

STARTERS

SOUP DU JOUR

House made from scratch using fresh ingredients daily8
 Add hasselback garlic loaf.....5

MOSAIC SALAD **GF** **V**

Mixed greens, apples, onion, brie, candied hazelnuts, fresh strawberry, and grapes with an almond-vanilla vinaigrette (*Chardonnay*)..... 13

WARM PANKO CRUSTED BRIE **V**

Fried until golden brown and served on a bed of fresh arugula with a caramelized shallot and mission fig compote (*Gewürztraminer*)..... 14

CRAB CAKES

House made from a blend of wild caught *responsibly sourced* Red Deepsea Crab and Deep Water Snow Crab served crispy on chili remoulade (*Chasselas*) 15

STACKED PEAR AND BLUE CHEESE SALAD **GF** **V**

Asian pear stuffed arugula, Danish blue cheese, dried figs and fresh strawberries with fig vinaigrette (*Riesling*) 13

MAINS

AAA 10 OZ NEW YORK STRIPLOIN **GF**

Canadian aged beef seasoned with our signature spice blend and topped with caramelized shallot demi-glace served with chorizo-potato hash and seasonal vegetables (*Cabernet Sauvignon*)32
 Add jumbo sauteéd prawns.....7

HONEY-PISTACHIO GLAZED CHICKEN **GF**

Pan-seared local Saskatchewan double breasted chicken topped with pistachios and served with quinoa and seasonal vegetables (*Gewürztraminer*)29

WILD MUSHROOM FETTUCCINE **V**

Local fresh fettuccine tossed in a lemon parmesan cream sauce with sautéed wild mushrooms and finished with fresh arugula. accompanied with our hasselback garlic loaf (*Pinot Noir*).....22
 Add grilled chicken, sauteéd jumbo prawns or fresh fish filet.....7

MOROCCAN MARINATED LAMB SIRLOIN **GF**

Grilled New Zealand lamb marinated in orange zest and Moroccan spices paired with harissa sauce, quinoa and seasonal vegetables (*Carmenere*)..... 28

GRILLED FRESH STEELHEAD TROUT **GF**

Local Lake Diefenbaker trout topped with citrus crème fraîche served with quinoa and seasonal vegetables (*Pinot Noir*)..... 30

FRESH FISH FEATURE

Ask your server for todays featured filet and kitchen creation.....Market Price

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|---|--|
| 5 | 7 |
| Hasselback garlic loaf Sautéed wild mushrooms Sautéed seasonal vegetables | Sautéed jumbo garlic prawns Grilled chicken breast 3 oz fresh fish filet |

SIDES

SUGGESTED WINE PAIRING FOR EACH DISH IN GREEN

V vegetarian **GF** gluten friendly **DF** dairy friendly **FREE VALET PARKING**