

DINNER

APPETIZER

Bannock and Butter | 6

Made to order with house whipped flavoured butter

Chef's Daily Soup

Bowl | 7 Cup | 5

Charcuterie and Cheese Board | 19

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

Lamb Meatballs | 14

Driview Farms lamb and rosemary red wine meat balls, spiced heirloom tomato sauce, pistachios, ash rolled goat cheese and grilled sour dough

West Coast Crab Cakes | 15

Creamy Waldorf apple salad, baby artisan greens and red pepper jelly

PEI Poached Mussels | 15

Grainy mustard, garlic, tomato, Pernod and white wine, served with grilled sourdough

Baked Camembert | 14

Breaded Camembert cheese, port wine berry compote and artisan crisps

SALAD

Caesar Salad | 12

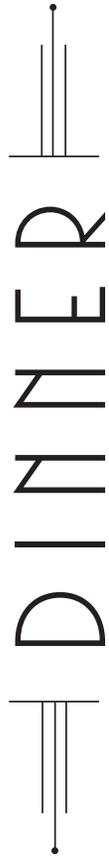
Double smoked bacon, shaved Sylvan Star Gouda, pretzel croutons, lemon and garlic aioli

Selkirk House Greens | 9

Artisan greens, sliced radishes, oven roasted tomato, cucumber wedges and honey mustard dressing

Roasted Beet Salad | 11

Roasted beets, market greens, dried apricots and blueberries, goat cheese and hazelnut dressing



DINNER

MAIN

Braised Lamb Shank | 29

Red wine braised Sungold Meats lamb shank, ricotta gnudi and market vegetables

Oven Roasted Free Range Chicken Supreme | 29

Parsnip purée, sautéed Swiss chard with bacon and roasted sweet potato

Heritage Farms Wild Boar Schnitzel | 30

Bacon and mushroom cream sauce, rainbow carrots, rapini and spaetzle

Confit King Cole Duck Leg | 27

Grilled seasonal vegetables, organic quinoa pilaf and sour berry jus

Risotto Du Jour | market price

Daily inspired risotto
Ask your server for details

Pan Seared Organic BC Salmon | 28

Cedar maple jelly glazed salmon, wild rice and sweet potato blini and roast vegetables

Executive chef

LEIGHTON SMYTH

Chef de cuisine

TOBIAS LARCHER

THE GRILLE

Greenfield Farms Pork Tenderloin Medallions | 32

Grilled pork tenderloin, Cognac cream sauce, fried potato dumplings and forest mushrooms

10oz Certified Angus New York Steak | 36

Rainbow potatoes, carrot purée and caramelized onions

6oz Carmen Creek Bison Tenderloin Filet | 38

Rainbow carrots, broccolini, truffle butter and potato gratin

Alberta Grain Fed Elk Striploin | 37

Barley risotto with forest mushrooms, port wine demi and market vegetables

20oz Harmony Farms AAA Rib Eye for Two | 65

Grilled vegetables, wild mushrooms, pickled horseradish, black truffle butter and potato gratin

Prices do not include GST. All parties of 8 or more are subject to an 18% gratuity.
Separate bills are available for parties of up to 10 guests. Allergies can be accommodated – please talk to your server.