MAINS

OUR STEAKS

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

10 OZ NEW YORK STRIPLOIN • $46
12 OZ RIB EYE • $52
10 OZ BEEF TENDERLOIN • $55

All steaks are served with seasonal vegetables and Chef's potato

BEEF AND ELK POT PIE $45

Braised tender with root vegetables in house made pastry shell, served with salad

CAST IRON PLATE SIZZLE STEAK $50

8oz bacon wrapped eye of ribeye served on sizzling cast iron skillet with wild mushroom ragout

GRILLED BISON RIBEYE $55

Served with au jus

MOROCCAN LAMB TAGINE $48

Slow cooked Berbere spiced lamb, served with dried fruit, nuts and couscous.

BISON AND BOAR CABBAGE ROLLS $45

In tomato sauce with house made perogies caramelized onions, boar bacon and sour cream

PAN–FRIED WHITE FISH $46

Great Slave white fish, served with a tomato chutney

STUFFED CHICKEN LEG $41

Deboned chicken leg, with a wild mushroom prosciutto ham stuffing, served with orange herb sauce

GRILLED VEGETABLE AND GOAT CHEESE STRUDEL $30

With roasted eggplant-olive sauce and garlic rice

VEGETARIAN RISOTTO $21

Add chicken $9. Add prawns $16.

All main dishes except Risotto, Pot Pie, Vegetable Strudel, Cabbage Rolls and Tagine are served with your choice of chef's potato (ask server), garlic rice or French fries, and seasonal vegetables

For parties of eight or more, an 18% service charge will be added to final bill