



SOUP & SALAD

DAILY SOUP	6
GARDEN SALAD	13
Shaved Carrots, Sherry Vinaigrette, Pumpkin Seeds, Cucumber, Cherry Tomatoes and Pickled Vegetables	
BEET SALAD	15
Citrus Marinated Beets, Honey Beet Vinaigrette, Walnuts, Goat Feta	
CAESAR SALAD	15
Parmesan Vinaigrette, Croutons, Bacon	
GRILLED BROCCOLI SALAD	15
Black Garlic, Shiitakes, Thai Chilli	
ADD: CHICKEN BREAST 10 STEAK 18 MONTREAL SMOKED MEAT(3OZ) 9 EGG 3	

SMALL PLATES

FRIED PICKLES	8
Szechuan, Chilli Flakes, Dill Aioli	
FRIED CHEESE CURDS	10
Togarashi Mayo	
POUTINE	10
Cheese Curds, Poutine Sauce ADD DUCK CONFIT 5	
CANDIED BRUSSELS SPROUTS	12
Maple, Walnuts	
TTEOKBOKKI GRATIN	13
Tomato Gochujang Sauce, Gouda Cheese, Pickled Radish	
CHICKEN WINGS	13
House made Hot Sauce	
DUCK CONFIT TACOS	16
Pico de Gallo, Queso, Hot Sauce	
OYSTERS	18
Shucked Oysters with House made Hot Sauce	

MOULES ET FRITES	18
Seasonal Herb Pistou	
BAKED BRIE	19
Seasonal Compote, Black Garlic Purée	
SMOKED BEEF TARTAR	19
Brandy, Gherkins and House made Chips	
MEAT & CHEESE BOARD	REGULAR 24 LARGE 38
Charcuterie, Cheese and Pickles	
NORTHERN DIVINE RUSSIAN	12G 84 30G 165
CAVIAR SERVICE	
Blinis, Pernod Meringue, Burnt Yoghurt Sauce, Compressed Shallots, Chives, Fried Capers and Caviar	

SANDWICHES

SMOKED BBQ PULLED PORK SANDWICH	18
Jalapeño Corn Relish, Peppercorn BBQ Sauce, Cabbage Slaw	
KOREAN BBQ CHICKEN SANDWICH	19
Ssamjang Aioli, Cucumber, Soy Marinated Onions	
SMOKED HAMBURGER	20
Smoked Cheddar, Bacon, Lettuce, Tomato and Red Onion	
MONTREAL SMOKED MEAT SANDWICH	20
Deli Mustard, Pickle	
STEAK FRITES WITH SPICY GARLIC BUTTER	26
Smoked 5 Oz Striploin Steak, House Cut Fries, Arugula Salad	

MAINS

CHOOSE 1 STARCH & 2 OF OUR SEASONAL VEGETABLES (information provided by our service team)	
STUFFED CHICKEN BREAST	24
Caramelized Onion, Brie and Beurre Blanc Sauce	
BROME LAKE SEARED DUCK BREAST	28
Szechuan Spiced, Citrus Brûléed Hollandaise	

GRILLED STURGEON	32
Preserved Lemon Oil	
BISON OSSOBUCCO	34
Braised Tomato Sauce	
10oz ALBERTA STRIPLOIN	36
Red Wine Demi	
12oz VEAL TOMAHAWK	42
Morrel Mushroom Cream Sauce	
SEAFOOD PLATTER	120
Shrimp Cocktail, Oysters, Caviar, Mussels, Scallops and Smoked Salmon	
STARCHES: TRUFFLE GARLIC MASHED POTATOES ROASTED POTATOES COCONUT BEANS JASMINE RICE	

DESSERTS

SMOKED CHOCOLATE MOUSSE	9
Aerated Chocolate, Bourbon Whipped Cream	
GIN & TONIC	9
Gin Marshmallow, Lime Segment, Graham Crumble	
BLUEBERRY GNOCCHI	9
Mascarpone, Maple	

