



DINNER

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

Maple Glazed Pork Belly | 15

Soft polenta with goat cheese, red pepper relish and micro greens

Baked Brie | 14

Breaded brie cheese, Marsala pear compote, flat crackers and baguette crisps

PEI Poached Mussels | 15

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

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

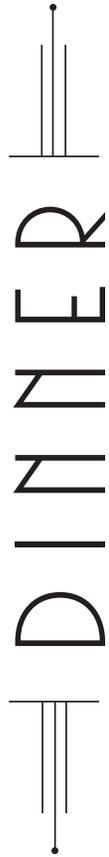
Artisan greens, bell peppers, cucumbers, champagne dressing with candied pears

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



DINNER

MAIN

**Bear and the Flower Farm's
Pork Schnitzel | 31**

Turned potatoes with parsley, market vegetables
and mustard cream sauce

**Oven Roasted Free Range Chicken
Supreme | 30**

Ricotta gnudi, market vegetables and
yellow pepper purée

Pan Seared Atlantic Halibut | 36

Seven grain rice pilaf, mango mint salsa
with grilled lemon

Organic BC Creative Salmon | 32

Red quinoa, market vegetables and
citrus beurre blanc

Risotto du Jour | market price

THE GRILLE

Alberta Grain Fed Veal Chop | 36

Bleu fumé leek ragout, spätzle and red wine demi

**20oz Carmen Creek Bison Rib-Eye Steak
for Two | 72**

Yukon Gold potato wedges, market vegetables,
caramelized onions, fresh horseradish,
charred lemon and garlic herb butter

Driview Farms Rack of Lamb | 36

Crushed herbed baby potato, vegetable ratatouille
and mint butter

10oz Harmony Beef New York Steak | 37

Truffle whipped potatoes, market vegetables and
brandy peppercorn sauce

Brant Lake Wagyu Beef Tenderloin Filet

6oz | 38

8oz | 42

Cauliflower and potato purée, forest mushrooms,
market vegetables and port wine jus

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.