
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		20
Thai coconut curry broth, cilantro		
Add: crusty bread		3
CHOP SALAD	14	20
smoked turkey, shrimp, Sylvan Star Gouda		
crispy salami, 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		

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		
ARUGULA SALAD, ROASTED APPLE	14	
Buttermilk Blue cheese, candied walnut, fennel		
NOTABLE CIOPPINO	18	
prawns, mussels, salmon, bouillabaisse broth, rouille		
CHICKEN WINGS	15	
sambal ginger glaze, house pickles		
GRILLED PACIFIC NEON SQUID, CHARRED PINEAPPLE	17	
jalepeño peppers, roast peanuts, Thai dressing		
BRANT LAKE WAGYU BEEF CARPACCIO	18	
peppercorn aioli, lemon, arugula, multigrain toast		
CONFIT BROME LAKE DUCK LEG	18	
preserved lemon risotto, pomegranate		
AHI TUNA POKE	21	35
avocado, sunomono vegetables, coconut rice, teriyaki		
ROTISSERIE CHICKEN PRIMAVERA	17	24
rigatoni, olive, caper, basil, charred tomato, Grana Padano		

* 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	38
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	38

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

THE ALEX BURGER in support of The Alex Community Food Centre 19
local naturally raised beef, tomato relish, NOtable mustard, Sylvan Star Gouda

CHICKPEA DAHL 25
grilled vegetables, pomegranate, chimichurri, grilled naan bread

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

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

CHARCOAL GRILLED BROME LAKE DUCK BREAST 41
wild mushroom bread pudding, Bing cherry glaze

DOUBLE-CUT HERITAGE PORK CHOP 37
twice baked potato, Québec cheese curds, gravy

BRAISED INNISFAIL LAMB SHANK 39
Waltz goat cheese farrotto, preserved lemon tzatziki

AAA ALBERTA BEEF TENDERLOIN 49
Parmesan gnocchi, peas, confit garlic, cabernet jus

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

FOR THE TABLE

ORGANIC CARROTS, BROCCOLINI & ROAST FINGERLINGS 8

GARLIC MUSHROOMS 10

SMOKY CHICKEN JUS 4

HOUSE-CUT FRIES 4

BUTTERMILK MASHED POTATOES 6

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