

DINNER MENU



SERVED DAILY FROM 3 PM - 8/9 PM

APPETIZERS	MAINS
BRUSCHETTA FLATBREAD roasted garlic + bruschetta + fresh bocconcini + arugula + grana padano + balsamic glaze 19 v DILL PICKLE FLATBREAD dill bechamel + bacon + dill pickles + mixed cheese + honey sriracha drizzle 19 ARANCINI 3 cheese blend arancini + marinara + arugula + grana padano 16 extra arancini 3.75 v SPICED MEDITERRANEAN MEATBALLS pork + beef + kalamata olives + sundried tomato + fresh herb + tomato sauce + arugula + garlic baguette 18 extra meatball 4.75 BREADS & DIP roasted red pepper hummus + cucumber raisin yogurt dip + grilled flatbread 17 v extra bread 4 TRUFFLE FRIES house cut potatoes + truffle oil + grana padano + garlic dijon aioli sm 12 lg 16 v SALMON CAKES fresh salmon belly + shredded potato + dill aioli + cucumber coleslaw 19 COCONUT SHRIMP coconut fried shrimp + pineapple chutney with red onion , bell pepper & chopped cilantro dip 18 extra coconut shrimp 3 ATLANTIC MUSSELS fresh pei mussels + white wine,tomato, basil sause + garlic bread 22 add fries 8 add truffle fries 12 TUNA CEVICHE ahi tuna + tomato + avocado + red onion + bell pepper + lime + cilantro + yuca chips 21 GRILLED HALLOUMI halloumi + blueberry sauce + arugula + cherry tomatoes 17 GF	SALMON grilled atlantic salmon + rustic edamame puree + seasonal vegetable tomato confit 32 gf SEASONS BURGER aged cheddar + lettuce + tomato + onion + dill pickle + bacon + seasons burger sauce + brioche bun + fries or garden salad 23 sub truffle fries 6 Gluten Free Bun 3 ALBERTA BEEF STRIPLOIN smashed fingerling potato + seasonal vegetable + compound butter 42 gf add garlic sauteed mushrooms 6 add shrimp 12 GRILLED LEMON PEPPER CHICKEN BREAST chicken breast + turmeric, caper, kalamata spinach potato + charred tomato + grilled lemon 31 gf DUCK CONFIT sweet potato pave + saskatoon berry compote + seasonal vegetable 34 gf PORK TENDERLOIN grilled pork tenderloin medallions + spinach & onion potato + seasonal vegetables + mint chimichurri 31 gf PASTA PUTTANESCA tomato + kalamata olives + capers + grilled red pepper + kale + lemon + onion + rigatoni + grana padano 25 v add chicken 12 salmon 13 prawn 12 MUSHROOM RISOTTO mixed pacific blend mushrooms + chanterelle butter + grana padano + arugula + cherry tomato 23 v gf add chicken 12 salmon 13 prawn 12 QUINOA BOWL savory quinoa + kale + corn salsa + avocado + cajun rubbed tofu 22 vg gf sub tofu for chicken 10 salmon 12 prawn 11 VEAL CUTLET creamy polenta + stuffed veal cutlet + mushroom ragu + swiss cheese + pesto sauce + seasonal vegetables 33
SALADS	DESSERTS
CAPRESE SALAD beef steak tomato, bocconcini + olive oil + pesto + arugula + grana padano 19 v gf add chicken 12 salmon 13 prawn 12 seasoned tofu 8 PARK SALAD mixed greens + bell pepper + cucumber + grape tomato + shaved radish + feta + pickled onion + carrot + pumpkin seeds + light balsamic dressing 17 v gf add chicken 12 salmon 13 prawn 12 seasoned tofu 8 WATERMELON SALAD arugula + watermelon + cucumber + kalamata olives + pickled onion + sunflower seeds + feta + white wine dressing + balsamic glaze 18 add chicken 12 salmon 13 prawn 12 seasoned tofu 8 GF V	MEXICAN CHOCOLATE BROWNIE warm cinnamon & chocolate brownie + strawberry compote + french vanilla ice cream 12 V PINA COLADA CHIA PUDDING coconut milk + pineapple + coconut + chia seeds 11 V GF OLD FASHIONED CHERRIES JUBILEE dark sweet cherries + brandy + french vanilla ice cream + chocolate drizzle 11 V GF
	EXTRAS <i>IN ADDITION TO WHAT THE DISH IS SERVED WITH</i>
	SIDE SAUCES garlic dijon aioli, mayo, hollandaise, sriracha, honey, pancake syrup, mustard, honey sriracha dip, tartar 2.5 18% auto gratuity may apply to groups of 7 or more

v - vegetarian vg - vegan gf - gluten free