

open range steaks chops



Trail Bites

- three bean and sorrel dip with grilled chili flatbread 9
- tiger prawns wrapped in air dried muskox and grapefruit preserves 14
- corn and roasted jalapeno fritters with tomatillo buckwheat honey dip 10
- baby back ribs with house made chili rub and fireweed honey rosemary glaze 13
- fire roasted bell pepper and smoked tomato bisque with goat yogurt and cold press canola oil 8
- Cortez island mussels with chorizo, wine braised tomatoes and fresh oregano 12
- escargot and wild mushrooms with roasted garlic, chives and pinenuts 11
- bison enchilada with smoked tomato, white cheddar and salsa cruda 14

Pasture Pickings

- organic field greens with poached pears, crumbled blue cheese and spiced pecans 10
- baby romaine with chipotle pepper and roasted garlic dressing, corn bread croutons and parmesan 10
- baby spinach and herb salad with ruby grapefruit, grainy dijon dressing and goat cheese 10

Rangeland Plates

- venison osso buco with wine braised tomato, fennel and cilantro 25
- grilled bison burger with double smoked bacon, smoked paprika mayo and jalapeno jack 14
- Alberta lamb shank braised with chorizo, local ale, fresh thyme and grainy dijon mustard 21
- buffalo short ribs braised with ancho chili bbq sauce and Spanish onion 24

The Grill and Fish

- blackened New York strip with Rocky Mountain chimichurri sauce 30
- local elk "Dianne" with Vital Green farms organic cream, chipollini onions and red currant demi 35
- demerrara crusted bone in beef rib chop with ancho chili rosemary butter 32
- Alberta lamb rack with local grainy dijon and fresh mint leaves 36
- sirloin stuffed with sweet bell pepper, fresh horseradish and jalapeno jack cheese sauce 26
- venison chop with green peppercorn cream and sage sweet potato hash 36
- beef tenderloin on a pearl onion wild mushroom ragu with black truffle gravy 31
- duck breast with riesling braised apples and hard cider glaze 27
- corn fed organic chicken breast with cranberry chipotle glaze 26
- cedar planked steelhead trout 24
- (with choice of saskatoon ginger lime bbq sauce or dill lemon butter)
- oat crusted arctic char with cape gooseberry salsa and mashed purple potatoes 25

Side Dishes

- 3oz buttered east coast lobster tail 12
- Sylvan Star gouda scallop potatoes 9
- jalapeno jack mac & cheese 8
- asparagus with shaved manchego 8
- fingerling potatoes with truffle gravy 7
- white corn grits with sage 5

We would be pleased to prepare the steak of your choice with any of the listed accompaniments.

For your convenience an 18% gratuity will be included for parties of six or more.