



# TAKEOUT MENU

Call us at 403.225.3939 to order

## **APPETIZERS**

*\*Available between 11:30am – 1:30pm & 5:00pm – 8:00pm\**

### **Rocky Mountain Charcuterie Plate**

*(Serves approximately 4 ppl)*

A Selection of Regionally & House Made Charcuterie,  
House Made Accompaniments & Rye Bread

31

### **Lake House Fish Plank**

*(Serves approximately 4 ppl)*

Assortment of House Cured & Smoked Seafood & Fish,  
Marinated Olives, Pickled Red Onions, Crackers

31

### **Three Cheese Plate**

Vital Green Gouda, Oka, Triple Cream Brie, Raincoast Crackers, Pickled Onions,  
Fig Jam, Fruit & Nuts

18

### **Winter Green Salad**

Baby Kale, Oak Leaf & Radicchio, Orange, Pancetta, Puffed Wild Rice,  
Whipped Ricotta, Charred Lemon Vinaigrette

15

### **Warm Beef & Arugula Salad**

Candied Walnuts, Pickled Celery, Sour Cherries, Fresh Apple,  
Tarragon Yoghurt Dressing, Caerphilly Goat Cheese

16

### **Sweet Potato & Carrot Bisque**

Brown Butter Croutons, Pumpkin Seed Pistou, Parmesan, Garden Herb Crema

13

### **Hand Cut Pommes Frites**

Parmesan Cheese, Buttermilk Ranch & Smoked Chipotle Aioli

10



## **LUNCH MENU (11:30am – 1:30pm)**

### **Atlantic Cod & Chips**

Beer Battered, Red Cabbage Slaw, Caper Aioli, Grilled Lemon

22

### **Quiche of the Day**

Hand Cut Pommes Frites, Soup du Jour or Artisan Greens

17

### **Ratatouille Risotto**

Zucchini, Peppers, Red Onions, Oven Dried Tomatoes, Green Peppercorn Butter,  
Arugula, Hazelnut Pesto, Grana Padano

23

### **Beef & Bison Burger**

Roasted Garlic & Jalapeno Aioli, Aged Cheddar, Bacon, Lettuce, Tomato, Pickle  
Hand Cut Pommes Frites, Soup du Jour, or Artisan Greens

21

### **ADD-ON'S**

Add Grilled Chicken Breast 10

Add Garlic Prawns 10

## **DINNER MENU (5:00pm – 8:00pm)**

### **Teriyaki Ahi Tuna**

Sesame & Black Garlic Rice Cake, Tempura Cauliflower, Cabbage & Daikon Salad,  
Lemongrass & Ginger Marmalade

38

### **Seared Chicken Supreme**

Ham & Broccoli Stuffed, Truffle Gnocchi, Gouda Fondue, Sautéed Swiss Chard,  
Red Currant & Port Reduction

38

### **Sous-Vide Bison Striploin**

Potato Galette, Braised Red Cabbage, Caramelized Onion & Bacon Jam,  
Chive Crème Fraîche, Red Wine Jus

43



**Grilled Angus Beef Ribeye**

Confit Fingerling Potatoes, Heirloom Carrots, Crispy Shallots,  
Wild Mushroom & Cognac Cream Sauce

44

**Ratatouille Risotto**

Zucchini, Peppers, Red Onions, Oven Dried Tomatoes, Green Peppercorn Butter,  
Arugula, Hazelnut Pesto, Grana Padano

28

**DESSERT**

*\*Available between 11:30am – 1:30pm & 5:00pm – 8:00pm\**

**Spiced Pear Mousse Cake**

Apple Cake, Vanilla Bean Chantilly, Spiced Pecans, Pomegranate Coulis

13

**Chocolate Mandarin Tart**

Dark Chocolate Ganache, Pate de Fruit, Apricot Coulis, Honey Citrus Supremes,  
Chocolate Marzipan Ice Cream

13

**Sticky Toffee Pudding**

Warm Caramel Sauce, Crème Fraiche Ice Cream, Toasted Hazelnut Crumble,  
Red Currants

13



## **BEVERAGE**

### **White | Rosé | Sparkling**

**CANELLA** Prosecco Brut - Veneto, Italy

50

**2018 SEVEN TERRACES** Pinot Rosé - Christchurch, New Zealand

51

**2018 BRIGLADARA** Garganega Soave - Veneto, Italy

46

**2018 TINHORN CREEK** Pinot Gris - Okanagan Valley, Canada

55

**2018 KITTEN SWISH** Riesling - Rheingau, Germany

59

**2019 ASTROLABE** Sauvignon Blanc - Marlborough, New Zealand

51

**2017 BREWER CLIFTON** Chardonnay - Sta. Rita Hills, United States

63

### **RED**

**2018 MAS LAS CABES** Syrah - Côtes du Roussillon, France

46

**2016 BIBI GRAETZ** Sangiovese - Tuscany, Italy

38

**2018 MEYER FAMILY** Pinot Noir - Okanagan Valley, Canada

63

**2017 CATENA** Malbec - Mendoza, Argentina

42

**2017 PAOLO CONTERNO** Nebbiolo - Piedmont, Italy

55

**2017 HEDGES** C.M.S - Washington, United States

68

