

## APPETIZERS

**Bacon Wrapped Scallops** - seared, balsamic port reduction 17

**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

**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

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

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

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

## CHICKEN WINGS

**One pound wings** - 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** 7

**Onion Rings** 7

## 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

## BURGERS

**Beef** - 8 oz flame broiled house ground 100% Alberta beef patty, bacon, mushroom, old cheddar, 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

## 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