

# NOtaBLE

THE RESTAURANT

---

---

## NOTABLE SIGNATURE

---

---

	TASTER	MAIN
Warm white bean & charred tomato salad, arugula, roast garlic, Manchego	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	

---

---

## HARDWOOD ROTISSERIE AND GRILL

---

---



Chef's 'Canada 150' burger inspiration Brant Lake Wagyu beef, maple back bacon, Oka, AI aioli		18
Wood-fire rotisserie quarter chicken served with your choice of house cut fries, today's NOtaBLE soup, or artisan greens (\$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

NOTABLE GLUTEN AWARE LUNCH

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

# NOtaBLE

THE RESTAURANT

## NOTABLE CLASSICS

	TASTER	MAIN
Warm white bean & charred tomato salad, arugula, roast garlic, Manchego	12	
Rotisserie chicken Greek salad, Alberta goat Feta, local vegetables, marinated olives	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		19
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



Chef's 'Canada 150' burger inspiration Brant Lake Wagyu beef, maple back bacon, Oka, A1 aioli		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		MP
Sunday - Heritage Breed Porchetta Roast		36

NOTABLE GLUTEN AWARE DINNER

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