



## pasta mondays

<b>BLACK PEPPER LINGUINI</b> chicken, tomato, garlic, nutmeg cream sauce, toasted sesame	14
<b>SEAFOOD SPINACH CONCHIGLIETTE</b> prawns, scallops, bison chorizo sausage, local vodka rose sauce, parmesan, fresh basil	14
<b>BISON BOLOGNESE ROTINI</b> 6 hour braised bolognese, pancetta, basil, parmesan, cream	15
<b>FEATURE PROW PASTA</b> peaked your curiosity? ask your server	14

### kids

<b>POMODORO</b> tomato sauce	8
<b>AL BURRO</b> alfredo	8
<b>BURRO DI PARMIGIANO</b> butter, cheese	8

*gluten free options available for an added charge*

## peak pours

<b>WINE BY THE GLASS</b> 5oz ask your server <i>red, white, rose, sparkling</i>	6
<b>BUILD YOUR OWN NEGRONI</b> 2.5oz	7
<b>RANDY'S HOUSE LAGER</b> 16oz	5
<b>ITALIAN SODA NON-ALC</b> ask your server about this week's flavours	2

## share the trail

<b>WARM MARINATED OLIVES (VG/GF)</b> orange & lemon zest, rosemary, thyme, garlic marinated olives	11
<b>FALAFEL BITES (GF/V)</b> baked chickpea falafels, pomegranate molasses, creamy cucumber dressing	15
<b>CRISPY ARTICHOKE HEARTS (V)</b> citrus aioli, honey, lemon	14
<b>ROCKY MOUNTAIN CHARCUTERIE</b> selection of locally produced cured meats & cheeses, house made pickled vegetables, mustard melons, warm ciabatta	4 Item 25   7 Item 42
<b>GAME MEATBALLS</b> bison & elk, spicy marinara sauce, whipped burrata, fresh basil, warm focaccia	25

## first ascent

<b>PROW ROMAINE SALAD</b> baby gem lettuce, parmesan, lemon, herb croutons, marinated tomatoes, red onion, white anchovy & roasted garlic vinaigrette <i>add chicken breast - 7    add 4 prawns - 9</i>	16
<b>SPINACH SALAD (GF)</b> fresh grapes, orange segments, stilton blue cheese, double smoked bacon, red onion, poppyseed vinaigrette <i>add chicken breast - 7    add 4 prawns - 9</i>	18
<b>CHICKEN CONFIT POUTINE</b> confit free-run chicken, fennel salted hand cut fries, roasted chicken gravy, cheese curds	20
<b>BREADED CALAMARI</b> fried calamari, zucchini, peppers, chilis, parsley, lemon, chimichurri, cucumber dill dip	24
<b>SMOKED BISON TARTARE</b> capers, shallot, gherkins, mustard seeds, herbs, quail egg, rice crisps	26

## main summit

<b>STEELHEAD SEAFOOD CHOWDER</b> steelhead trout, diver scallops, prawns, corn, potato, dill oil, bread bowl, side organic salad	24
<b>ALBERTA BISON &amp; BEEF BURGER</b> 8oz bison & beef patty, baby kale, bacon & onion jam, white cheddar, grainy mustard aioli, charcoal bun, hand cut fries	25
<b>GRILLED BC STEELHEAD TROUT (GF)</b> cedar plank grilled 6oz trout filet, cauliflower puree, organic red quinoa salad, deep water baby kale, confit tomatoes	35
<b>CANADIAN RYE WHISKEY BBQ PORK RIBS</b> ½ rack st. louis cut ribs, rye saskatoon berry bbq sauce, hand cut fries, red cabbage slaw	36
<b>ROASTED FREE-RUN CHICKEN BREAST</b> 24hr buttermilk brined chicken, smoked bacon barley risotto, glazed carrots, pan jus	38
<b>½ RACK OF LAMB (GF)</b> garlic & herb crust, celeriac potato puree, charred vegetables, pomegranate demi glaze	56
<b>14OZ ALBERTA "AAA" BEEF RIBEYE (GF)</b> kennebec mash, caramelized shallot demi, maldon, whipped herb tallow, grilled vegetables	66
<b>BISON SHORT RIB</b> coffee-infused, slow-braised bison short rib, couscous pilaf, maple roasted root vegetables	58
<b>KABOCHA SQUASH (VG/GF) &amp; LENTIL STEW</b> zucchini, carrot, turmeric root, tomato, cilantro, ginger, fresh kale, pumpkin seeds	16 small   26 large

**VG - VEGAN | V - VEGETARIAN | GF - GLUTEN FREE**

*We are proud to feature our in-house still & sparkling water. An 18% gratuity will be added to parties of six or more.*

*Please note that our restaurant kitchen contains common allergens, including but not limited to: dairy, wheat, soy, sesame, fish, shellfish, mollusks, mustards, tree nuts, peanuts, eggs, and egg products.*

*If you have any food allergies or special dietary requirements, we kindly request that you inform a member of our service staff at the time of ordering. Our team is committed to providing a safe and enjoyable dining experience, and we are happy to provide additional information and accommodations upon request.*