
NOTABLE CLASSICS

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

WOOD-FIRE GRILLED BREAD, GARLIC CONFIT	6/10
Add: white bean "hummus"	4
black olive, sun-dried tomato & basil tapenade	3
house made ricotta with honey	6
TODAY'S NOTABLE SOUP	8
ROTISSERIE CHICKEN GREEK SALAD	16/23
goat Feta, local vegetables, marinated olives	
SEARED EAST COAST SCALLOPS (4oz)	28
grilled romaine, double smoked bacon, caper dressing	
MUSSELS & FRITES	24
Thai coconut curry broth, cilantro	
Add: crusty bread	3
CRISPY POTATO ROLLS	18
roisserie pork, jalapeño Jack cheese, spicy ranch, salsa verde	
HAND-MADE CHICKEN CONFIT RAVIOLI	16/24
roasted mushrooms, Boursin cheese	
SPAGHETTI AGLIO E OLIO	18/25
mussels, shrimp, clams, tomato, Parmesan, garlic, olive oil	
PARMESAN & HERB GNOCCHI	28
maitake mushroom, black garlic, fried black kale, green peas	
CRAB & SHRIMP BAKE	21
wilted spinach, aged Cheddar, toasts	
CHICKEN WINGS	16
sambal ginger glaze, house pickles	

CHEF INSPIRED STARTERS

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

LAMB MERGUEZ MEATBALLS	19
adobo tomato jam, Manchego cheese, red wine gastrique	
SALT ROASTED BEETS WITH DUCK PROSCIUTTO	19
goat cheese, crushed pistachio, vincotto, arugula, pickled strawberries	
FOIE GRAS & CHICKEN LIVER PÂTÉ, COMPRESSED FIGS	18
hemp seeds, micro arugula, crispy baguette	
STEAK TARTARE	19
Chef's recipe, garlic toast	
CHILI GARLIC SHRIMP	18
Manchego grits, green peas, tomato sauce	
NIÇOISE SALAD	16/23
house made tuna conserva, confit potato, anchovy, olives green beans, soft egg, herbs de provence	

* 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	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

NOTABLE BISON BURGER 25
Oka cheese, truffled mushroom, bacon, roast onion mayo

ORGANIC SALMON 38
parsnip & goat cheese purée, ratatouille vinaigrette

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

LAMBTASTIC FARMS LAMB SIRLOIN 40
smoked olive relish, spicy tomato & Boursin risotto, organic vegetables

ICELANDIC COD 39
miso glaze, pickled maitake mushroom, grilled bok choy

SEARED DUCK BREAST 38
fig & apple bread pudding, toasted pecans, green beans, sauce à l'orange

AAA ALBERTA BEEF TENDERLOIN 7oz 50
asparagus, celery root & blue cheese purée, wild mushroom red wine sauce

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

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

FOR THE TABLE

Grilled romaine, double smoked bacon, caper dressing	14
Rock lobster tail (6oz), Béarnaise	26
Scallops (4oz)	18
Roast seasonal wild mushrooms	12
Smoky chicken jus	4
House-cut fries	6
Truffle Parmesan fries	10
Buttermilk mashed potatoes	8

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