

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

Roasted Pumpkin Flatbread

sundried tomato pesto, goat cheese, 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, white truffle, aged balsamic 22
add extra tart 11

Loondocks

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