

APPETIZERS

Bacon Wrapped Scallops - seared, house cured maple bacon, balsamic port reduction 20

Calamari - deep fried, breaded, green onion, lemon pepper, tzatziki 14

Spicy Calamari - deep fried, breaded, creole sauce, green onion 14

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 19

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

Mussels - steamed, Thai coconut milk green curry sauce 16

Oysters Florentine - sautéed, shallots, spinach, Parmigiano-Reggiano, herbs, cream, white wine, lemon (subject to availability) 4.75 each. minimum 3

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

Meatballs - baked, house ground pork and beef, creole sauce, Parmigiano-Reggiano 14

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

Chicken Wings - Buffalo style 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 18

Home Cut Fries or Onion Rings 9

Greek Salad - tomato, feta cheese, Kalamata olive, green pepper, onion, cucumber, olive oil vinaigrette 16

Kale Caesar Salad - kale, garlic anchovy dressing, Parmigiano-Reggiano, crouton 14

House Salad - kale, tomato, red pepper, cucumber, red onion, honey Dijon red wine vinaigrette 10

FLAT BREADS

Fungi flat bread - gourmet oyster mushrooms, onion, asiago, chevre, port wine balsamic reduction, herbs 18

Sausage - house Italian sausage, onion, gourmet mushrooms, red pepper, Danish blue cheese, asiago 18

MAINS

Lobster Tail Pasta - Cuban lobster tail, angel hair pasta, creamy lobster sauce 35

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

Shellfish Gnocchi - black tiger prawns, mussels, scallops, baby lobster tail, creamy lobster 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 36

Alberta Lamb Shank - 24 hour slow cooked Ewenique Farms Alberta lamb shank, gourmet oyster mushroom lamb jus, potato and seasonal vegetable 35

Alberta Lamb Saddle Chop - Thick cut double T-bone chop, flame broiled to medium rare/medium, served with port wine balsamic reduction and red wine demi glace, potato and seasonal vegetable 39

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 24

Roast Chicken - Two pieces roast 1/4 chicken (leg and thigh), rice, seasonal vegetable 24

Surf and Turf - flame broiled bacon wrapped Alberta AAA petite tenderloin, Cuban lobster tail, potato, seasonal vegetable, demi glace, herb butter 55

Add-ons - side starch, side vegetable, or combo starch and vegetable 7

skewer of five prawns 9 sautéed gourmet oyster mushrooms 7 Cuban lobster tail 28

BURGERS

Beef - 8 oz flame broiled house ground 100% Alberta beef patty, house cured maple bacon, gourmet oyster mushrooms, house cheese blend, mayo, tomato, onion, kale, pickle 20

Lamb - 6 oz flame broiled house ground lamb, spinach, feta cheese, onion, herbs, tzatziki, balsamic caramelized onion 20

Elk - 6 oz flame broiled elk and pork belly patty, caramelized balsamic onions, house cured maple bacon, kale, honey Dijon aioli, Danish blue cheese 20

All burgers served with fries. Sub Kale Caesar salad add \$6 Sub onion rings add 4.50