

APPETIZERS

Bacon Wrapped Scallops - seared, house cured maple bacon, balsamic port reduction 17

Calamari - deep fried, breaded, green onion, lemon pepper, tzatziki 12

Spicy Calamari - deep fried, breaded, creole sauce, green onion 12

Beef Carpaccio - Dijon aioli, crispy capers, shallots, truffle infused oil, lemon juice, Parmigiano-Reggiano, garlic crostini 16

Chopped Duck - Brome lake duck leg confit, wild Canadian blueberry and jalapeno sauce, demi glace 15

Arancini - deep fried, panko crusted gourmet oyster mushroom asiago risotto balls, truffle aioli, shaved asiago 12

Black Tiger Prawns - sautéed, white wine garlic butter, lemon, herbs, shallots, Parmigiano-Reggiano 14

PEI Mussels - steamed, Thai coconut milk green curry sauce 16

Oysters Florentine - sautéed, shallots, spinach, Parmigiano-Reggiano, herbs, cream, white wine, lemon 16

Crab Dip - rock crab, asiago, cream cheese, herbs, flat bread 14

Pork Belly Prawns - crispy pork belly, black tiger prawns, maple demi glace 16

Meatballs - baked, house ground pork and beef, creole sauce, Parmigiano-Reggiano 12

Seafood Chowder - surf clam, fish, mussels, vegetable, potato, cream 12

Chicken Wings - one pound, mild, medium, hot, screaming, suicide, BBQ, honey garlic, Korean spicy, or salt & pepper. Served with celery and carrot sticks and choice of honey mustard or ranch dip 14

Home Cut Fries or Onion Rings 7

Greek Salad - tomato, feta cheese, Kalamata olive, green pepper, onion, cucumber, olive oil vinaigrette 12

Kale Caesar Salad - kale, garlic anchovy dressing, Parmigiano-Reggiano, crouton 10

House Salad - kale, tomato, red pepper, cucumber, red onion, honey Dijon red wine vinaigrette 8

FLAT BREADS

Fungi flat bread - gourmet oyster mushrooms, onion, asiago, chevre, port wine balsamic reduction, herbs 16

Sausage - house Italian sausage, onion, Red Fox fungi gourmet mushrooms, red pepper, Danish blue cheese, asiago 16

MAINS

Lobster Tail Pasta - Cuban lobster tail, angel hair pasta, creamy lobster sauce 33

Jambalaya - sautéed black tiger prawn, mussel, house Italian sausage, chicken, fish, rice, julienned vegetable, San Marzano creole sauce 26

Shellfish Gnocchi - black tiger prawns, PEI mussels, scallops, baby lobster tail, creamy lobster and rock crab sauce 36

Filet Mignon - flame broiled bacon wrapped AAA Alberta petite tenderloins, seasonal vegetable, demi glace, potato 38

BBQ Baby Back Ribs - 24 hour slow cooked, potato, seasonal vegetable 30

Curried Lamb Shank - 24 hour slow cooked, curry cream sauce, jasmine rice, seasonal vegetable 30

Fungi Risotto - gourmet oyster mushroom, onion, spinach, asiago, chèvre, herbs 24

Vegetarian Bowl - Thai coconut milk curry sauce, red pepper, onion, chickpeas, broccoli, cauliflower, carrot, jasmine rice 20

Roast Chicken - Two pieces roast 1/4 chicken (leg and thigh), Red Fox Fungi gourmet oyster mushroom asparagus chèvre asiago lemon truffle oil risotto 24

Rack of Lamb - flame broiled and roasted, port wine balsamic reduction, potato, seasonal vegetable, demi glace 55

Surf and Turf - flame broiled 4oz bacon wrapped Alberta AAA tenderloin, Cuban lobster tail, creamy lobster and rock crab sauce, potato, seasonal vegetable, demi glace, herb butter 49

Extras - side starch, side vegetable, or combo starch and vegetable 7
skewer of five prawns 8 chipotle marinated breast of chicken 8
gourmet oyster mushrooms 7 Cuban Lobster tail 26

BURGERS

Beef - 8 oz flame broiled house ground 100% Alberta beef patty, house cured maple bacon, Red Fox fungi gourmet mushrooms, house cheese blend, mayo, tomato, onion, kale, pickle 18

Lamb - Flame broiled house ground lamb, spinach, feta cheese, onion, herbs, tzatziki, balsamic caramelized onion 18

Fungi Burger - gourmet oyster mushroom black bean broccoli onion herbs asiago Parmigiano-Reggiano patty, balsamic caramelized onion, truffle aioli, chèvre 18

All burgers served with fries. Sub Kale Caesar salad or onion rings add 4.50