



# 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



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## 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 Rolls | 18

Atlantic lobster and baby shrimp, fresh herbs, lemon zest and mayonnaise served on toasted Alberta Bakery rolls  
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.