
NOtable CLASSICS

HONEST FOOD WHICH HAS DEFINED US SINCE OUR BEGINNING, EVERYONE'S FAVES.

	TASTER	MAIN
WOOD-FIRE GRILLED BREAD, GARLIC CONFIT	6	10
Add: Black olive, sun-dried tomato & basil tapenade	4	
White bean "hummus"	4	
TODAY'S NOtable SOUP	8	13
ROTISSERIE CHICKEN GREEK SALAD	14	21
Alberta goat Feta, local vegetables, marinated olives		
SEARED EAST COAST SCALLOPS	26	
grilled romaine, double smoked bacon, caper dressing		
CRISPY POTATO ROLLS	15	
roisserie pork, jalapeño Jack cheese, spicy ranch, salsa verde		
CORTES ISLAND MUSSELS & FRITES		19
Thai coconut curry broth, cilantro		
Add: crusty bread		3
NOtable CHOP SALAD	12	18
smoked turkey, crispy salami, Sylvan Star Gouda		
avocado, egg, house-made 1000 island dressing		
LOBSTER & SHRIMP BAKE		24
wilted spinach, aged Cheddar, toasts		
HAND-MADE CONFIT CHICKEN RAVIOLI	16	24
roasted mushrooms, Boursin cheese, peas		

CHEF INSPIRED

HAND-CRAFTED, A BLEND OF SKILL, TECHNIQUE & TIMELESS TRADITION.
EVER CHANGING THROUGHOUT THE SEASONS.

NOtable CHARCUTERIE & CHEESE BOARD	32	
house-made mustard & pickles (serves 2)		
STEAK TARTARE	18	
truffle, mustard, cornichons, potato chips		
WARM WHITE BEAN SALAD	12	
arugula, roast garlic, Manchego, charred tomato vinaigrette		
MAPLE CHARRED SALMON BELLIES, PRESERVED LEMON AIOLI	14	
roast local squash, pickled fennel		
CHICKEN WINGS	15	
sambal ginger glaze, house pickles		
GRILLED PACIFIC NEON SQUID, CHARRED PINEAPPLE	17	
shishito peppers, roast peanuts, Thai dressing		
BRANT LAKE WAGYU BEEF CARPACCIO	18	
peppercorn aioli, lemon, arugula, multigrain toast		
CHARRED VEGETABLE BONE BROTH	15	
Bulgogi pork, kimchi, mushroom, yolk		
AHI TUNA POKE	21	35
avocado, sunomono vegetables, brown rice, teriyaki		
CALABRESE CAMPANELLE PASTA, BC CLAMS	17	24
salami, roast garlic, tomato basil sauce		

* 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

BC ALBACORE TUNA SANDWICH 17
togarashi mayo, pickles, sesame bun

INNISFAIL LAMB BURGER 18
Feta aioli, cumin Gouda, bread & butter pickles, garlic sesame bun

CHICKPEA DAHL 22
grilled vegetables, pomegranate, chimichurri

ORGANIC BC SALMON 32
Thai carrot purée, roast beet, mango, mint, cilantro

WOOD-FIRE ROTISSERIE HALF CHICKEN 32
buttermilk pomme purée, smoky chicken jus

DOUBLE-CUT HERITAGE PORK CHOP 37
creamy white corn, crispy shallot, chorizo jus

BRAISED INNISFAIL LAMB SHANK 37
Waltz goat cheese farrotto, toasted walnut gremolata

AAA ALBERTA BEEF TENDERLOIN 49
caramelized onion gnocchi, buttered green beans, Alpidon cheese

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

FOR THE TABLE

ORGANIC CARROTS, BROCCOLINI & ROAST FINGERLINGS 8

GARLIC MUSHROOMS 10

SMOKY CHICKEN JUS 4

HOUSE-CUT FRIES 4

WALTZ GOAT CHEESE FARROTTO 8

GRILLED ROMAINE, DOUBLE SMOKED BACON, CAPER DRESSING 10

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