

DINNER

Available from 5pm to 11pm

APPETIZERS

Soup of the Day 8

Made fresh daily. Please ask your server for details.

French Onion Soup 11

French baguette with Gruyère cheese

Edamame 9

With nori, sesame seeds & sea salt

Classic Shrimp Cocktail 15

Slow poached Tiger shrimp with cocktail sauce

Teller's Salad 8

Mesclun mix, grape tomatoes, cucumbers, served with balsamic vinaigrette

Caesar Salad 12

Baby red & green romaine salad; with home made croutons and hand-cut bacon bits

King Cobb Salad 15

Egg, avocado, tomato, chicken, scallions, bacon, Blue cheese on a bed of rocket & romaine, served with red wine & Dijon dressing

Charcuterie Board 24

Perfect for Two

Butcher's selection of fine market meats and cheeses served with mustards and crisps

Shaved Beef Salad 15

Marinated sirloin, seared & served with baby pea shoot, Napa cabbage slaw, Edamame, toasted cashews, crispy taro and green papaya dressing

Salmon Spinach Salad 15

Atlantic salmon on bed of spinach with Goat cheese, blistered grapes, roasted pecans, with a Sherry vinaigrette

SANDWICHES

Reuben Sandwich 15

Buttered rye bread with sauerkraut, Gruyère cheese and Montréal smoked meat

Salmon Burger 19

Salmon paillard topped with grilled pineapple, arugula, tomato salad, jalapeño, lemon sour cream and pineapple BBQ drizzle

Bistro Burger 17

6 oz. Alberta sirloin beef patty topped with *your choice of two*:
swiss | cheddar | roasted peppers | avocado | bacon
sautéed mushrooms | caramelized onions

ENTREES

Braised Short Ribs 27

In a Cabernet demi glaze served with fresh vegetables and whipped potatoes

Herb Roasted Chicken Supreme 33

With roasted Fingerling potatoes, garden vegetable medley, fire roasted peppers, and a blistered tomato Marsala sauce

1 lb. Chicken Wings 16

Choose Your Sauce:

maple chilli bacon | soy lime ginger glaze
spicy orange chilli | smokey old west BBQ

Build Your Own Pizza 15

Your choice of four toppings:

Bruschetta | bacon | peppers | mushrooms
Parmigiano Reggiano | pepperoni | prosciutto | onions
Goat cheese | pineapple | sausage | shrimp | pesto chicken

Grilled California Steak 8 oz. 34

With potato gratin; Remy Martin peppercorn sauce

Butter Chicken 23

Creamy curry-spiced tender chicken bites with basmati rice and naan;
served with cucumber raita

Tandoori Atlantic Salmon 33

Served with Basmati rice, butter sautéed greens & spinach,
house-made lemon-apple-raisin chutney and cucumber raita

Spicy Tempeh Salad 14

Spicy tempeh crisps, macerated zucchini, peppers, Napa cabbage,
cashew nut, raisin, quinoa and kale with a green curry cashew cream

Stir Fried Vegetables 14

On a bed of Asian noodles with garlic & ginger sauce

Three Mushroom Pasta 15

With a trio of mushrooms & fresh basil and
your choice of Arrabiata or cream sauce

Seafood Fettuccine 27

Shrimp, crab claw & scallops with spinach & grape tomatoes
tossed in a rustic tomato sauce

MEAL ENHANCEMENTS

shaved ginger beef | grilled garlic chicken | grilled calamari 7
pesto Tiger shrimp 3 each