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**NOtable CLASSICS**

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

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|  | TASTER | MAIN |
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| <b>WOOD-FIRE GRILLED BREAD, GARLIC CONFIT</b>                  | 6      | 10   |
| Add: Black olive, sun-dried tomato & basil tapenade            | 4      |      |
| White bean "hummus"  | 4      |      |
| <b>TODAY'S NOtable SOUP</b>                                    | 8      | 13   |
| <b>ROTISSERIE CHICKEN GREEK SALAD</b>                          | 14     | 21   |
| Alberta goat Feta, local vegetables, marinated olives          |        |      |
| <b>SEARED EAST COAST SCALLOPS</b>                              | 26     |      |
| grilled romaine, double smoked bacon, caper dressing           |        |      |
| <b>CRISPY POTATO ROLLS</b>                                     | 15     |      |
| roisserie pork, jalapeño Jack cheese, spicy ranch, salsa verde |        |      |
| <b>CORTES ISLAND MUSSELS &amp; FRITES</b>                      |        | 20   |
| Thai coconut curry broth, cilantro                             |        |      |
| Add: crusty bread  |        | 3    |
| <b>CHOP SALAD</b>  | 14     | 20   |
| smoked turkey, shrimp, Sylvan Star Gouda                       |        |      |
| crispy salami, avocado, egg, house made 1000 island dressing   |        |      |
| <b>LOBSTER &amp; SHRIMP BAKE</b>                               |        | 24   |
| wilted spinach, aged Cheddar, toasts                           |        |      |
| <b>HAND-MADE CONFIT CHICKEN RAVIOLI</b>                        | 16     | 24   |
| roasted mushrooms, Boursin cheese                              |        |      |

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**CHEF INSPIRED**

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

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| <b>NOtable CHARCUTERIE &amp; CHEESE BOARD</b>        | 32 |    |
| house-made mustard & pickles (serves 2)              |    |    |
| <b>STEAK TARTARE</b>                                 | 18 |    |
| truffle, mustard, cornichons, potato chips           |    |    |
| <b>ARUGULA SALAD, ROASTED APPLE</b>                  | 14 |    |
| Buttermilk Blue cheese, candied walnut, fennel       |    |    |
| <b>BLISTERED SALMON BELLY, MISO BROTH</b>            | 14 |    |
| grilled mushroom, charred onion, edamame, nori       |    |    |
| <b>CHICKEN WINGS</b>                                 | 15 |    |
| sambal ginger glaze, house pickles                   |    |    |
| <b>GRILLED PACIFIC NEON SQUID, CHARRED PINEAPPLE</b> | 17 |    |
| guajillo chilies, lime crema, chicharon              |    |    |
| <b>BRANT LAKE WAGYU BEEF CARPACCIO</b>               | 18 |    |
| peppercorn aioli, lemon, arugula, multigrain toast   |    |    |
| <b>RACLETTE FONDUE</b>                               | 24 |    |
| house-cured bresaola, potato, pickles, mustard       |    |    |
| <b>AHI TUNA POKE</b>                                 | 21 | 35 |
| avocado, sunomono vegetables, coconut rice, teriyaki |    |    |
| <b>CONCHIGLIE ALFREDO, EUROPEAN BACON, SHRIMP</b>    | 17 | 24 |
| confit garlic, Provençal crumb                       |    |    |

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

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## ROTISSERIE & HARDWOOD GRILL

THE HEART OF OUR KITCHEN, NATURAL HARDWOOD & MESQUITE

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### DAILY ROTISSERIE FEATURES

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|                   |  |    |
|-------------------|--|----|
| 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 |

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**BC ALBACORE TUNA SANDWICH** 18  
togarashi mayo, pickles, sesame bun

**NATURALLY RAISED BEEF & SMOKED PORK BURGER** 18  
chili Jack cheese, BBQ aioli, bread & butter pickles, cheese 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  
twice baked potato, Québec cheese curds, gravy

**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

**AAA ALBERTA FLATIRON STEAK - 10oz** 35  
30+ day aged, shallot butter, organic vegetables

**AAA ALBERTA BEEF STRIPLOIN - 10oz** 42  
30+ day aged, shallot butter, organic vegetables

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### FOR THE TABLE

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**ORGANIC CARROTS, BROCCOLINI & ROAST FINGERLINGS** 8

**GARLIC MUSHROOMS** 10

**SMOKY CHICKEN JUS** 4

**HOUSE-CUT FRIES** 4

**"THE" BAKED POTATO** 9

**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