

# A CANADIAN TOUR



## WEST COAST



## PRAIRIES



## CENTRAL



## EAST COAST



### APPETIZERS

- |  |  |  |   |
|--|--|--|---|
| <b>16 HALIBUT &amp; AVOCADO CEVICHE</b><br>Served with warm tortilla chips, mango coulis & pickled radish.   | <b>13 RED LENTIL HUMMUS</b><br>Served with fried bannock bread & pickled vegetables.   | <b>18 HOUSE MADE CRETONS</b><br>Served with chef's choice of cheese, fresh fruit, baguette, crackers & candied nuts.                             | <b>16 SALTED COD &amp; SCRUNCHION CAKES</b><br>Served with a sweet and spicy pear compote, preserved lemon aioli & dill coulis. |
| <b>15 SALMON PLATE</b><br>Candied, smoked, & poached. Mixed pickles, crackers, cream cheese & fried bannock. | <b>14 HAND MADE PEROGIES</b><br>Stuffed with roasted pork shoulder, caramelized onions & blue cheese. Served with a jalapeno crema & braised fennel. | <b>17 LOBSTER POUTINE</b><br>Hand cut fries, creamy béchamel sauce, pulled lobster meat, cheese curds, chives & drizzled with a piri piri sauce. | <b>16 DEEP FRIED ZUCCHINI BLOSSOMS</b><br>Stuffed with goat cheese, mint & lemon. Served with a candied beet puree.             |

### MAINS

- |   |   |   |   |
|---|---|---|---|
| <b>28 PAN-SEARED ELK MEDALLIONS</b><br>Served with roasted russet potato, roasted carrots, wilted spinach & topped with a Cumberland sauce.                       | <b>23 PAN-SEARED BISON BURGER</b><br>Open faced, topped with Saskatoon berry jam, lettuce, fried goat cheese puck, Ashton's beer mustard, sliced tomato, & pickled radishes. Served on a warm bun, with choice of side. | <b>28 BRAISED LAMB SHANKS</b><br>Served with horseradish whipped potatoes, candied beet puree, herb roasted tomato, warm pickled radishes & a rich lamb demi. | <b>31 ½ GRILLED LOBSTER</b><br>Served with a summer succotash, honey carrot puree, blistered tomatoes, fried potato & a light lemon dill sauce.                       |
| <b>28 OVEN ROASTED HALIBUT</b><br>Served with a black bean cassoulette, grilled asparagus, salsa crude, crisp chirizo chips & drizzled with a balsamic reduction. | <b>19 SWEET POTATO CROQUETTES</b><br>Served with a candied beet puree, wilted spinach, braised fennel, herb roasted tomato, toasted walnuts & drizzled with a balsamic reduction.                                       | <b>29 COFFEE RUBBED STRIPLOIN</b><br>Served with gorgonzola strawberry risotto, carrot puree, blistered tomatoes & grilled asparagus.                         | <b>29 PAN-SEARED DUCK BREAST</b><br>Served with potato croquettes, sautéed sugar peas, parsnip puree, drizzled with a maple blueberry gastrique & red currant coulis. |

### VEGETARIAN

- |   |   |  |  |
|---|---|--|--|
| <b>19 SWEET &amp; SPICY YELLOW CURRY</b><br>Bell peppers, onion, parsnip, carrots, sweet peas & cauliflower in a rich creamy curry sauce. Served with jasmine rice, crisp papadum chips & cilantro crème fraiche. | <b>19 SUMMER SALAD</b><br>Roasted walnuts, quinoa, red currants, watermelon, feta cheese, red onion, cherry tomato, cucumber, julienne carrots, summer greens, strawberry balsamic vinaigrette. | <b>19 MUSHROOM RISOTTO</b><br>Local mushroom medley, roast carrots, blistered tomatoes, grilled zucchini & topped with shaved parmesan cheese. | <b>19 EGGPLANT CANNELLONI</b><br>Grilled eggplant stuffed with roasted butternut squash, spinach, bell peppers, fresh herbs & goat cheese. Topped with a caraway tomato sauce & mozzarella cheese. |
|---|---|--|--|

### DESSERT

- |   |   |  |  |
|---|---|--|--|
| <b>9 NANAIMO PIE</b><br>With chocolate truffle, meringue dust vanilla whipped cream and raspberry coulis. | <b>9 SASKATOON BERRY CHEESECAKE</b><br>White chocolate, ginger cookie crust, candied nuts, & fresh berries. | <b>9 MAPLE CRÈME BRULEE</b><br>With fresh fruit & maple candy. | <b>9 HASKAP SORBET</b><br>With fresh berries, chiffonade lemon verbena & blueberry pearls. |
|---|---|--|--|