

RAW

Gin & Tonic Salmon
wild B.C. salmon, tonic, dill,
crème fraîche, cucumber 17

Beefsteak Tomato
basil and chive ricotta, first-pressed canola oil,
smoked aged balsamic 15

Steak Tartare
textures of yolk, crispy capers, pickle,
Bourgogne gel, taro root chips 19

APPETIZERS

Golden Beet Salad
goat cheese espuma, crumbled feta,
basil pesto, toasted omega seeds, pine nuts,
sherry dressing 16

Albacore Tuna Salad
tuna confit, baby kale, egg, green beans,
tomato, olives, red radish 21

Wood-grilled Squid
capers, lemon, olives, brown butter 17

Smoky Deviled Eggs
smoked paprika, chives, crunchy stuff 13

Mushroom Soup
fire-roasted mushroom velouté,
smoked sour cream, chive 10

Housemade Black Pudding
dried cherry HP sauce, watercress salad,
apple vinaigrette 15

Sausage Roll
housemade sausage, pie dough,
smoked sea salt, cherry HP sauce 12

Escargot & Smoked Brisket
garlic basil butter, Sylvan Star Gouda 17

MAINS TO SHARE

32oz Beretta Farms Bone-in Strip Loin
classic Béarnaise, charcoal-roasted
vegetables and choice of smoky mash
or house-cut chips 95

Beretta Farms Tomahawk Rib Steak
chargrilled 32oz bone-in rib eye, classic Béarnaise,
charcoal-roasted vegetables and choice of
smoky mash or house-cut chips 95

Beretta Farms Organic Beef Shank
smoky mash, tree sap crust, crunchy stuff 129

28oz W Over Diamond Ranch Porterhouse
classic Béarnaise, charcoal-roasted vegetables and
choice of smoky mash or house-cut chips 79

Alberta Peking Duck
cured in birch syrup, Saskatoon-style wild rice,
sea buckthorn ponzu
half duck 38 full duck 77

Slow-roasted Pig's Head
apple, turnip and cabbage choucroute,
Dirty Bird mustard 39

MAINS

Korean BBQ Rack of Ribs
Spragg's pork, kimchi poutine,
crispy chicken skins, toasted black sesame
half rack 32 full rack 38

Applewood-roasted Half Chicken
house-cut chips, cheese curds, green peas,
bacon bits, chicken gravy 29

Dry-aged 16oz Pork Porterhouse
Spragg's pork, ancient grains, onions,
crackling, watercress 34

Bedrock Beef Rib
Flintstones-style, smoky cherry BBQ sauce,
bacon-braised buckwheat,
Big Rock onion rings 39

Lambtastic Farms Lamb Shank
braised split peas and bacon, minted glaze,
smoky mash, crispy capers, dandelion greens 38

Slow-roasted Jacob's Ladder Bison
corn and barley pilaf, corn purée,
huckleberries, pickled leeks 39

Caramelized Onion Tarte Tatin
spiced lentils, charcoal-roasted roots,
goat cheese espuma 24

Maple-glazed Brisket
10oz house-smoked Beretta Farms brisket,
braised black barley, Prairie corn,
Saskatoon berries, pickled leeks 29

Dry-aged Beretta Farms Chuck Burger
ground in-house, double cheddar,
smoked mayo, pickle, ketchup and choice of
soup, green salad or house-cut chips 18

Beretta Farms Steak Frites
chargrilled steak, house-cut chips,
green salad, classic Béarnaise
7oz / 9oz tri-tip 27 / 31
8oz / 12oz strip loin 34 / 42

Birch-roasted Lake Manitoba Pickerel
steamed clams, woodland mushrooms,
crushed peas, samphire, young greens 32

Wild B.C. Salmon
tomato consommé, poached squid,
fingerling potatoes, peas, baby onion,
cucumber, fennel 29

West Coast Octopus
smoked black barley, bacon-steamed clams,
green peas, samphire, carrot 32

SIDES

Big Rock Onion Rings
shaved Grizzly Gouda,
smoked mustard mayo 8

Smoky Mash
crunchy stuff, chives 9

Charred Heirloom Carrots
lime yoghurt, brown butter vinaigrette,
toasted omega seeds 10

Housemade Slaw 8