

A La Carte

What does this mean?

This term is generally used in reference to menu items priced and ordered separately, as in...
It describes the method of ordering an item from the menu on its own,
e.g., a steak without the potatoes and vegetables is steak à la carte. This is how our menu is laid out.
We do recommend ordering 1 to 2 sides per person to round out your dining experience with us so with this in mind...
Please Enjoy!

From The Grill

With our ongoing commitment to provide quality, we are proud to serve pasture raised, grass fed,
Black Angus Reserve Alberta beef...the absolute benchmark for Canadian 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

Don't see the size you're after, or maybe sharing...we'll be happy to cut extra ounces for you

New York Strip...Hardy flavour, full bodied texture, robust taste

8 oz cut...21

12 oz cut...28

For each extra ounce...Add \$3.40

Rib Eye...Boneless, Lip-on, richly marbled, deliciously juicy

10 oz cut...28

12 oz cut...33

For each extra ounce...Add \$4.00

Tenderloin...Filet, treasured for it's tenderness and "savoury" taste

4 oz (pctit) cut...22

6 oz cut...27

For each extra ounce...Add \$4.80

25 oz Porterhouse...A New York...and a tender filet all in one perfect cut **55**

T-Bone Lamb Chops...Three-four ounce chops served over
a rich but mild fenuGREEK based cream curry sauce **28**

New York Steak Sandwich...6 oz grilled strip served over artisan
rosemary garlic bread, topped with herb butter **22**

Oven Roasted

Chicken Coquille...Boneless, skinless "all natural" baked chicken breast,
topped with sautéed scallops, mushrooms, cream, cognac, fresh herbs,
gruyere cheese and panko bread crumbs **26**

Pork Ribs...A full rack of hand rubbed, beer braised St. Louis style ribs,
smothered with our spicy house made blueberry barbeque sauce and
roasted to perfection **23**

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 **24**

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 BBQ sauce **21**

For the "Herbivore" in all of us...Ask your server about today's
vegetarian creation using certified organic produce and grains **19**

Small Plates For Sharing

(Perfect for one, two or more people.)

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 pea shoots and charred lemon	12
4 Cheese Hot Artichoke Dip... A delicious blend of 4 cheeses, artichokes, and organic baby spinach served piping hot and accompanied with crispy fried tortilla chips for dipping	12
Mussels & Clams... Best of both, one pound, sautéed with roasted peppers, caramelized onion, cherry tomatoes, herbs, white wine, garlic, and heavy cream	15
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
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... Traditional white wine marinated escargot mushroom caps, drenched in garlic lemon butter and baked till golden and bubbly	15
Truffled Brussels Sprouts... Crispy fried fresh sprouts tossed with a truffle oil pineapple citrus dressing, cashews, parmesan cheese, and bacon slivers	13
Lobster Rangoon's... Five crispy "wontons" filled with a rich interior of whipped cream cheese, Atlantic lobster claw meat, scallions, fresh herbs, and seasonings	16
Mezze Platter... Greek Keftedes, Dolmades, Kalamata olives, goat feta, hummus, marinated artichoke hearts, Tzatziki sauce and warm pita bread	20

Accompaniments, Enhancements & Sides

Habanero Creamed Corn	5	Lobster Oscar	17
Garlic Herb Prawns (2 per order)	10	Crab Cake	6
Béarnaise Sauce	5	Beef Au Jus'	5
Sautéed Mushrooms	5	Green Peppercorn Jus'	5
Blue Cheese Butter	6	Baked Potato (with the works)	7
Scalloped Potatoes	7	Roasted Mashed Yams	4
Honey Glazed Carrots	7	Garlic Mashed Potatoes	4
Steamed Mixed Vegetables	6	Wild Rice Blend	5

Soups, Salads & Breads

Soup of the day... A hearty bowl of chefs daily creation. Ask your server	7
Onion Soup Gratinne... Caramelized onion, marbled rye crostini, and Emmental cheese baked until bubbly	11
Cattle Co. Caesar... Fresh organic Romaine lettuce, crispy bacon, house made chicharones, 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
Warm Sourdough Loaf... With house-made maple butter	6
Brioche Cheese Bun... Clarified butter, garlic, and parmesan cheese	6