

NOTABLE SIGNATURE	TASTER	MAIN
Warm white bean salad arugula, roast garlic, Manchego, charred tomato vinaigrette	12	
Rotisserie chicken Greek salad Alberta goat Feta, local vegetables, marinated olives	14	21
Cortes island mussels & frites, Thai coconut curry broth, cilantro		19
NotaBLE chop salad, house-made speck ham, smoked turkey, Sylvan Star Gouda avocado, egg, tomato, 1000 island dressing	12	18
Seared East Coast scallops, grilled romaine bacon & caper dressing	26	
Calabrese campanelle pasta, BC clams salami, roast garlic, tomato basil sauce	17	24
Crispy potato rolls, rotisserie pork jalapeño Jack cheese, spicy ranch, salsa verde	15	
NOtaBLE noodle bowl, Thai red curry & coconut broth chicken, shrimp, bok choy, basil, rice noodles	17	24
HARDWOOD ROTISSERIE AND GRILL		
Innisfail lamb burger Feta aioli, cumin Gouda, bread & butter pickles, garlic sesame bun		18
Wood-fire rotisserie quarter chicken served with your choice of house cut fries, today's NOtaBLE soup, or artisan gre	ens (\$2)	24
Sterling Silver flatiron steak - 7oz local tomato salad, roast potato, shallot butter		26
Organic BC salmon Thai carrot purée, roast beet, mango, mint, cilantro		32

Please note, while no gluten-containing products are used in the preparation of these items we cannot guarantee they are 100% gluten free



NOTABLE CLASSICS

	TASTER	MAIN
Warm white bean salad, arugula, roast garlic, Manchego, charred tomato vinaigrette	e 12	
Rotisserie chicken Greek salad, Alberta goat Feta, local vegetables, marinated olive	s 14	21
Crispy potato rolls, rotisserie pork, jalapeño Jack cheese spicy ranch, salsa verde	15	
Seared East Coast scallops, grilled romaine, bacon & caper dressing	26	
Lobster & shrimp bake, wilted spinach, aged Cheddar, toasts		24
Cortes island mussels & frites, Thai coconut curry broth, cilantro		19
Steak tartare, truffle, mustard, cornichons, potato chips	18	
Charred vegetable bone broth Bulgogi pork, kimchi, mushroom, yolk	15	
NotaBLE chop salad, house-made speck ham, smoked turkey, Sylvan Star Gouda avocado, egg, tomato, 1000 island dressing	12	18
Calabrese campanelle pasta, BC clams salami, roast garlic, tomato basil sauce	17	24
ROTISSERIE & HARDWOOD GRILL		
Innisfail lamb burger Feta aioli, cumin Gouda, bread & butter pickles, garlic sesame bun		18
Wood-fire rotisserie half chicken, buttermilk pomme purée, smoky chicken jus		32
Organic Salmon, Thai carrot purée, roast beet, mango, mint, cilantro		32
Double-cut Heritage pork chop, creamy white corn, crispy shallot, chorizo jus		35
Sterling Silver flatiron steak - 10oz 30 day aged, shallot butter, organic vegetables		32
AAA Alberta beef Striploin - 10oz 30 day aged, shallot butter, organic vegetables		42
DAILY ROTISSERIE FEATURES		
Tuesday - Alberta Lamb		32
Wednesday - Rack of Heritage Pork		36
Thursday & Friday - Prime Rib		45
Saturday - Chef's Feature		МР
Sunday - Heritage Breed Porchetta Roast		36