

SAVE ROOM FOR DESSERT

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| APPLE GALETTE | 8 |
| Forno Baked Apple Galette with Vanilla Ice Cream and a Cinnamon Phyllo Stick | |
| STRAWBERRIES WILD LICORICE AND CITRUS | 8 |
| Wild Licorice Pavlova filled with Strawberry Gel, Strawberry Mousse, and Lemon Genoise | |
| MATCHA CRÈME BRÛLÉE | 8 |
| With Kiwi, White Chocolate Citrus Confetti Disc, and Micro Mint | |
| SOUR CHERRY PAVÉ | 8 |
| Layers of Cheesecake Mousse and Sour Cherry Gel. Served with Bourbon Sour Cherries, Flowers and Micro Mint | |

SOUP

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| 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 | |

SALAD

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| 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 | |
| HEIRLOOM TOMATO PANZANELLA SALAD | 13 |
| Fresh Garden Tomatoes, Cucumber, Red Onion, Roast Peppers marinated and tossed with Ancient Grain Bread, Pecorino, Pancetta and Arugula | |

CASUAL FARE

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| ROAST PORK BELLY | 10 |
| Green Tomato Relish, Pea Greens, Crispy Egg Yolk and Pork Skin, Sauce Rouille, Piment D'Espelette | |
| BUTTER POACHED SHRIMP | 13 |
| Fried Chorizo Polenta, Black Garlic Aioli, Confit Tomato, Shallot and Pickled Pepper | |
| CHILI LIME GLAZED ALBACORE TUNA WITH SOBA NOODLE SALAD | 13 |
| Avocado, Carrot, Watermelon Radish, House Grown Shiso Leaf | |
| BORSCHT MEETS PEROGIES | 10 |
| Beets, Caramelized Onion, Dill Sour Cream, and Aged Cheddar Perogies | |
| CHARCUTERIE BOARD | 16 |
| A Sampling of Cured Meats, Cheeses, Marinated Vegetables and Preserve. Served with Sourdough Baguette | |
| ROASTED GARLIC AND CELERY ROOT HUMMUS | 13 |
| Topped with Toasted Pine Nuts, Grana Padano and Confit Tomato. Served with Root Vegetable Chips | |
| RICOTTA AND PROSCIUTTO GNOCHI | 11 |
| With Sautéed Peas, Carrot, and Shallot in a Lemon Cream. Finished with Pecorino | |

RAISING THE BAR FOOD

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| DRY RIBS | 12.5 |
| Rice Flour Coated Dry Ribs. Tossed in Korean Barbecue Sauce and broiled, served with Sesame Scallion Dip | |
| FISH N' CHIPS | 11 |
| Tempura Beer Battered Northern Pike with Citrus Remoulade, and Malt Vinegar Chips | |
| CHILI MAPLE CHICKEN WINGS | 14 |
| Dusted Wings seasoned with Chili Maple Garlic Sauce | |
| 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 | |
| LOBSTER AND TARRAGON CROQUETTES WITH LOVAGE AIOLI | 13 |
| Served with a Shaved Vegetable Micro Green Salad | |
| SMOKED SALT AND MALT VINEGAR CHIPS | 6 |
| With Sour Cream Dip | |

AROMA BURGER

16.5

Our Delicious Highland Beef Burger with Lettuce, Tomato and Red Onion. Served with Roasted Potatoes and Seasonal Vegetables

Choose your Favourite Sauce: • Bourbon Barbeque • 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

• Caramelized Onion Dip • BBQ • Honey Stung • Ranch • Pizza Sauce • Caesar • Chipotle Ranch

MARGHERITA

13.5

Fresh Tomato and Basil. Topped with Mozzarella Cheese

FORNO INFERNO

13.5

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

PIG & FIG

13.5

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

CHICKEN AND BLACKBEAN PIZZA

13.5

Black Bean Sauce, Coriander chicken with Feta Cheese, Roast Red Pepper and Red Onion Finished with Cilantro Oil

BIG ISLAND DRIVE BY

13.5

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

PEROGY PIZZA

13.5

Yukon Gold Potato, Double Smoked Bacon, Mozzarella, Cheddar, and Caramelized Onion Topped with Dill Sour Cream

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

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

TRUE NORTH

13.5

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 VERDE

15

With Brussel Sprout, Pancetta, Pecorino, tossed in a Spring Pea Pesto Cream

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 a Red Wine 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

SIGNATURE DINNER ENTRÉES (AVAILABLE 5PM TO 10PM)

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| NORTH SASKATCHEWAN PICKEREL | 29 |
| Potato Crusted Pickerel garnished with Brown Butter Hollandaise served with Braised Leek, Potato, Peas and Parsnip | |
| ALDER SMOKED CHICKEN BREAST SUPREME | 27 |
| Breast of Chicken Smoked and Glazed with Maple Reduction. Served with Baby Potatoes, Chicken Jus and Seasonal Vegetables | |
| SOY MARINATED TOFU (Vegan Friendly) | 18 |
| 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 | |
| ADAM'S RIBS | 29 |
| A full rack of Slowly Braised Pork Ribs smothered in a Kentucky Bourbon Barbeque Glaze. Served with Steamed Rice and Seasonal Vegetables | |
| CARAMALIZED MISO GLAZED HIGHLAND BEEF SHORTRIB | 29 |
| Braised and Char Broiled. Served with a Wild Mushroom Rösti Potato, and Seasonal Vegetables | |
| HALIBUT | 33 |
| Pan Roasted with Pea Puree, Snap Peas, Shaved Kohlrabi, French Lentils and Sauce Buerre Blanc | |

STEAK

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| 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 | | |
| GRILLED FLAT IRON | | 28 |
| Medium Rare grilled 8oz Flat Iron Steak topped with Wild Mushroom and Truffle Ragout. Served with Pommes Purée and Seasonal Vegetables | | |

SPECIAL DIETARY OPTIONS AVAILABLE UPON REQUEST

Our associates would be pleased to accommodate any special meal requirements
"Our Kitchen Is Your Kitchen"

LUNCH ENTRÉES

(AVAILABLE 11AM TO 5 PM)

CHOICE OF SIDE: HOUSE SALAD, SOUP OF THE MOMENT, OR BATTERED FRENCH FRIES

MAKE IT EVEN BETTER

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|-------------------------|---|-------------------------|---|
| Local Beet Salad | 2 | French Onion Soup | 2 |
| Caesar Salad | 2 | Aroma Garlic Fries | 1 |
| Add on Garlic Big Bread | 4 | Add on Cheesy Big Bread | 5 |

MONTREAL SMOKED MEAT SANDWICH 14.5

Classic Montreal Smoked Beef on Earth Bound Dark Rye Bread with House Russian Dressing, Sauerkraut and Swiss Cheese. Served with your choice of side

TURKEY CLUB 14.5

Oven Roast Turkey on a French Baguette with Lingonberry Preserve, Mayonnaise, Aged Cheddar, Bacon, Lettuce, and Tomato. Served with your choice of side

CHIMICHURRI CHICKEN SANDWICH 15

Chimichurri Marinated Roast Chicken Breast with Citrus Aioli, Confit Tomato, Roast Shallot, Balsamic Glaze, and Arugula. Served on our House Made Artisan Roll with your choice of side

LAKE DIEFENBAKER TROUT 16

Forno Baked with Sea Buckthorn Maple Glaze. Served with a Warm Golden Beet and Wilted Green Salad

PROSCIUTTO AND ASPARAGUS QUICHE 13

With Parmesan and Arugula, baked in a Flaky Pastry. Served with your choice of side

GRILLED SOURDOUGH WITH TOMATO AND AVOCADO 14.5

Heirloom Garden Tomato, Avocado, and Buffalo Mozzarella, grilled on Sourdough with Pesto Aioli. Served with your choice of side

3 PIECE BUSINESS SUIT 13

Em & Em Calzone with Root Vegetable Chips and House Green Salad

AROMA STEAK SANDWICH 18.5

7 oz Broiled Striploin served on grilled Baguette, topped with Braised Mushrooms, Natural Jus, and Crispy Onions. Served with your choice of side

AROMA BURGER 15.5

Our Delicious House Made Burger with Lettuce, Tomato and Red Onion. 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

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