

## SAVE ROOM FOR DESSERT

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<b>SASKATOON BERRY AND CITRUS CLAFOUTIS</b>	<b>8</b>
Baked Custard with Saskatoon Berries and Orange. Served with Churned Yogurt	
<b>APPLE GALETTE</b>	<b>8</b>
Forno Baked Apple Crisp Galette with Vanilla Ice Cream and a Cinnamon Phyllo Stick	
<b>CHOCOLATE AND DOUGHNUTS</b>	<b>8</b>
Fresh Cinnamon Beignets Served with a Warm Chocolate Ganache	
<b>VANILLA LAVENDER CRÈME BRULEE</b>	<b>8</b>
Served with a Honey Shortbread Crisp	
<b>SOUR CHERRY PAVÉ</b>	<b>8</b>
Layers of Cheesecake Mousse and Sour Cherry Gel, Served with Bourbon Sour Cherries, Flowers and Micro Mint	

## SOUP

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<b>SOUP OF THE MOMENT</b>	<b>6</b>
Inspired Daily by our Chefs	
<b>FRENCH ONION SOUP</b>	<b>8</b>
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 OR PRAWN SKEWER	<b>5</b>
ADD A 4oz GRILLED FLAT IRON STEAK	<b>8</b>
ADD A 6oz FORNO BAKED TROUT FILLET	<b>6</b>
<b>COBB SALAD</b>	<b>12</b>
A Crisp Lettuce Salad topped with Avocado, Pancetta, Heirloom Tomatoes, a Soft Boiled Egg, Applewood Cheddar and Local Naturally Raised Smoked Chicken	
<b>CAESAR SALAD</b>	<b>11.5</b>
Romaine Lettuce, Toasted Pumpkin Seeds, Diced Apple, Garlic Croutons, and Parmesan Cheese Tossed with House Made Garlic Buttermilk Dressing	
<b>TAPAS</b>	<b>6</b>
<b>SWEET BEET AND FIG SALAD</b>	<b>11.5</b>
Sweet Roasted Beets with Red Wine Poached Mission Figs, Arugula, Toasted Almonds, Pickled Red Onion, and Goat Cheese. Tossed in Allspice Vinaigrette	
<b>TAPAS</b>	<b>6</b>
<b>HOUSE SALAD</b>	<b>10</b>
Baby Lettuces with Tomato, Cucumber, Carrot, Parsnip, and House Spice Seed Blend. Add Your Choice of Dressing	

## CASUAL FARE

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<b>CONFIT TOMATO TART</b>	<b>9</b>
With Balsamic Micro Herb Mix, Ash Goat Cheese and Arugula	
<b>GOAT CHEESE BAGUETTE WITH FIG SPREAD</b>	<b>9</b>
Leek Ash Goat Cheese and Baguette Crostini served with Balsamic Fig Spread and Spiced Seeds	
<b>BUTTER POACHED SHRIMP</b>	<b>11</b>
Lime Avocado Cream, Charred Cucumber, Nasturtium and Black Kale	
<b>CHORIZO AND GOAT CHEESE RANGOON</b>	<b>9.5</b>
Served with a Pommery Mustard Aioli and Pickled Vegetables	
<b>CHICKEN AND WAFFLES</b>	<b>11</b>
Batter Fried Chicken with Thyme Waffle Discs and Miso Maple Jus	
<b>BORSCHT MEETS PEROGIES</b>	<b>9.5</b>
Beets, Caramelized Onion, Dill Sour Cream and Custom Perogies	

## TO SHARE

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<b>DRY RIBS</b>	<b>12.5</b>
Rice Flour Coated Dry Ribs. Tossed in Korean Barbecue Sauce and broiled, served with Sesame Scallion Dip	
<b>FISH N' CHIPS</b>	<b>9.5</b>
Tempura Beer Battered Northern Pike with Citrus Remoulade and Gaufrette Potatoes	
<b>CHILI MAPLE CHICKEN WINGS</b>	<b>14</b>
Dusted Wings seasoned with Chili Maple Garlic Sauce	
<b>NACHOS</b>	<b>14</b>
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	
<b>SMOKED SALT AND MALT VINEGAR CHIPS</b>	<b>6</b>
With Sour Cream Dip	
<b>CHARCUTERIE BOARD</b>	<b>15</b>
A Sampling of Cured Meats, Cheeses, Marinated Vegetables, Preserve and Grilled Crostini	



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## PIZZA

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### AROMA ESSENTIAL PIZZA DIPPING SAUCES

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• 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

### 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

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

### DA EM & EM

14.5

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

## BOWLS

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ADD GARLIC BIG BREAD

4

ADD CHEESY GARLIC BIG BREAD

5

### TAGLIATELLE

15

With Smoked Bacon, Béchamel, Asparagus, Shallots, and Kale Leaves. Finished with Grana Padano

### CONCHIGLIE AGLIO Y OLIO

13

Shell Pasta with Olive Oil, Roast Garlic, Roasted Red Pepper, Grape Tomato, and Basil

Add Chorizo 3.5

Add Chicken 5

### NOW THAT'S A MEATBALL

14

House Made Meatballs served on Spaghetti with a Red Wine Bolognese and Truffle Crème Fraîche

Have it without Meatballs

11

### KALIBI RICE BOWL

16

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

### HOUSE SMOKED TROUT RISOTTO

15

Tossed with Lemon, Green Pea, Dill and Grana Padano

### BOUILLABAISSÉ

16

Braised Stew of Clams, Mussels, and Shrimp in Saffron Broth with Fennel, Tomato and Peppers

### AROMA BURGER

16.5

Our Delicious House Made 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

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• Blue Cheese • Aged Cheddar • Prosciutto • Cherry Bacon • Mushrooms • Caramelized Onion

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<b>NORTH SASKATCHEWAN PICKEREL</b>	<b>28</b>
Potato Crusted Pickerel garnished with Brown Butter Hollandaise served with Braised Leek, Potato, Peas and Parsnip	
<b>ADAM'S RIBS</b>	<b>28</b>
A full rack of Slowly Braised Pork Ribs smothered in a Kentucky Bourbon Barbeque Glaze. Served with Steamed Rice and Seasonal Vegetables	
<b>THE PADDED BRA</b>	<b>26</b>
Breast of Chicken stuffed with Aged Cheddar, Prosciutto, and Fresh Basil. Served with Pommes Purée, Smoked Chicken Jus and Seasonal Vegetables	
<b>PORK TENDERLOIN AU PERSILLADE</b>	<b>28</b>
Roast Pork Tenderloin with Honey Mustard Glaze and Herbal Crust. Served with Braised White Bean and Seasonal Vegetables	
<b>LAMB CHOPS</b>	<b>26</b>
Pan Roasted with Citrus and Fresh Herb, Sorrel Puree, Sauce Rouille and Lamb Jus. Served with Parisienne Potatoes and Seasonal Vegetables	
<b>LAKE DIEFENBAKER TROUT</b>	<b>26</b>
Forno Baked with Cider Mustard Maple Glaze, Warm Smoked Lentil, and Seasonal Vegetables	

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**STEAK**

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ADD A 4oz CANADIAN LOBSTER TAIL	<b>13</b>	
ADD A PRAWN SKEWER	<b>6</b>	
ADD A SIDE OF ASPARAGUS	<b>5</b>	
<b>BEEF STRIPLOIN</b>		<b>35</b>
A 10oz Striploin Steak broiled to your liking and served with Baby Potatoes, Wild Mushrooms, Seasonal Vegetables and Natural Jus		
<b>BEEF TENDERLOIN</b>		<b>34</b>
A 6oz Tenderloin Steak broiled to your liking and served with Baby Potatoes, Wild Mushrooms, Seasonal Vegetables and Natural Jus		
<b>GRILLED FLAT IRON STEAK</b>		<b>27</b>
Medium Rare grilled 8oz Flat Iron Steak topped with Wild Mushroom and Truffle Ragout. Served with Pommes Purée and Seasonal Vegetables		
<b>CACTUS LAKE HIGHLAND BEEF CUT OF THE MOMENT</b>		
Market Price		

**SPECIAL DIETARY OPTIONS AVAILABLE UPON REQUEST**

Our associates would be pleased to accommodate any special meal requirements

"Our Kitchen Is Your Kitchen"



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