



LUNCH

APPETIZER

Bannock and Butter | 6

Made to order with house whipped flavoured butter

Chef's Daily Soup Creation

Bowl | 7 Cup | 5

Charcuterie and Cheese Board | 21

Variety of local and house made pâtés, terrines and cured meats, served with a selection of Canadian cheeses, artisan bread, crisps and confiture

Roasted Brussels Sprouts | 12

Sautéed in garlic, bacon jam and toasted hazelnuts

Baked Spinach and Artichoke Dip | 14

Boursin and Asiago cheese served with grilled garlic flat bread and crisp tortilla chips

West Coast Crab Cakes | 15

Napa cabbage and red currant coleslaw, mango aioli and citrus vinaigrette

SALAD

Fennel and Baby Kale Salad | 11

Sunflower seeds, orange segments, cucumber, radish, shaved fennel, baby kale and lemon olive oil dressing

Selkirk House Greens | 10

Artisan greens, bell peppers, cucumbers, champagne dressing with candied pears

Heritage Caprese Salad | 12

Heirloom tomato, sea salt, basil, Alberta fleur de latte, sourdough croutons and aged balsamic dressing

Baby Romaine Salad | 12

Grilled baby romaine hearts, shaved Grana Padano, toasted chick peas and lemon garlic dressing

Add 7oz salmon | 9

Add 5oz chicken | 6



LUNCH

MAIN

Selkirk Alberta Beef Burger | 16

House ground 6oz burger, aged cheddar cheese, lettuce, tomato, onion and roasted garlic aioli served on a brioche bun
Sea salted fries or small house salad

Steak Sandwich | 18

7oz grilled CAB striploin, Forty Creek barbecue sauce with caramelized onions on a toasted garlic baguette
Sea salted fries or small house salad

Maple Glazed Pork Belly | 15

Served on vermicelli noodles with toasted cashews, julienne peppers and maple hoisin dressing

Moroccan Spiced Lamb Burger | 17

Ground lamb with apricots, figs and cumin, Fontina cheese, fresh arugula and red pepper relish served on an Alberta Bakery multigrain bun
Sea salted fries or small house salad

Atlantic Lobster Roll | 18

Atlantic lobster and baby shrimp, fresh herbs, lemon zest and mayonnaise served on toasted Alberta Bakery roll
Sea salted fries or small house salad

Bear and the Flower Farm's Pork Schnitzel Sandwich | 16

Pork loin schnitzel, spicy tomato aioli, green leaf lettuce, onion and tomato served on a pretzel baguette
Sea salted fries or small house salad

Mediterranean Style Pulled Chicken Wrap | 16

Spinach tortilla, jalapeño and cilantro hummus, arugula, tomatoes, red onions, peppers and tzatziki dressing
Sea salted fries or small house salad

Daily Inspired Baked Flatbread | 17

Ask your server for details

Black Truffle and Ricotta Ravioli | 17

Baby heirloom tomatoes, fresh spinach and citrus garlic butter

PEI Poached Mussels /15

Sautéed garlic and shallots, double smoked bacon, Big Rock peach cider and fresh herbs, tomato concasse and grilled sour dough

Executive chef
LEIGHTON SMYTH

Chef de cuisine
TOBIAS LARCHER

Prices do not include GST. All parties of 8 or more are subject to an 18% gratuity.

Dietary restrictions can be accommodated. Please speak with your server and our Chef will customize a meal for you.
Separate bills are available for parties of up to 10 guests.