

APPETIZERS

SOUP FEATURE 9

Chef's creation

8oz served with a warm bun

ANITPASTO PLATE 23

Prosciutto, salami, oka cheese, Portneuf brie, olives, pickled vegetables,
house made blueberry chutney

ROASTED BEET SALAD 21

Goat cheese mousse, fresh chives, arugula, roasted hazelnuts,
white balsamic vinaigrette

POACHED PEARS 23

Baby spinach, Castello blue cheese, mandarin, dark balsamic vinaigrette

SOCKEYE SALMON TARTARE 23

Fresh chives, roasted almonds, olive oil, lemon, lime, capers, parsley

PASTA

MARINARA 22

Smoked tomato sauce, roasted vegetables, spinach, fresh basil

MUSHROOM & PESTO 24

Wild mushrooms, sundried tomatoes, white wine, cream,
pesto, parmesan cheese

GAME MEAT BOLOGNAISE 27

Slow cooked elk & bison, wild mushrooms, sautéed carrots, traditional tomato sauce

Make it gluten free add 4

ENTRÉES

Served with roasted baby potatoes & seasonal vegetables.

6OZ ALBERTA BEEF TENDERLOIN 38

Garlic butter, red wine & peppercorn gravy, caramelized onions

GRILLED 1/2 BOAR TENDERLOIN 39

Roasted tomatoes & onions, red wine beef demi, blueberries, rosemary, thyme

BRAISED LAMB SHANK 38

Au jus, apricots, plums, baby carrots, pearl onions, mushrooms

WILD BAKED HALIBUT 44

Smoked tomato jam sauce, roasted peppers

All our sauces, dressings and condiments are made in house.

“Canada’s most elevated dining experience.”

Eagle’s Eye Chef Nassim Meddane