

NOtaBLE

THE RESTAURANT

NOTABLE SIGNATURE

	TASTER	MAIN
Rotisserie chicken Greek salad Feta, local vegetables, marinated olives	14	21
Cortes island mussels & frites, Thai coconut curry broth, cilantro		20
Chop salad, smoked turkey, Sylvan Star Gouda crispy salami, avocado, egg, house made 1000 island dressing	12	18
Seared East Coast scallops, grilled romaine bacon & caper dressing	28	
Rotisserie chicken primavera olive, caper, basil, charred tomato, Grana Padano	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

Smoked Cheddar & bacon burger naturally raised beef, mustard aioli, Care Bakery bun		20
Wood-fire rotisserie quarter chicken served with your choice of house cut fries, today's NOtaBLE soup, or artisan greens (\$2)		24
AAA Alberta flatiron steak - 7oz local tomato salad, roast potato, shallot butter		26
Organic BC salmon Thai carrot purée, roast beet, mango, mint, cilantro		36

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

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THE RESTAURANT

NOTABLE CLASSICS

	TASTER	MAIN
Arugula salad, roast apple, Buttermilk Blue cheese, candied walnut, fennel	14	
Rotisserie chicken Greek salad, 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	28	
Crab & shrimp bake, wilted spinach, aged Cheddar, toasts		20
Cortes island mussels & frites, Thai coconut curry broth, cilantro		19
Steak tartare, truffle, mustard, cornichons, potato chips	18	
Grilled Pacific neon squid, charred pineapple jalepeño peppers, roast peanuts, Thai dressing	17	
Chop salad, smoked turkey, Sylvan Star Gouda crispy salami, avocado, egg, house made 1000 island dressing	12	18
Rotisserie chicken primavera olive, caper, basil, charred tomato, Grana Padano	17	24

ROTISSERIE & HARDWOOD GRILL

Smoked Cheddar & bacon burger naturally raised beef, mustard aioli, jalapeño bun		20
Wood-fire rotisserie half chicken, buttermilk pomme purée, smoky chicken jus		35
Organic Salmon, Thai carrot purée, roast beet, mango, mint, cilantro		36
Locally raised double cut pork chop, snap peas, peperonata, olives, bacon 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		38
Wednesday - Rack of Heritage Pork		36
Thursday & Friday - Prime Rib		49
Saturday - Chef's Feature		MP
Sunday - Heritage Breed Porchetta Roast		38

NOTABLE GLUTEN AWARE DINNER

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