

# Fernie Cattle Company

## Entrees

All entrees are accompanied with fresh seasonal vegetables and your choice of smoked roasted baby potatoes or mixed grain rice.

**Sole Rolls**...Two - 4 ounce pan-baked "Alaskan" sole filets, rolled and stuffed with a filling of lump crabmeat, shrimp, wilted spinach, white wine, garlic, cream cheese and a drizzle of our fresh Meyer lemon sauce **\$28**

**Pork Ribs**...A full rack of our hand rubbed, beer braised ribs, smothered with our spicy house made blueberry barbeque sauce and baked to perfection **\$29**

**Trio of Sausage**...One venison, one wild boar brat, and one buffalo Smoky, served with our own in house made sweet pickles, sauerkraut, smoked mustard, and spicy BBQ sauce **\$28**

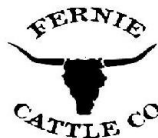
## Steaks

With our ongoing commitment to provide quality, we are proud to serve pasture raised, Black Angus Alberta beef.  
Please select how you wish your steak to be prepared.

**Chicago Rare**...crispy on the outside, cool centre, bright red throughout  
**Rare**...crispy on the outside, warm centre, bright red throughout  
**Medium Rare**...vivid grill marks, warm centre, red throughout  
**Medium**...noticeable grill marks, warm and bright pinkish red centre  
**Medium Well**...vague grill marks, hot centre with minimal traces of pink

8 oz New York...Hardy flavour, full-bodied texture, robust taste... **\$29**  
12 oz... **\$33**

4 oz Tenderloin...Filet, treasured for it's tenderness and "savoury" taste... **\$29**  
6 oz... **\$35**



**"Fresh, Simple, Delicious"**

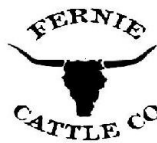
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## Appetizers

- Bourbon Crusted Brie...**With a crust composed of cashews and seasonings, (and a dash of bourbon), we bake this until hot & bubbly. Served with house made pumpernickel crostini. **14**
- Crab Stuffed Mushroom Caps...**Plump, fresh button mushrooms stuffed with lump crab meat, cream cheese, parmesan cheese, and fresh herbs. Broiled until bubbly and topped with fresh snap peas and charred lemon **13**
- Glazed Crispy Duck Wings...** One pound of drumettes tossed in your choice of our spicy house made Sriracha sauce, or our version of a classic sweet orange duck sauce **13**
- Drunken Escargot...** White wine marinated escargot mushroom caps drenched in garlic lemon butter and baked till golden and bubbly. Served with marble rye bread **14**
- Truffled Brussels Sprouts...**Deep fried fresh sprouts tossed with a truffle oil pineapple citrus dressing, cashews, parmesan cheese, and bacon slivers **13**
- Mezze Platter...**Greek Keftedes, Dolmades, Kalamata olives, goat feta, hummus, marinated artichoke hearts, Tzatziki sauce and warm pita bread **20**

## Soups and Salads

- Soup of the day...**A hearty bowl of chefs daily creation, ask your server **7**
- Cattle Co. Caesar...**Fresh organic Romaine lettuce, crispy bacon, house made Chicharones, and shaved parmesan cheese...all tossed in our roasted garlic lemon dressing **12**
- Seasonal House Salad...**Fresh organic greens tossed with market vegetables and aged sharp cheddar cheese drizzled with our blueberry house dressing **8**



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(We reserve the right to charge 18% gratuity)