

NOtaBLE

THE RESTAURANT

NOTABLE SIGNATURE

ROTISSERIE CHICKEN GREEK SALAD

Feta, local vegetables, marinated olives

16/23

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, crushed peanuts

17

NIÇOISE SALAD

house made tuna conserva, confit potato, anchovy, olives
green beans, soft egg, herbs de provence

16/23

SALT ROASTED BEET SALAD

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

14/20

HARDWOOD ROTISSERIE AND GRILL

WOOD-FIRE ROTISSERIE QUARTER CHICKEN

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

25

NOtaBLE CHEESEBURGER

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

22

SEARED ALBACORE TUNA SANDWICH

teriyaki, togarashi mayo, pickles, bonito flakes, Care Bakery bun

20

BRANDT LAKE WAGYU SKIRT STEAK & FRITES (7oz)

shallot butter, arugula tomato 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

ROTISSERIE CHICKEN GREEK SALAD	16/23
Feta, local vegetables, marinated olives	
CRISPY POTATO ROLLS, ROTISSERIE PORK, JALAPEÑO JACK CHEESE	16
spicy ranch, salsa verde	
SEARED EAST COAST SCALLOPS (4oz)	28
grilled romaine, double smoked bacon, caper dressing	
CRAB & SHRIMP BAKE	20
wilted spinach, aged Cheddar, toasts	
MUSSELS & FRITES, THAI COCONUT CURRY BROTH, CILANTRO	21
Add: gluten free crusty bread	5
NIÇOISE SALAD	16/23
house made tuna conserva, confit potato, anchovy, olives green beans, soft egg, herbs de provence	
SALT ROASTED BEETS WITH DUCK PROSCIUTTO	19
goat cheese, crushed pistachio, vincotto, arugula, pickled strawberries	
CHILI GARLIC SHRIMP	18
green pea & Manchego grits, tomato sauce	

ROTISSERIE & HARDWOOD GRILL

NOtaBLE CHEESEBURGER	22
white Cheddar, naturally raised beef, roast onion mayo, Care Bakery bun	
WOOD-FIRE ROTISSERIE HALF CHICKEN	36
buttermilk pomme purée, smoky chicken jus, organic vegetables	
INNISFAIL LAMB SIRLOIN	40
smoked olive relish, spicy tomato & Boursin risotto	
AAA ALBERTA FLATIRON STEAK (10oz)	38
shallot butter, organic vegetables	
AAA ALBERTA BEEF STRIPLOIN (10/12/14oz)	48/54/62
truffle parmesan fries, peppercorn brandy sauce	
AAA ALBERTA BEEF TENDERLOIN	49
asparagus, confit potato, Béarnaise	
Add: half rock lobster tail (3oz)	14

DAILY ROTISSERIE FEATURES

Tuesday - Alberta Lamb	38
Wednesday - Rack of Heritage Pork	36
Thursday - 12oz Sterling Silver Ribeye Steak 30+ day aged	54
Friday - Sterling Silver Prime Rib 30+ day aged	49
Saturday - Chef's Feature	MP
Sunday - Heritage Breed Porchetta Roast	38

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NOTABLE GLUTEN AWARE DINNER