

# lunch & dinner

FEATURE MENU AVAILABLE

small plates	<p><b>GF</b> <b>SESAME TUNA TATAKI / 18</b> vermicelli, carrot, coriander, cucumber, edamame, mango, radish, ginger-soy dip</p> <p><b>WINGS / 17</b> over a pound of crispy-fried chicken wings tossed in your choice of sauce, served with house-made ranch and crudité: classic hot / salt &amp; pepper / california street / smokey bbq / hoisin / sticky lemon &amp; garlic / sriracha dry rub</p> <p><b>GF</b> <b>NACHOS / 19.5</b> white corn tortilla chips, fresh jalapeno, black olive, radish, grape tomato, pico de gallo, valentina crema, guacamole</p> <p><b>Protein enhancements 5 ea</b> <i>cajun chicken / shredded pork / chipotle black bean crumble</i></p>	<p><b>TRUFFLE FRIES / 9</b> house cut kennebec fries, truffle oil, herb seasoning, aioli</p> <p><b>GF</b> <b>WILD MUSHROOM BISQUE / 13</b> rocky mountain mushroom medley, truffle, chive, brandy, served with focaccia</p> <p><b>GF</b> <b>TANDOORI CHICKEN LETTUCE WRAPS / 16</b> leaf lettuce, kachumber salad, red onion, cilantro, raita, toasted cashew nut, tandoori aioli</p> <p><b>PORK &amp; VEGETABLE GYOZA / 14</b> golden seared gyoza with crispy lattice, kimchi-style slaw, scallion, chili and soy vinegar dip</p>
salads	<p><b>GF/V</b> <b>SMASHED CURRIED CHICKPEA SALAD / 17</b> cucumber, tomato, avocado, chickpea, raisin, red onion, carrot, cashew, scallion, cilantro, curry vinaigrette, spiced crispy chickpea</p> <p><b>GF/V</b> <b>JAPANESE NOODLE SALAD / 16</b> steamed rice noodle, napa cabbage, kale, carrot, cucumber, edamame, grape tomato, cilantro, cashew, sweet and spicy soy vinaigrette</p> <p><b>Salad protein enhancements:</b> <i>chicken 7 / shrimp 7 / salmon 10 / 7oz steak 11</i></p>	<p><b>GF</b> <b>BLACKENED SALMON SALAD / 21</b> blackened salmon filet, rosemary fingerling potatoes, kalamata olives, marinated beets, crumbled goat's cheese, spiced pumpkin seeds, artisan lettuce, grainy mustard vinaigrette</p> <p><b>CAESAR SALAD / 15</b> crispy romaine, grana padano, herb croutons, bacon, radicchio, house made caesar dressing</p>
sandwiches	<p><b>PRIME RIB BURGER / 20</b> chargrilled 6oz prime rib burger, smoked cheddar, leaf lettuce, broxburn tomato, caramelized onion, bacon, Glencoe burger sauce</p> <p><b>ROTISSERIE CHICKEN QUESADILLA / 19.5</b> achiote marinade, roasted corn and black bean relish, pickled radish, cheese blend, spinach and herb tortilla, pico de gallo</p> <p><b>MEDITERRANEAN STEAK SANDWICH / 24</b> AAA 7oz sliced Alberta sirloin, truffle garlic aioli, pesto, grilled peppers, sharp provolone cheese, arugula, toasted focaccia</p>	<p><b>NASHVILLE HOT CHICKEN SANDWICH / 21</b> crispy fried chicken breast, cayenne spice mix, creamy slaw, house pickles, ranch dressing on toasted brioche roll</p> <p><b>FISH TACOS / 22</b> choice of corn or flour tortilla, shredded cabbage, puffed wild rice, blackened mahi mahi, mango avocado salsa, valentina crema, lime</p> <p><b>Choice of side:</b> <i>house-cut fries / onion rings / house salad / caesar salad / crudités &amp; dip / fresh fruit</i></p> <p><b>Upgrade to:</b> <i>truffled parm fries / sweet potato fries / cup of mushroom bisque 1.50</i></p>
entrées	<p><b>GF</b> <b>TENDERLOIN TIPS &amp; GNOCCHI / 24</b> seared strips of AAA tenderloin, tomato concasse, roasted shallots and mushrooms, port wine, creamy gnocchi</p> <p><b>DF</b> <b>SESAME SHRIMP STIR-FRY / 22</b> broccoli, spinach, carrot, red pepper, onion, charred broccolini, ginger-soya glaze, choice of steamed jasmine rice or egg noodle</p>	<p><b>GF</b> <b>HERBED CHICKEN SUPREME / 23</b> rhubarb gastrique, marinated &amp; charred radicchio, grilled asparagus, navy bean, bacon, garden herbs</p> <p><b>FUSILLI BOLOGNESE / 21</b> slow-cooked and rich beef Bolognese sauce, fusilli pasta, spinach, basil, fior di latte</p>
desserts	<p><b>BLOOD ORANGE CHEESECAKE / 9.5</b> amaro blackberry compote, candied citrus zest, whipped cream</p>	<p><b>GF</b> <b>DARK CHOCOLATE TORTE / 9.5</b> berry compote, whipped cream, sugar tuile</p>



## kids menu / 10

### **KIDS FUSILLI BOLOGNESE**

slow-cooked and rich beef Bolognese sauce, fusilli pasta,  
basil, focaccia wedge

### **CHEESE QUESADILLA**

spinach tortilla, cheddar and monterey jack cheese, sour cream

### **TERIYAKI CHICKEN BOWL**

chicken breast stir-fried with broccoli and carrot,  
served over steamed jasmine rice

### **JR. CHEESEBURGER & FRIES**

served with lettuce, tomato and ketchup

### **CHICKEN TENDERS & FRIES**

crudité with house-made ranch

**GF** Gluten Free   **V** Vegetarian   **DF** Dairy Free

*Please advise your server of any dietary restrictions or allergies. All purchases are subject to 17% Service Charge and GST.*