



L I G H T S N A C K S

Arancini

Bocconcini Stuffed Leek Risotto, Panko Crusted & Fried, Served With Roasted Heirloom Tomato & Basil Sauce

13-

Beef Carpaccio

Peppercorn Crusted Alberta Beef Tenderloin, Fried Leeks, Shaved Parmesan

& Truffle Cherry Balsamic

16-

Smoked Salmon

Served with Grilled Asparagus, Grilled Focaccia & Lemon Dill Cream Cheese

17-

Charcuterie

Rotating Selection of Cured Meats & Cheese accompanied by Marinated Olives, Pickled Veg, Grainy Dijon, Seasonal Fruit & Crackers

26-

Truffle Fries

Crispy Fries, Truffle Oil, Parmesan & Parsley

17-

The Mission Caesar Salad

Homemade Blue Cheese Lemon Caesar Dressing, Spinach, Baby Kale, Bacon, Croutons & Parmesan

16-

Caprese Salad

Heirloom Tomatoes, Bocconcini, Fresh Basil & Balsamic

15-

Beet Salad

Golden & Ruby Roasted Beets, Panko Crusted Fried Goat Cheese, Arugula, Candied Pumpkin Seeds, Pickled Shallots, & Grapefruit Vinaigrette

18-

Add Chicken 6-

E N T R E E

Ribeye

10 oz Alberta AAA Beef Ribeye, Yukon Gold Mashed Potato,
Grilled Vegetables, Local Mushrooms & Blue Cheese Demi
40-

Chicken Wellington

Puffed Pastry Wrapped Chicken Breast Stuffed with Spinach,
Grilled Asparagus & Red Pepper Soubise
32-

Halibut

Pan Seared Atlantic Halibut, Coconut Lime Basmati Rice, Grilled Zucchini,
Strawberry Salsa
35-

Bison Short Rib

Braised Alberta Bison, Leek & Spinach Risotto, Butternut Squash
40-

Portobello

Balsamic Marinated Portobello Mushrooms, Spinach, Boursin Cheese,
Roasted Heirloom Tomato Sauce & Grilled Vegetables
25-

Feature Pasta

Ask Your Server For This Week's Feature

D E S S E R T

Peanut Butter Chocolate Mousse

9-

Key Lime Parfait

9-

Trio of Sorbet

9-