

# NOtaBLE

THE RESTAURANT

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## NOTABLE SIGNATURE

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### ROTISSERIE CHICKEN GREEK SALAD

Feta, local vegetables, marinated olives

15/22

### MUSSELS & FRITES

Thai coconut curry broth, cilantro

Add: gluten free crusty bread

21

5

### SEARED EAST COAST SCALLOPS 4oz

grilled romaine, double smoked bacon, caper dressing

28

### CRISPY POTATO ROLLS, ROTISSERIE PORK

jalapeño Jack cheese, spicy ranch, salsa verde

16

### NOtaBLE NOODLE BOWL, THAI RED CURRY & COCONUT BROTH

chicken, shrimp, bok choy, basil, rice noodles

17

### NIÇOISE SALAD

tuna conserva, confit potato, anchovy, olives

green beans, soft egg, house dressing

16/23

### SALT ROASTED BEET SALAD

local beets, goat cheese, butter lettuce, vincotto, strawberries, pistachio

14/20

### SHRIMP & GRITS

shell-on tiger prawn, chili garlic tomato sauce, Manchego grits, trout roe

21

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## HARDWOOD ROTISSERIE AND GRILL

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### NOtaBLE CHEESEBURGER

white Cheddar, naturally raised beef, roast onion mayo, Care Bakery bun

22

### WOOD-FIRE ROTISSERIE QUARTER CHICKEN

served with your choice of house cut fries, today's NOtaBLE soup, or artisan greens (\$2)

25

### 7oz BRANDT LAKE WAGYU STEAK FRITES

house-cut fries, shallot butter, arugula salad

28

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

<b>ROTISSERIE CHICKEN GREEK SALAD</b> Feta, local vegetables, marinated olives	15/22
<b>CRISPY POTATO ROLLS, ROTISSERIE PORK, JALAPEÑO JACK CHEESE</b> spicy ranch, salsa verde	16
<b>SEARED EAST COAST SCALLOPS 4oz</b> grilled romaine, double smoked bacon, caper dressing	28
<b>CRAB &amp; SHRIMP BAKE</b> wilted spinach, aged Cheddar, toasts	20
<b>MUSSELS &amp; FRITES, THAI COCONUT CURRY BROTH, CILANTRO</b> Add: gluten free crusty bread	21 5
<b>STEAK TARTARE</b> mustard, cornichons, potato chips	19
<b>NIÇOISE SALAD</b> tuna conserva, confit potato, anchovy, olives green beans, soft egg, house dressing	16/23
<b>SALT ROASTED LOCAL BEET TERRINE</b> goat cheese, crushed pistachio, vincotto, arugula, pickled strawberries	19
<b>SHRIMP &amp; GRITS</b> shell-on tiger prawn, chili garlic tomato sauce, Manchego grits, trout roe	21

## ROTISSERIE & HARDWOOD GRILL

<b>NOtable CHEESEBURGER</b> white Cheddar, naturally raised beef, roast onion mayo, house bun	22
<b>WOOD-FIRE ROTISSERIE HALF CHICKEN</b> buttermilk pomme purée, smoky chicken jus, organic vegetables	36
<b>ORGANIC SALMON</b> Thai carrot purée, roast beet, mango, mint, cilantro	36
<b>INNISFAIL LAMB SIRLOIN</b> smoked olive relish, spicy tomato & Boursin risotto	40
<b>STERLING SILVER FLATIRON STEAK - 10oz</b> 30+ day aged, shallot butter, organic vegetables	38
<b>AAA ALBERTA BEEF STRIPLOIN - 10/12/14oz</b> 30+ day aged, shallot butter, organic vegetables	42/50/58
<b>AAA ALBERTA BEEF TENDERLOIN &amp; LOBSTER</b> rock lobster tail, asparagus, confit potato, béarnaise	58

## 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

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NOTABLE GLUTEN AWARE DINNER