



## 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.

**RIBEYE** 12 oz - \$43 | **NEW YORK STRIPLOIN** 8 oz - \$37 | 12 oz - \$43 | **T-BONE** 16 oz - \$46 | **BEEF TENDERLOIN** 8 oz - \$43 | 10 oz - \$47

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 | Sautéed Mushrooms \$8 | Asparagus \$7 | Baby Carrots \$7

## ENTRÉES

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

### BISON MIXED GRILL

Bison rib eye, ale sausage and caramelized  
onion dijon sauce \$43

### PAUPIETTE OF CAMBRIDGE BAY WILD CHAR FILLET AND SCALLOPS

With sautéed spinach and beurre blanc  
\$41

### PECAN HERB CRUSTED HALIBUT FILET

With roasted shallot soubise and grilled lemon  
\$41

### KING PRAWN AND CHICKEN CURRY

With pineapple, red thai coconut curry and  
basmati rice \$40

### GRILLED GREAT SLAVE LAKE TROUT FILET

With apple bacon compote and grilled lemon  
\$38

### HERB ROASTED WILD BOAR RACK

With a brandy, morel mushroom sauce \$44

### ELK AND DUCK DUO

Grilled elk tenderloin and confit duck leg  
with creamy mushroom herb sauce, polenta  
and vegetables \$46

### HOUSE CHERRY WOOD SMOKED ELK BACK RIBS

With cherry BBQ sauce \$38

### ROASTED GUINEA HEN SUPREME

With chicken blueberry adrio and an  
orange herb sauce \$35

### ROASTED LAMB RACK

With red currant madeira wine sauce, polenta  
and grilled asparagus \$42

### MOQUECA - BRAZILIAN FISH STEW

Fresh, local lake trout, artic char, prawns  
and clams in a coconut broth with garlic, onion,  
peppers, tomatoe, yuka and parsley.  
Served with steamed rice \$39

## 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

### BUTTERNUT SQUASH RAVIOLI

In sage butter  
topped with parmesan  
cheese \$28

### HOUSE MADE POTATO GNOCCHI

With pancetta, mushrooms  
and cherry tomatoes in a basil  
cream sauce topped with gruyere  
cheese and arugula

\$30