



DINNER

Our menu is designed around sharing your table with your group. We recommend building your own menu with a selection of starters, shareables and proteins to suit your individuals appetites and needs.

SHAREABLES (TO START)

| | |
|---|-------|
| Juniper Focaccia | \$ 6 |
| Served With Maple Birch Butter Churned in House | |
| Bison Tartar | \$ 21 |
| Handcut Bison with Garlic, Shallot Aioli, Pickled Chanterelles, Tomato Snow | |
| Mission Caesar | \$ 23 |
| Romaine, Crispy Kale, Grana Padano Crisps, Pancetta & Crispy Capers | |
| Bannock & Spinach Dip | \$ 17 |
| Fry-bread with Spinach Dip, topped with a Fermented Carrot, Beet & Tomato Bruschetta | |
| Farro, Apple & Kohlrabi Salad | \$ 21 |
| Spring Grain, Fruit and Fresh Veggie Salad with herb vinaigrette & Kohlrabi Two Ways | |
| Elk & Boar Meatballs | \$ 25 |
| Mushroom Veloute, Rich Tomato Sauce, Pecorino. Baked together and served with Sourdough | |
| Shrimp Cocktail | \$ 21 |
| Served with Classic Cocktail Sauce and Salsa Verde | |

PLATES FOR ONE

| | |
|---|-------|
| Burger Month | |
| Fiesta Burger | \$ 20 |
| Guacamole, Corn Salsa Puree, Beef, Sharp Cheddar, Romaine, Brioche Bun with Potato Wedges | |
| \$5 Goes to the Canadian Mental Health Association | |
| Roasted Carrot Cavatelli | \$ 24 |
| Handrolled cavatelli with Confit Tomatoes, Roasted Carrot Puree, Arugula | |
| Elk & Boar Bolognese Cappelletti | \$ 36 |
| Bolognese Ragu stuffed Pasta, Parmigiano Fonduta Cream Sauce & Faux Caviar | |
| Wagyu Smash Burger | \$ 26 |
| Maple Onion Jam, House Made Double Smoked Bacon, Cheddar Cheese Sauce, Brioche Bun & Root Vegetable Fries | |

PLATES FOR TWO

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|--|-------|
| Chicken Wellington | \$ 38 |
| Speck, Creamed Spinach, Roasted Pepper Tomato Soubise with Arugula & Cucumber Water | |
| 20oz Striploin | \$ 70 |
| Served with Caramelized Cippolini, Smoked Maple Salt, with Bone Marrow & Leek and Bacon Compound Butters | |

CHOPS

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|---|-------|
| Our Chops are grilled to your preferred temperature and served with minimal garnish | |
| 8oz Northfork Bison Ribeye | \$ 48 |
| 12oz Beef Ribeye | \$ 52 |
| 10oz Beef Striploin | \$ 38 |
| 1/2 Lamb Rack | \$ 45 |
| 8oz Elk Striploin | \$ 58 |
| Cauliflower Steak | \$ 24 |
| Miso Baked Ling Cod | \$ 26 |
| 5 oz Venison Backstrap wrapped in Prosciutto | \$ 47 |



MORE SHAREABLES

| | |
|--|-------|
| Sauteed Wild & Cultivated Mushrooms | \$ 15 |
| Asparagus, Morels & Green Peas | \$ 19 |
| Maple Roasted Nantes Carrots, Whipped Ricotta & Dhukkha | \$ 16 |
| Garlic & Sour Cream Mashed Potato with Fried Edamame & Scallion | \$ 10 |
| Vegan Creamed Spinach | \$ 14 |
| Duck Fat Roasted Potatoes | \$ 14 |
| Roasted Chinese Cabbage with Garlic, Ginger & Sesame | \$ 15 |
| Garlic Root Fries | \$ 11 |

COMPLIMENTS

| | |
|---|-------|
| Garlic & White Wine Prawns | \$ 11 |
| Red-Wine Demi-Glace | \$ 5 |
| Peppercorn Demi | \$ 5 |
| Bone Marrow Compound Butter | \$ 5 |
| Leek & Bacon Compound Butter | \$ 5 |
| Kohlrabi Kimchi | \$ 5 |
| Pistachio & Mint Pesto | \$ 5 |