

## APPETIZERS & SHAREABLES

**Beef Barley Soup** 6 cup / 9 bowl  
Alberta beef, Canadian barley, freshy thyme, mix veg

**Wings** 16  
Semolina dusted, Korean BBQ, gochujang chili, salt & pepper

**Nachos** 18  
Tortilla chips, salsa, green onions, Kalamata olives, nacho cheese V/GF  
**add guacamole** 4  
**add cumin scented ground beef** 6  
**add grilled chicken** 8

**Pork Ribs** 16  
Bone in pork ribs lightly breaded, fried and tossed with a lemon pepper garlic butter sauce. Served with honey mustard aioli

**Calamari** 14  
Calamari buttermilk soaked, tossed in herb flour and fried crisp. Served with marinara sauce and lemon wedge

**Brussel Sprouts** 14  
Red peppers, smoked bacon, parmesan, shallot, cilantro, lime crema GF

**Truffle Parm Fries** 10  
Frites, shredded parm, Italian parsley GF

**Steak Bites** 16  
Angus beef ends sautéed with white onion mushrooms and red wine demi glaze sauce. Served over crispy crostini

**Nona's Meatballs (4)** 14  
Beef meatballs sautéed in a tomato basil sauce served with sprinkled parmesan cheese

**Coconut Shrimp** 15  
Six Black Tiger shrimp dusted with coconut, fried and served with sprinkled parmesan cheese

**Spinach & Artichoke Dip** 15  
House made spinach and artichoke dip served with crusty bread and tortilla chips V\*

V - vegetarian / GF - gluten free / \*cross-contamination

## SALADS

**Mixed Green** 15  
California greens, pickled peppers, confit tomatoes, honey and white balsamic vinaigrette V/GF

**Kale Caesar** 14  
Kale, house croutons, Caesar dress, lemon wedge, shaved parm V/GF

**Quinoa Powerbowl** 20  
White quinoa, pan roasted chili lime corn, black beans, shaved brussel sprouts, julienne pickled pepper, cilantro  
lime vinaigrette V/GF

**Caprese Salad** 16  
Ripe mozzarella cheese sliced and layered with slices of fresh vine tomatoes stacked high with fresh chopped basil pesto drizzled with extra virgin olive oil sea salt and cracked pepper V/GF

## HANDHELDS

*All handhelds come with side of your choice- mixed greens, Caesar salad or fries*

**Substitutes**  
**Sweet potato fries\*- side 3 full order 6**  
**onion rings- side 4 full order 8**

**Chorizo Burger** 21  
Local chorizo, crispy Cajun onions, onion aioli, brioche bun

**Classic Bacon Cheese Burger** 20  
3 way custom grind, aged white cheddar, smoked bacon, lettuce, tomato, shaved onion, burger sauce

**Beef Dip Sandwich** 20  
Slow cooked roast beef sliced thin and served on a panini with roasted peppers, caramelized onions, horseradish mayo and provolone cheese. Served with beef Au jus

**Chicken & Waffle Delight** 19  
Fresh chicken lightly dredged in a buttermilk, lightly coated, fried crisp and served between two waffles with cheddar, bacon, lettuce, tomato, and maple aioli mayo

**Brisket Sandwich** 18  
Smoked Alberta brisket, southern bourbon BBQ sauce coleslaw toasted brioche bun

**Viet Club** 18  
Viet style marinated pulled chicken, pickled carrots, candied bacon, sesame aioli, ciabatta

**Cubano Sandwich** 18  
Pulled pork with our signature BBQ sauce, sliced ham, cheese, panini bun and pickle



## PASTA

### **Tuscan Gnocchi 19**

Ricotta dumpling pasta, garlic, sundried tomatoes, spinach, Italian sausage, cream sauce

### **Seafood Pasta 21**

Fettuccine pasta tossed with mussels, clams, shrimp, and scallops in a white wine cream sauce

### **Spaghetti Carbonara 19**

Spaghetti sautéed with bacon, shallots, cream, egg yolk and Parmesan cheese

### **Butternut Squash Ravioli 20**

Fresh ravioli stuffed with butternut squash and tossed with garlic, basil, diced tomatoes, mushrooms and olive oil V/GF

### **Lobster Ravioli 23**

Atlantic stuffed lobster ravioli tossed with diced tomatoes, garlic white wine cream sauce

## MAINS

### **Basa Bowl 21**

Breaded Basa, jasmine rice, sautéed carrot and pepper, sweet chili and lime

### **Fish & Chips 23**

Two beer battered haddock loin, coleslaw and house tartar, lemon wedge

### **Italian Osso Bucco 31**

Alberta beef shank stewed for six hours in beef stock. celery, carrots, diced tomatoes, and onions. Served with risotto and grilled vegetable

### **Grilled Salmon 24**

Fresh Atlantic salmon grilled and served over jasmine rice, grilled vegetable, lemon garlic cream sauce.

### **"Bulgogi Style Short Rib" 24**

AAA Alberta chuck, Kennebec mash, pickled daikon, and grilled green onions GF

### **Lamb Shank 28**

Slow braised lamb shank finished in a caramelized onion demi-glace sauce, served with risotto and grilled vegetable

### **Stuffed Chicken Supreme 26**

Chicken breast supreme stuffed with spinach, brie Italian sausage crumble and garlic croutons. Pan seared and finished with a rosemary deglazed mushroom sauce. Served with Kennebec mash and grilled vegetable

### **Bison Stroganoff 25**

Bison stew meat sautéed with pearl onions, mushrooms, beef stock and a splash of sour cream. Served over fusilli pasta

### **Steak & Frites 32**

8 oz grilled new York, shallot butter and Kennebec frites

# DESSERT

## **Tiramisu            10**

House made Tiramisu is a coffee flavored Italian dessert, made with ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavored with vanilla bean & cocoa.

## **Salted Caramel Cheesecake    10**

Delectable white chocolate cheesecake baked atop a chocolate cookie graham base. Topped with our rich homemade salted caramel.

## **Chocolate Chip Shortcake        8**

Layers of sponge cake topped with house made whipped cream, chocolate chips, fresh strawberries, and chocolate coulis

## **Trio Italian Cannoli                10**

House made cannoli with traditional creamy Italian custard with three flavors. Lemon, Chocolate, and traditional

