

# Loondocks

## soup + salad

### **Beet + Warm Goat Cheese Salad**

heirloom beets, candied walnuts, organic greens, aged balsamic 19

### **Caesar Salad**

house made dressing, herb croutons, prosciutto crisp  
parmigiano reggiano 16

### **Poached Pear Salad**

arugula, whipped feta, purple radish, roasted pecans, cranberry vinaigrette 19

### **Soup du Jour**

daily creation from the chef's kettle 13

## tapas + starters

### **Manitoba Elk Sliders**

cranberry goat cheese, crispy leeks, brioche 22  
*add extra slider 11*

### **Nova Scotia Snow Crab Cakes**

house made cakes, with orange + basil aioli, shaved fennel + micro greens 24  
*add extra crab cake 12*

### **Butternut + Goat Cheese Flatbread**

sundried tomato pesto, crispy sage  
maple merlot reduction, pumpkin seeds 19

### **Baked Brie**

cranberry chutney, roasted almonds, taro crisps + crustini 19

### **Portobello + Parmesan Tarts**

leeks, sundried tomatoes, phyllo, wild mushrooms, white truffle, aged balsamic 22  
*add extra tart 11*

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## main plates

### **Chorizo Gnocchi**

chorizo cream, red peppers, kale, parmigiano reggiano 28  
*add angus beef tips or grilled tiger shrimp 14*

### **Wild B.C. Halibut Filet**

wrapped in zucchini ribbons, with potato + five bean cassoulet  
lobster broth, coconut scallion emulsion 49

### **Ontario Porchetta**

chianti marinated pork belly, stuffed with poached pears, swiss chard + leeks  
parmesan, sweet corn + red pepper polenta, seasonal vegetables, cranberry demi glace 41

### **Yukon Arctic Char Filet**

butternut squash puree, maple merlot reduction  
crispy capers, seasonal vegetables 35

### **Ontario Lamb Wellington**

slow braised lamb in puff pastry with spinach + roasted mushrooms  
seasonal vegetables, honey roasted fingerlings, demi glace 46

### **Black Tiger Shrimp Risotto**

risotto of sweet corn, leeks, pumpkin + prosciutto  
with grilled black tiger shrimp + parmigiano reggiano 39

### **Grilled Angus Filet Mignon**

signature Alberta angus beef, with aged cheddar potato gratin  
seasonal vegetables + brandy mushroom cream sauce 54  
*add grilled black tiger shrimp 14*

## side plates

herb frites with truffle aioli 14  
aged cheddar potato gratin 12  
roasted fingerling potatoes 9  
forest mushroom medley 9  
sauteed organic kale 9

## additions

angus beef tenderloin tips 14  
grilled black tiger shrimp 14