

# DINNER MENU



SUN - THUR 11:30 AM - 8:00 PM

FRI & SAT 11:30 AM - 9:00 PM

## APPETIZERS

### DUCK SPRING ROLLS WITH TAMARIND SAUCE

spring roll filled with julienne carrots + cabbage seasoned with ginger + garlic and sesame oil 15

### TUNA TARTAR

ginger & sesame vinaigrette + fried leek + marinated red cabbage + avocado 18 gf

### ARANCINI

applewood smoked cheddar arancini + marinara 12 v

### MEATBALLS

peperonata sauce + roasted potato + rosemary + balsamic reduction + grana padano 14 gf

## MAINS

### SALMON WITH BOK CHOY AND LEMON GRASS BROTH

grilled atlantic salmon + bok choy + ginger + fried leek + lemon grass broth 26 gf

### BLACK FETTUCCINE FRUTTI DI MARE

house made squid ink pasta + mussels + shrimp + scallops + cherry tomato sauce + grana padano 25

### ALBERTA BEEF TENDERLOIN

smashed agria poplar bluff organic potato + grilled asparagus + garlic butter medallion 36 gf

### SOUS VIDE CORNISH HEN (HALF HEN)

pan seared cornish hen + seasonal vegetables + herb au jus 29 gf

### THICK CUT PORK CHOP

smashed agria poplar bluff organic potato + roasted green beans + demi-glace 32 gf

### ALBERTA LAMB PORTERHOUSE CHOPS

rosemary fingerling potatoes + carrots + gremolata 34 gf

## SALADS

### WATERMELON SALAD

mint + honey & lemon infused watermelon + feta cheese + kalamata olives + arugula and mint vinaigrette 16 v gf

### TOMATO SALAD WITH BOCCONCINI AND PROSCIUTTO

tomatoes + artisan lettuce + bocconcini + prosciutto + truffle oil + balsamic vinaigrette 18 gf

### SEASONS BOWL

artisan lettuce + quinoa + edamame + avocado + shredded carrot + cabbage + cucumber + soy vinaigrette 16

v vg gf

add chicken 9 tuna 12

## DESSERTS

### CHOCOLATE ECLIPSE

chocolate mousse dome with sponge toffee & nut praline 12 gf

### CHERRY CHEESE CAKE

goat milk cheesecake with creme de cassis macerated sour cherries 12

### SORBET & GELATO

seasonal flavors of sorbet and gelato 9 gf

### SEASONS ICE CREAM SANDWICH

ice cream between chocolate cake cookies 11 gf