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## NOTABLE CLASSICS

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

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<b>WOOD-FIRE GRILLED BREAD, GARLIC CONFIT</b>	6/10
Add: black olive, sun-dried tomato & basil tapenade	4
white bean "hummus"	3
house made ricotta with honey	6
<b>TODAY'S NOTABLE SOUP</b>	8
<b>ROTISSERIE CHICKEN GREEK SALAD</b>	16/23
goat Feta, local vegetables, marinated olives	
<b>SEARED EAST COAST SCALLOPS (4oz)</b>	28
grilled romaine, double smoked bacon, caper dressing	
<b>MUSSELS &amp; FRITES</b>	21
Thai coconut curry broth, cilantro	
Add: crusty bread	3
<b>NIÇOISE SALAD</b>	16/23
house made tuna conserva, confit potato, anchovy, olives	
green beans, soft egg, herbs de provence	
<b>HAND-MADE CHICKEN CONFIT RAVIOLI</b>	16/24
roasted mushrooms, Boursin cheese	
<b>SPAGHETTI AGLIO E OLIO</b>	18/25
mussels, shrimp, clams, tomato, Parmesan, garlic, olive oil	
<b>PARMESAN &amp; HERB GNOCCHI</b>	28
maitake mushroom, black garlic, fried black kale, green peas	

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## CHEF INSPIRED STARTERS

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

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<b>LAMB MERGUEZ MEATBALLS</b>	19
adobo tomato jam, Manchego cheese, red wine gastrique	
<b>SALT ROASTED BEETS WITH DUCK PROSCIUTTO</b>	19
goat cheese, crushed pistachio, vincotto, arugula, pickled strawberries	
<b>CHICKEN LIVER MOUSSE</b>	16
cashew butter, cherry gastrique, Crown Royal, arugula, crispy baguette	
<b>STEAK TARTARE</b>	19
Noble's recipe, sourdough toast	
<b>CHICKEN WINGS</b>	16
sambal ginger glaze, house pickles	
<b>CHILI GARLIC SHRIMP</b>	18
green pea & Manchego grits, tomato sauce	
<b>CRISPY POTATO ROLLS</b>	16
roisserie pork, jalapeño Jack cheese, spicy ranch, salsa verde	
<b>CRAB &amp; SHRIMP BAKE</b>	20
wilted spinach, aged Cheddar, toasts	

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

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## ROTISSERIE & HARDWOOD GRILL

The heart of our kitchen, natural hardwood & mesquite.

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### DAILY ROTISSERIE FEATURES Limited quantity available

<b>TUESDAY</b>	Alberta Lamb	38
<b>WEDNESDAY</b>	Rack of Heritage Pork	36
<b>THURSDAY</b>	12oz Sterling Silver Ribeye Steak 30+ day aged	54
<b>FRIDAY</b>	Sterling Silver Prime Rib 30+ day aged	49
<b>SATURDAY</b>	Chef's Feature	MP
<b>SUNDAY</b>	Heritage Breed Porchetta Roast	38

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

**OCEANWISE ARCTIC CHAR** 38  
maple mustard & crispy quinoa crust, barley, peas, black kale

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

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

**FRESH BC HALIBUT "ZARZUELA"** 48  
mussels, shrimp, spicy tomato broth, chive oil

**AAA ALBERTA BEEF TENDERLOIN** 49  
asparagus, confit potato, Béarnaise  
Add: half rock lobster tail (3oz) 14

**AAA ALBERTA BEEF STRIPLOIN 10/12/14oz** 48/54/62  
truffle parmesan fries, peppercorn brandy sauce

**AAA ALBERTA FLATIRON STEAK 10oz** 38  
shallot butter, organic vegetables

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## FOR THE TABLE

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Rock Lobster Tail (6oz)	26
Scallops (4oz)	18
Garlic mushrooms	10
Smoky chicken jus	4
House-cut fries	6
Truffle Parmesan fries	10
Buttermilk mashed potatoes	8
Seasonal Organic Vegetables	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."