
NOTABLE CLASSICS

Honest food which has defined us since our beginning, everyone's faves.

WOOD-FIRE GRILLED BREAD, GARLIC CONFIT	6/10
Add: black olive, sun-dried tomato & basil tapenade	4
white bean "hummus"	3
house made ricotta with honey	6
TODAY'S NOTABLE SOUP	8
ROTISSERIE CHICKEN GREEK SALAD	15/22
goat Feta, local vegetables, marinated olives	
SEARED EAST COAST SCALLOPS 4oz	28
grilled romaine, double smoked bacon, caper dressing	
MUSSELS & FRITES	21
Thai coconut curry broth, cilantro	
Add: crusty bread	3
NIÇOISE SALAD	16/23
tuna conserva, confit potato, anchovy, olives	
green beans, soft egg, house dressing	
HAND-MADE CHICKEN CONFIT RAVIOLI	16/24
roasted mushrooms, Boursin cheese	
NOTABLE LINGUINI "PUTTANESCA"	18/25
roisserie chicken, pancetta, olives, white anchovy, Asiago	

CHEF INSPIRED STARTERS

Hand-crafted, a blend of skill, technique & timeless tradition.
Ever changing throughout the seasons.

LAMB MERGUEZ MEATBALLS	20
adobo tomato jam, Manchego cheese, red wine gastrique	
SALT ROASTED LOCAL BEET TERRINE	19
goat cheese, crushed pistachio, vincotto, arugula, pickled strawberries	
CHICKEN LIVER MOUSSE	16
Crown Royal, cashew butter, sour cherries, arugula, crispy baguette	
STEAK TARTARE	19
mustard, cornichons, potato chips	
CHICKEN WINGS	16
sambal ginger glaze, house pickles	
SHRIMP & GRITS	21
shell-on tiger prawn, chili garlic tomato sauce, Manchego grits, trout roe	
CRISPY POTATO ROLLS	16
roisserie pork, jalapeño Jack cheese, spicy ranch, salsa verde	
CRAB & SHRIMP BAKE	20
wilted spinach, aged Cheddar, toasts	

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

ROTISSERIE & HARDWOOD GRILL

The heart of our kitchen, natural hardwood & mesquite.

DAILY ROTISSERIE FEATURES Limited quantity available

TUESDAY	Alberta Lamb	38
WEDNESDAY	Rack of Heritage Pork	36
THURSDAY & FRIDAY	Certified Angus Prime Rib 30+ day aged	49
SATURDAY	Chef's Feature	MP
SUNDAY	Heritage Breed Porchetta Roast	38

ORGANIC BC SALMON BURGER 20
sweet & spicy Thai sauce, cilantro, mango slaw, crushed peanut

NOTABLE CHEESEBURGER 22
naturally raised beef, white Cheddar, roast onion mayo, house bun

CHICKPEA DAHL 26
grilled vegetables, chimichurri, grilled naan bread

ORGANIC BC SALMON 36
Thai carrot purée, roast beet, mango, mint, cilantro

WOOD-FIRE ROTISSERIE HALF CHICKEN 36
buttermilk pomme purée, smoky chicken jus

INNISFAIL LAMB SIRLOIN 40
smoked olive relish, spicy tomato & Boursin risotto

WOOD-SMOKED DUCK BREAST 37
Okanagan bing cherry & shallot jam bread pudding

AAA ALBERTA BEEF TENDERLOIN & LOBSTER 58
rock lobster tail, asparagus, confit potato, béarnaise

AAA ALBERTA FLATIRON STEAK 10oz 38
30+ day aged, shallot butter, organic vegetables

AAA ALBERTA BEEF STRIPLOIN 10/12/14oz 42/50/58
30+ day aged, shallot butter, organic vegetables

FOR THE TABLE

Rock Lobster Tail 6oz	26
Scallops 4oz	18
Chili butter broccolini	10
Garlic mushrooms	10
Smoky chicken jus	4
House-cut fries	6
Buttermilk mashed potatoes	8
Grilled romaine, double smoked bacon, caper dressing	14

Our intention is to bring people together to share great food and connect with each other.
"It's about community."