



Charcuterie Board Serves Two	29
Elk Salami, Air Dried Buffalo, Prosciutto, Smoked Duck Breast, Wild Boar Pâté, Aged Sylvan Star Gouda, Mustard Melons, Olives, Pickles	
Daily Fresh Soup	11
Maritime Seafood Chowder	16
Lobster, Clam, Cod, New Potato, Celery, Carrot, Herb Oil, Cream	
Heirloom Tomatoes	16
Compressed Watermelon, Mascarpone Cheese, Basil, Arugula, Olive Oil & Balsamic	
House Cured Salmon	18
Vodka & Dill, Sesame Snap, Cucumber, Arugula, Goat Cheese Crème Fraiche, Caviar	
Grilled Chicken Breast Sandwich	18
Crisp Pancetta, Portobello Mushroom, Roasted Shallots, Muenster Cheese	
Fish and Chips	19
Tempura Cod, Fennel Slaw, Caper Berry Tartare, Triple Cooked Fries	
Roasted Chicken Red Pepper Sausage	18
House Made Sausage, Yam & Potato Mash, Roasted Shallot Sauce, Grilled Zucchini	
Vegetable Quiche	17
Roasted Butternut Squash, Spinach, Shallots, Mushrooms, Jack Cheese	
Alberta Steak Frites	23
Grilled Striploin, Hand Cut Frites, Mushroom Ragout, Smoked Paprika Mayonnaise	
Buffalo Burger	20
Cambozola, Kosher Pickles, Mustard Aioli, Red Onion Marmalade, Crisp Bacon	
Bucatini Pasta	20
Elk Meat Balls, Mushrooms, Spinach, Roasted Tomato Sauce, Shaved Padano	

Sandwiches come with choice of Green Salad, Bowl of Soup or Hand Cut Fries

Freshly Baked Bread will be served upon request