



**ALBERTA
ON THE PLATE**

Lunch - two courses \$35

Available weekdays until 3pm

Appetizer

Shiitake mushrooms stuffed with red pepper
onion garlic chevre, honey balsamic reduction

*Producers: Ceres Mushrooms (organic),
Fairwinds Farm, Greidanus Honey Farms*

Main

Panko crusted barramundi, angel hair pasta,
white wine basil citrus cream sauce

Producers: Bar None Barramundi, Rafferty Farms

- or -

Lamb chops, garlic mashed potato,
seasonal vegetables, port wine balsamic reduction

*Producers: Ewe-Nique Farms, Bassano Farms,
Galimax Produce, Sudo Farms, Molnar Farms*

Dinner - two courses \$45

Available after 4pm

Appetizer

Shiitake mushrooms stuffed with red pepper
onion garlic chevre, honey balsamic reduction

*Producers: Ceres Mushrooms (organic),
Fairwinds Farm, Greidanus Honey Farms*

Main

Panko crusted barramundi, roasted potato,
seasonal vegetable

*Producers: Bar None Barramundi, Bassano Farms,
Galimax Produce, Sudo Farms, Molnar Farms*

- or -

Cross cut lamb shank osso buco, oyster
mushrooms, garlic mashed potato,
seasonal vegetables, lamb jus

*Producers: Ewe-Nique Farms, Ceres Mushrooms,
Bassano Farms, Galimax Produce, Sudo Farms,
Molnar Farms*

Featured Alberta Beverages/Cocktails

- Born Brewing Company - Get Lucky Lager 16oz \$8
- Born Brewing Company - Easy Rider Pilsner 16oz \$6.5
- Bow River Brewing - Riverfest Amber Lager 16oz \$8
- Bow River Brewing - Scared Rabbit IPA 16oz \$6.5
- Brauerei Fahr - Fahr Pilsner 16oz \$8
- Skunkworks Distillery - Moonshine Mule \$9
- Bridgeland Distillery - Taber Corn Berbon Old
Fashioned (2oz) \$20