

RAW

**Gin & Tonic Salmon**  
wild B.C. salmon, tonic, dill,  
crème fraîche, cucumber **18**

**Steak Tartare**  
textures of yolk, crispy capers, pickle,  
dry-aged gel, taro root chips **18**

APPETIZERS

**Mushroom Soup**  
fire-roasted mushroom velouté,  
preserved local mushrooms, chive **10**

**Fogo Fingers**  
Fogo Island cod, old-school tartar sauce,  
charcoal-roasted lemon **16**

**Ukrainian-style Deviled Eggs**  
beet-cured, smoked sour cream,  
chive, paprika **13**

**Housemade Black Pudding**  
black cherry HP Sauce,  
watercress and green apple salad **16**

**Dry-aged Bone-in Meatballs**  
three organic meatballs, beef glaze,  
smoked blue cheese, toasted walnuts **15**

**Escargot & Smoked Brisket**  
sage and garlic butter, Grizzly Gouda **18**

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

**Sausage Roll**  
housemade kielbasa sausage wrapped in  
pie dough, black cherry HP Sauce **12**

**Fire-roasted Squash Salad**  
black pepper ricotta, burnt orange  
honey dressing, charred onions,  
Prairie seeds, walnuts, cheese crisp **14**

**Roasted Beet Salad**  
mixed beets, goat cheese espuma,  
feta, toasted omega seeds,  
pine nuts, sherry dressing **16**

TO SHARE

**32oz Beretta Farms Bone-in Strip Loin**  
CO<sub>2</sub> Béarnaise sauce, charcoal-roasted  
vegetables and choice of smoky mash  
or house-cut chips **97**

**32oz Beretta Farms Tomahawk Rib Steak**  
chargrilled bone-in rib eye, CO<sub>2</sub> Béarnaise  
sauce, charcoal-roasted vegetables and choice  
of smoky mash or house cut chips **99**

**28oz W Over Diamond Ranch Porterhouse**  
CO<sub>2</sub> Béarnaise sauce, charcoal-roasted  
vegetables and choice of smoky mash  
or house-cut chips **79**

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

MAINS

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

**Korean BBQ Rack of Ribs**  
Spragg's pork, kimchi poutine,  
crispy chicken skins, toasted black sesame seeds  
half rack **29** full rack **38**

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

**Canadian Bacon Benedict-style**  
thick-cut bacon, potato pancake, wilted spinach,  
poached hen's egg, CO<sub>2</sub> Béarnaise sauce,  
mead and maple syrup **24**

**Hunter-style Salt Cod**  
Fogo Island cod, spiced tomato velouté,  
mixed mushrooms, cipollini onion,  
crushed new potatoes **29**

**Corned Beef & Cabbage**  
smoked colcannon potatoes, boiled carrots,  
green onions, rye **25**

**Half Pecking Duck**  
cured in birch syrup, Saskatoon-style wild rice,  
ale and sea buckthorn ponzu **38**

**Lambtastic Farms Lamb Shank**  
split peas, bacon, mint, smoky mash,  
crispy capers, dandelion **39**

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

**Slow-roasted Jacob's Ladder of Bison**  
Prairie corn, black barley, huckleberries,  
pickled leeks, birch sap glaze **39**

**Wild B.C. Salmon & Squid**  
risotto nero, butternut squash purée,  
roasted beets, samphire **29**

**Beretta Farms Steak Frites**  
chargrilled steak, house-cut chips,  
green salad, CO<sub>2</sub> Béarnaise sauce  
7oz / 9oz tri-tip **26 / 30**  
8oz / 12oz strip loin **34 / 42**

**Prairie Paella**  
West Coast octopus and clams,  
housemade bacon, applewood-roasted chicken,  
smoked black barley, chickpeas, red rice **32**

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

SIDES

**Charred Heirloom Carrots**  
burnt honey and rosemary **9**

**Smoky Mash**  
crunchy stuff, chive **9**

**Hot Slaw**  
Korean-spiced coleslaw **9**

**Chestnut Mushrooms**  
Wildtree glaze **9**