



LUNCH

APPETIZER

Bannock and Butter | 6

Made to order with house-whipped flavoured butter

Chef's Daily Soup Creation

Bowl | 7 Cup | 5

Baked French Onion Soup | 10

Alberta Bakery sourdough croutons with Gruyère cheese

Charcuterie and Cheese Board | 21

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

Braised Barbecued Short Rib Bao Buns | 13

Pulled short rib, kimchi, red peppers and pickled carrots

Atlantic Lobster and Potato Croquettes | 15

Served with fennel coleslaw and roasted jalapeño aioli

SALAD

Vintage BLT Salad | 12

Baby kale and red romaine lettuce, double smoked bacon lardon, heirloom tomatoes, pretzel croutons and Vidalia onion dressing

Livingston Beet Salad | 12

Roasted red and yellow beet wedges, goat cheese mousse, artisan greens and toasted sunflower seeds with apple cider vinaigrette

Selkirk House Greens | 11

Artisan greens, dried apricots, candied pecans, cucumbers, carrot curls and white balsamic dressing

Add 7oz salmon | 9

Add 5oz pulled chicken | 6



LUNCH

MAIN

Alberta Beef Burger | 16

House-ground 6oz burger, aged cheddar cheese, leaf lettuce, heirloom tomato, red onion and roasted garlic aioli, served on a brioche bun
Choice of sea salted fries or small house salad

Heritage Turkey Burger | 16

Valbella Meats ground turkey, cranberry aioli, leaf lettuce and brie cheese, served on an Alberta Bakery multigrain bun
Choice of sea salted fries or small house salad

Selkirk Steak Sandwich | 18

7oz grilled CAB striploin, Forty-Creek barbecue sauce with onion jam, on a toasted garlic baguette
Choice of sea salted fries or small house salad

Beer Battered Fish and Chips | 17

Big Rock Traditional Ale battered BC cod with house-made tartar sauce
Served with sea salted fries and maple coleslaw

Prime Rib Philly Style Wrap | 17

Shaved Harmony Farms AAA Alberta prime rib, house-made pickled peppers, leaf lettuce, Fontina cheese, sautéed mushrooms, and horseradish aioli, served in a garlic herb tortilla
Choice of sea salted fries or small house salad

Pork Schnitzel Sandwich | 16

Breaded Spragg's pork loin, brandy-infused ketchup, leaf lettuce, sliced tomato and red onion, served on a pretzel baguette
Choice of sea salted fries or small house salad

PEI Poached Mussels | 15

Sautéed garlic and green onions in white wine, with caper berries and baby tomatoes
Served with grilled Alberta Bakery sourdough

Pulled Chicken Pappardelle Pasta | 16

Pulled Mountain View Farms chicken, green peas, wild mushrooms and roasted garlic, with a white wine cream sauce
Served with grilled Alberta Bakery sourdough

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.

It is our pleasure to accommodate any dietary restrictions; please discuss them with your server.

Separate bills are available for parties of up to 10 guests.