

SAVE ROOM FOR DESSERT

APPLE GALETTE	8
Forno Baked Apple Galette with Vanilla Bean Ice Cream and Cinnamon Phyllo	
CARAMELIZED MILK AND COOKIES	5
A Snack of Vanilla Shortbread Cookies and Dulce de Leche	
VALHRONA CHOCOLATE CRÈME BRULEE	8
Served with Honey Wafers	
SOUR CHERRY PAVÉ	8
Layers of Cheesecake Mousse and Sour Cherry Gel. Served with Bourbon Sour Cherries, Flowers and Micro Mint	

SOUP

SOUP OF THE MOMENT	6
Inspired Daily by our Chefs	
FRENCH ONION SOUP	8
Caramelized Shallot and Onion in a Rich Red Wine Herb Beef Broth, finished with Croutons and Swiss Cheese	
KABOCHA SOUP WITH CURRY BUTTERMILK FOAM	8

SALAD

ADD A GRILLED CHICKEN BREAST	5
ADD PRAWNS	6
ADD A 4oz GRILLED FLAT IRON STEAK	8
ADD A 6oz FORNO BAKED TROUT FILLET	6
COBB SALAD	14
A Crisp Lettuce Salad topped with Avocado, Pancetta, Heirloom Tomatoes, Soft Boiled Egg, Applewood Cheddar and Local Naturally Raised Smoked Chicken	
CAESAR SALAD	12
Romaine Lettuce, Toasted Pumpkin Seeds, Diced Apple, Garlic Croutons, and Parmesan Cheese Tossed with House Made Garlic Buttermilk Dressing	
TAPAS SIZE	6
SWEET BEET AND FIG SALAD	12
Sweet Roasted Beets with Red Wine Poached Mission Figs, Arugula, Toasted Almonds, Pickled Red Onion, and Goat Cheese. Tossed in Allspice Vinaigrette	
TAPAS SIZE	6
HOUSE SALAD	11
Baby Lettuces with Tomato, Cucumber, Carrot, Parsnip, and House Spiced Seed Blend. Tossed with Your Choice of Dressing	
MARINATED RADICCHIO AND KALE SALAD	12
Served with Oranges, Mulled Sour Cherries, Goat Cheese, Pears and Toasted Pumpkin Seed. Tossed in Red Wine Balsamic Dressing	

SNACK OR SHARE

SHRIMP, CITRUS, AND CHORIZO	13
Sous Vide Shrimp and Chorizo Mosaic garnished with Sauce Rouille, Pepper Cress Salad and Tapenade Cracker	
CHILI LIME GLAZED ALBACORE TUNA WITH SOBA NOODLE SALAD	13
Yuzu Gel, Black Rice Puff	
PEROGIES AND CABBAGE	10
Aged Cheddar and Shallot Perogies, Soft Cabbage and Braised Onion. Finished with Beet Crisp, Dill Sour Cream, and Bacon Crumble.	
CHARCUTERIE BOARD	16
A Sampling of Cured Meats, Cheeses, Marinated Vegetables and Preserve. Served with Sourdough Baguette	
HIGHLAND BEEF AND SAVOY CABBAGE PARCELS	10
Highland Beef and Saskatchewan Wild Rice Wrapped in Savoy Cabbage. Served with Smoked Tomato Sauce and Dill Hollandaise	
LOBSTER AND TARRAGON CROQUETTES WITH CITRUS CRESS AIOLI	13
Served with a Shaved Vegetable Micro Green Salad	
DRY RIBS	12.5
Rice Flour Coated Pork Dry Ribs. Tossed in Korean Barbecue Sauce and broiled, served with Sesame Scallion Dip	
FISH N' CHIPS	11
Tempura Battered Northern Pike with Citrus Remoulade and Malt Vinegar Chips	
CHILI MAPLE CHICKEN WINGS	14
Dusted Wings seasoned with Chili Maple Garlic Sauce	
MEDITERRANEAN SPICED CHIPS AND ROAST GARLIC PARMESAN DIP	6
NACHOS	14
Diced Tomato, Red Onions, Hot Peppers, and our Special Cheese Blend finished in our Forno Oven. Served with our House Made Salsa and Crème Fraîche Add Chorizo Sausage 1.5	

SIGNATURE DINNER ENTRÉES (AVAILABLE 5PM TO 10PM)

NORTH SASKATCHEWAN PICKEREL	28
Potato Crusted Pickerel garnished with Brown Butter Hollandaise served with Braised Leek, Potato, Peas and Parsnip	
ALDER SMOKED CHICKEN BREAST	26
Breast of Chicken Smoked and Glazed with Maple Reduction. Served with Pomme Puree, Chicken Jus and Seasonal Vegetables	
MARINATED TOFU (Vegan Friendly)	19
Served with French Lentils, Braised Mushrooms and Seasonal Vegetables	
LAMB CHOPS	28
Pan Roasted with Citrus and Fresh Herbs, Sorrel Purée, Sauce Rouille and Lamb Jus. Served with Parisienne Potatoes and Seasonal Vegetables	
LAKE DIEFENBAKER TROUT	23
Forno Baked with Sea Buckthorn Maple Glaze. Served with Warm Golden Beets and Wilted Greens	
CIDER BRAISED PORK SHOULDER	24
Served with Confit Carrots, Turnip, Fingerling Potato and Leek, in Rich Pork Demi Glass	
HAY ROAST DUCK BREAST	29
Forno Baked Duck Breast, Root Vegetable and Winter Squash Tart, Sour Cherry and Truffle Jus, Wild Rice	

BEEF

ADD A 4oz CANADIAN LOBSTER TAIL	13
ADD PRAWNS	6
ADD A SIDE OF ASPARAGUS	5
DRY AGED BEEF STRIPLOIN	36
A 10oz Striploin Steak Dry Aged, broiled to your liking and served with Baby Potatoes, Wild Mushrooms, Seasonal Vegetables and Natural Jus	
BEEF TENDERLOIN	34
A 6oz Tenderloin Steak broiled to your liking and served with Baby Potatoes, Wild Mushrooms, Seasonal Vegetables and Natural Jus	
DRY AGED PAN ROAST RIBEYE	36
A 10oz Dry Aged Ribeye, Pan Roasted and served with Wild Mushroom Rösti Potato, Seasonal Vegetables and Natural Jus	
CARAMALIZED MISO GLAZED HIGHLAND BEEF SHORTRIB	29
Braised and Char Broiled. Served with a Wild Mushroom Rösti Potato, and Seasonal Vegetables	
HIGHLAND BEEF BURGER	15.5
Our Delicious House Made Burger with Lettuce, Tomato and Red Onion. Served with your choice of side. Choose your Favourite Sauce:	
• Bourbon Barbecue • Horseradish Mayonnaise • Chipotle Aioli	
Add choice of toppings	1
• Blue Cheese • Aged Cheddar • Prosciutto • Cherry Bacon • Mushrooms • Caramelized Onion	

PIZZA

AROMA ESSENTIAL PIZZA DIPPING SAUCES

2

- Roasted Garlic and Parmesan Dip • Marinara • Caesar • Chipotle Ranch

MARGHERITA

13.5

Fresh Tomato and Basil. Topped with Mozzarella Cheese

FORNO INFERNO

14

Caliente Salami, Capicola Ham, Jalapeño, Banana Peppers, and Chili Oil with our own Basil Tomato Sauce. Topped with Jalapeño Jack Cheese

PIG & FIG

14

Double Smoked Bacon, Sweet Figs, and Caramelized Onion with our own Basil Tomato Sauce Topped with Mozzarella Cheese

BIG ISLAND DRIVE BY

14

Italian Spiced Ham and Chili Marinated Pineapple with our own Basil Tomato Sauce Topped with Mozzarella Cheese

HUNTER STYLE CHICKEN PIZZA

14

Braised Chicken with Tomato Sauce, Wild Mushroom, Double Smoked Bacon, Shallot, and Concasse Tomato. Topped with Mozzarella, Parmesan, and Fresh Herbs

EM & EM

14.5

Peppered Salami, Italian Spiced Ham, Bacon, and Mushrooms with our own Basil Tomato Sauce Topped with Mozzarella Cheese

SMOKED EGGPLANT

13.5

Tarragon Béchamel, Smoked Eggplant, Roasted Red Pepper, Caramelized Onion, Roasted Garlic, Mozzarella Cheese. Finished with a Crispy Parmesan Crumb

TRUE NORTH

14

Caliente Salami, Back Bacon, Roasted Mushroom, Bell Pepper, with our own Basil Tomato Sauce and Mozzarella

BOWLS

ADD GARLIC BIG BREAD

4

ADD CHEESY GARLIC BIG BREAD

5

CONCHIGLIE TRUFFLE FORMAGGIO

15

With Bacon, Onion, Kale and a Truffle Mornay Sauce. Baked with Pecorino and Moliterno Cheese.

TAGLIATELLE ARRABBIATA

13

Roasted Red Peppers, Garlic and Capers tossed in a Red Chili Tomato Sauce and Parmesan

Add Chorizo 3.5 Add Chicken 5 Add Prawns 6

NOW THAT'S A MEATBALL

15

House Made Meatballs served on Spaghetti with Bolognese and Truffle Crème Fraîche.

Have it without Meatballs 12

KALBI RICE BOWL

16

Korean Barbeque Marinated Flank Steak broiled and served over Steamed Sesame Rice with Stir Fried Vegetables

SPECIAL DIETARY OPTIONS AVAILABLE UPON REQUEST

Our associates would be pleased to accommodate any special meal requirements

“Our Kitchen Is Your Kitchen”

Notice: Consuming Raw or Undercooked Meats, Poultry and Eggs May Increase Your Risk of Foodborne Illness