

Winter 2020-2021 Eagle's Eye Restaurant Dinner Menu

Appetizers

Soup Feature 12

Chef's creation

8oz served with a warm bun

Eagle's Eye Salad 20

Fresh seasonal berries, cucumber, cherry tomato, feta cheese, candied nuts & seeds, kale, radicchio, iceberg lettuce, maple dijon dressing

Edamame Salad 20

Goat cheese mousse, Inspired Greens Trio, organic rocket greens, beets, cucumber, candied walnuts, sweet onion and beet vinaigrette

Beef Tartare 24

Freshly butchered tenderloin, fresh herbs, shallot, capers, pickle, citrus, pine nuts, fresh seasonal berries, balsamic reduction and crostini

Escargot Gratinee 20

Shrimp, shimeji mushroom, garlic butter, quatre fromage, warm French bread, micro greens

Fried Calamari 20

Spicy breaded squid on a bed of organic rocket greens with bell pepper ribbon and house made citrus aioli

Charcuterie and Cheese for two 52

Variety of artisan cheese and charcuterie, pickled vegetables, candied nuts, chutney, fresh seasonal berries and crostini

Entrées

Tequila Flambé Prawns Linguine 34

Prawns, lime, chili, cherry tomatoes, cream sauce, on linguine, topped with shaved parmesan cheese, garnished with balsamic reduction and micro greens (Rice noodle available for gluten free)

Peppery Avocado Linguine and Rocket Greens (VG) 34

Creamy avocado sauce, cherry tomatoes, organic rocket greens, on linguine, topped with lemon zest and red peppers ribbon, garnished with balsamic reduction, roasted pine nuts and micro greens (Rice noodle available for gluten free)

Roasted Cauliflower Steak (VG) 32

Served with vegan Romesco sauce, saffron rice, broccolini, crispy roots vegetables, garnished with balsamic reduction, lemon zest and micro greens

Beef Wellington 52

AAA Alberta beef tenderloin, puff pastry layered with Canadian mushroom in a tarragon béarnaise sauce, truffle roasted potatoes, seasonal vegetables, garnished with balsamic reduction micro greens

Haskap Beef Tenderloin 48

AAA Alberta beef tenderloin, Haskap berry port sauce, truffle roasted potatoes, seasonal vegetables, garnished with balsamic reduction and micro greens

Romesco Chicken Supreme 36

Oven roasted chicken supreme, vegan Romesco sauce, saffron rice, seasonal vegetables, garnished with balsamic reduction and micro greens

Fish of the Evening market price

Chef's weekend selection, ask your server

Canada's Most Elevated Dining Experience
Eagle's Eye Chef Christel Grenier

