

# NOtaBLE

THE RESTAURANT

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## NOTABLE SIGNATURE

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### MUSSELS & FRITES

Thai coconut curry broth, cilantro  
Add: gluten free crusty bread

24

5

### SEARED EAST COAST SCALLOPS (4oz)

grilled romaine, double smoked bacon, caper dressing

28

### CRISPY POTATO ROLLS

roisserie pork, jalapeño Jack cheese, spicy ranch, salsa verde

18

### NOtaBLE NOODLE BOWL

Thai red curry & coconut broth, chicken, shrimp, bok choy  
basil, rice noodles, crushed peanuts

21

### ROTISSERIE CHICKEN GREEK SALAD

goat Feta, local vegetables, marinated olives

16/23

### 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

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## HARDWOOD ROTISSERIE AND GRILL

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### WOOD-FIRE ROTISSERIE QUARTER CHICKEN

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

25

### NOtaBLE BISON BURGER

Oka cheese, truffled mushroom, bacon, roast onion mayo, Care Bakery bun

25

### 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

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THE RESTAURANT

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## NOTABLE CLASSICS

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<b>CRISPY POTATO ROLLS</b>	18
roisserie pork, jalapeño Jack cheese, spicy ranch, salsa verde	
<b>SEARED EAST COAST SCALLOPS (4oz)</b>	28
grilled romaine, double smoked bacon, caper dressing	
<b>CRAB &amp; SHRIMP BAKE</b>	21
wilted spinach, aged Cheddar, toasts	
<b>MUSSELS &amp; FRITES</b>	24
Thai coconut curry broth, cilantro	
Add: gluten free crusty bread	5
<b>ROTISSERIE CHICKEN GREEK SALAD</b>	16/23
goat Feta, local vegetables, marinated olives	
<b>NIÇOISE SALAD</b>	16/23
house made tuna conserva, confit potato, anchovy, olives green beans, soft egg, herbs de provence	
<b>SALT ROASTED BEETS WITH DUCK PROSCIUTTO</b>	19
goat cheese, crushed pistachio, vincotto, arugula, pickled strawberries	
<b>CHILI GARLIC SHRIMP</b>	18
Manchego grits, green peas, tomato sauce	

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## ROTISSERIE & HARDWOOD GRILL

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<b>NOtaBLE BISON BURGER</b>	22
Oka cheese, truffled mushroom, bacon, roast onion mayo	
<b>WOOD-FIRE ROTISSERIE HALF CHICKEN</b>	36
buttermilk pomme purée, smoky chicken jus, organic vegetables	
<b>ORGANIC SALMON</b>	38
parsnip & goat cheese purée, ratatouille vinaigrette	
<b>ICELANDIC COD</b>	39
miso glaze, pickled maitake mushroom, grilled bok choy	
<b>LAMBTASTIC FARMS LAMB SIRLOIN</b>	40
smoked olive relish, spicy tomato & Boursin risotto	
<b>AAA ALBERTA FLATIRON STEAK (10oz)</b>	38
shallot butter, organic vegetables	
<b>AAA ALBERTA BEEF STRIPLOIN (10/12/14oz)</b>	48/54/62
truffle parmesan fries, peppercorn brandy sauce	
<b>AAA ALBERTA BEEF TENDERLOIN (7oz)</b>	50
asparagus, celery root & blue cheese purée, wild mushroom red wine sauce	

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## DAILY ROTISSERIE FEATURES

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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