
NOtable CLASSICS**HONEST FOOD WHICH HAS DEFINED US SINCE OUR BEGINNING, EVERYONE'S FAVES**

	TASTER	MAIN
GRILLED BREAD	6	10
Wood fire-grilled bread, garlic confit		
Add: Black olive, sundried tomato & basil tapenade	4	
White bean "hummus"	4	
GREEK SALAD	14	21
rotisserie chicken, goat Feta		
SEARED EAST COAST SCALLOPS	23	
grilled romaine, double smoked bacon, caper dressing		
CRISPY POTATO ROLLS	15	
rotisserie pork, jalapeño Jack cheese, spicy ranch, salsa verde		
CORTES ISLAND MUSSELS & FRITES		19
Thai coconut curry broth, cilantro		
Add: crusty bread		3
GRILLED ALBACORE TUNA "NIÇOISE SALAD"	15	25
confit potato, green beans, artisan tomato, fried egg		
NOtable CHOP SALAD	12	18
smoked turkey, crispy salami, Sylvan Star Gouda		
avocado, egg, house-made 1000 island dressing		
BLUE CRAB & SHRIMP BAKE	18	
wilted spinach, aged Cheddar, toasts		
CONFIT CHICKEN RAVIOLI	16	24
roasted mushrooms, Boursin cheese, truffle		

ARTISANAL FARE**HAND-CRAFTED, A BLEND OF SKILL, TECHNIQUE & TIMELESS TRADITION**

NOtable CHARCUTERIE & CHEESE BOARD	30	
house-made mustard & pickles (serves 2)		
GRILLED NEON SQUID	17	
charred pineapple, shishito peppers, roast peanuts		
BEEF TARTARE	18	
house-made mustard, cornichons, potato chips		
SMOKED HALIBUT ARANCINI	17	
preserved lemon, charred tomato, Pecorino cheese		
BRANT LAKE WAGYU BEEF CARPACCIO	18	
Parmesan aioli, caponata, arugula, syrah glaze		
TERIYAKI GLAZED SALMON BELLIES	13	
sunomono vegetable salad, sesame		

CHEF INSPIRED**EVER CHANGING THROUGHOUT THE SEASONS**

TODAY'S NOtable SOUP	8	13
NOtable GREEN SALAD	9	
house-pickled vegetables, NOtable dressing		
SWEET SOY CHICKEN WINGS	15	
sambal ginger glaze, pickled vegetables, grilled lime		
NOtable NOODLE BOWL	17	24
chicken, shrimp, bok choy, basil, rice noodles		
Thai red curry & coconut broth		
CAMPANELLE OLIO PASTA	17	24
rotisserie chicken, salami, roast garlic, confit peppers, basil		

* Automatic 18% gratuity added for groups of 7 or more

ROTISSERIE & HARDWOOD GRILL

THE HEART OF OUR KITCHEN, NATURAL HARDWOOD & MESQUITE

DAILY ROTISSERIE FEATURES

Tuesday	Alberta Lamb	35
Wednesday	Rack of Heritage Pork	36
Thursday & Friday	Certified Angus Prime Rib 30+ day aged	45
Saturday	Chef's Feature	MP
Sunday	Heritage Breed Porchetta Roast	36

ROTISSERIE GRILL

NOTABLE HALF CHICKEN	29
buttermilk pomme purée, smoky chicken jus	
INNISFAIL LAMB SIRLOIN	37
cannelini beans, corn, mint, cipollini onion, pomegranate jus	
CHICKPEA DAHL	19
grilled vegetables, pomegranate, chimichurri	
ORGANIC SALMON	32
Thai carrot purée, roast beet, mango, mint, cilantro	
QUEEN CHARLOTTE HALIBUT	45
lemon gnocchi, grilled fennel, olives, charred tomato relish	
NATURALLY RAISED PORK TENDERLOIN	35
Waltz goat chèvre & wild mushroom risotto, madeira jus	
 CHEF'S 'CANADA 150' BURGER INSPIRATION	18
Brant Lake Wagyu beef, maple back bacon, Oka, A1 aioli, sesame bun	
BC ALBACORE TUNA SANDWICH	17
togarashi mayo, pickles, local butter leaf lettuce, sesame bun	
STERLING SILVER FLATIRON STEAK - 10oz	35
30+ day aged, shallot butter, organic vegetables	
AAA ALBERTA BEEF STRIPLOIN - 10oz	42
30+ day aged, shallot butter, organic vegetables	
AAA ALBERTA BEEF RIB-EYE - 12oz	48
30+ day aged, shallot butter, organic vegetables	

FOR THE TABLE

SEASONAL VEGETABLES	6
SMOKY CHICKEN JUS	4
OUR RISOTTO	7
HOUSE-CUT FRIES	4
GRILLED ROMAINE, DOUBLE SMOKED BACON, CAPER DRESSING	16

Our intention is to bring people together to share great food and connect with each other.
"It's about community"

Michael Noble
Chef/Proprietor

Ryan Gilmour
Chef de Cuisine