



OUR STEAKS

Our beef is Alberta grown AAA hormone & antibiotic free.
Minimum aged for 28 days for maximum tenderness & with premium marbling for the best flavor.

RIBEYE 12 OZ. 41 | **NEW YORK STRIPLOIN** 8 OZ. 35 | 12 OZ. 42 | **T-BONE** 16 OZ. 44 | **BEEF TENDERLOIN** 8 OZ. 42 | 10 OZ. 46

ALL STEAKS ARE SERVED WITH VEGETABLES AND YOUR CHOICE OF TWICE BAKED POTATO,
MASHED POTATOES OR RICE PILAF

ADDITIONAL SIDE DISHES FOR YOUR STEAK

3 oz lobster tail 17 | 3 jumbo prawns 14 | Sauteed Mushrooms 8 | Asparagus 7 | Baby Carrots 7

ENTRÉES

Entrées are served with vegetables & your choice of twice baked potato, mashed potatoes or rice pilaf.

GRILLED WILD ARCTIC CHAR

From Cambridge Bay grilled char fillet topped with tomato chutney 41

BISON MIXED GRILL

Bison rib eye, ale sausage & caramelized onion dijon sauce 42

PAN SEARED LOCAL WHITE FISH

Served with a ginger, pineapple, orange salsa 34

BACON WRAPPED KING PRAWNS

Pan roasted and served with lemon butter sauce, cherry tomatoes and green onions 40

GRILLED GREAT SLAVE LAKE TROUT FILET

Served with a putanesca sauce and a chive-shrimp salsa 37

SLOW BRAISED ELK SHORT RIBS

Braised in a red currant Madeira wine sauce 38

ELK AND QUAIL DUO

Grilled elk medallion and an herb, mushroom stuffed roasted quail. Served with a juniper-gin sauce 42

HERB ROASTED WILD BOAR RACK

Served with a baked pear filled with cranberry and a red wine sauce 46

CAJUN CHICKEN SUPREME

Roasted and served with a house made chorizo sausage and a creamy Cajun sauce 34

CIOPPINO

Fresh local fish, clams, mussels and prawns served in a tomato broth with onions, garlic, fennel and potatoes 37

CURRIED GOAT TAGINE

Served with biryani rice, vegetables and topped with caramelized onions and cilantro 36

PASTA

VEGETARIAN RISOTTO

Served with mushrooms, asparagus and spinach. Topped with arugula, cherry tomatoes and grated white cheddar 28
ADD CHICKEN \$5 | ADD PRAWNS \$8

RIGATONI PASTA WITH ESTOUFFADE OF BISON AND RABBIT

Tossed with root vegetables, mushrooms and topped with cherry tomatoes, herbs and parmesan cheese 30

TRIO OF HOMEMADE GNOCCHI

Spinach gnocchi, tomato gnocchi and cheese gnocchi served with wild mushrooms in a creamy blue cheese sauce. Topped with roasted walnuts, cherry tomatoes and green onions 33