



Chef's Choice

Ask Your Server For The
Daily Board Feature (Wed-Fri)

Salads

Caesar Salad 10

Crispy Romaine, Pancetta, Focaccia
Croutons, Fried Capers, Shaved
Parmesan

Beets and Goat Cheese 15

Beets, Goat Cheese, Orange and Fennel,
Greens, Hazelnut Dressing

Nicoise 17

Seared Rare Tuna and Arugula,
Kalamata Olive Vinaigrette, Poached
Fingerling Potatoes, Pickled Egg, House
Preserved Onion, Goat Cheese.

Add Chicken 4

Add Salmon Rilette 4

Sandwiches

Soup, Salad or Fries included

Grilled Naan 16

Chicken, Fresh Greens, Herb Aioli, Goat
Cheese, Preserved Onions.

Boréal Bison Burger 15

Applewood Smoked Cheddar
Cheese, Caramelized Onion, Smoked
Garlic Aioli, Greens.

Salmon Rilette 16

Bed Of fresh Arugula, Stone Milled
Toast, Caper Mayo Drizzle, Fresh
Tomato, Herb Cream Cheese And
Spiked Pickled Red Onion.

Pasta

Wild Boar and Mushroom Pasta 16

Wild Boar Braised with Tomato Sauce
And Demi-Glace, Mushrooms,
Pappardelle, Fresh Herbs, Parmesan

Gnocchi 14

With Venison Sausage, Roasted
Vegetables, Butter Sauce

Roasted Mushroom Ravioli 14

Kale, Crumbled Goat Cheese,
Rosemary White Wine Garlic Sauce

Penne Primavera 13

Seasonal Sautéed Vegetables,
Herbs Pesto, Black Olives,
Parmesan

Bistro Mains

Pan-Seared Duck Breast 18

Pistachio Dukkah, Fig Gastrique,
Roasted vegetables, Roasted
Fingerling Potatoes

Steak Frites 19

Chef' s Cut Steak, Fries,
Bordelaise Sauce topped with
Crispy Fried Shallots

Fish and Chips 17

Beer-Battered White Fish, Fries,
House Tartar Sauce

Desserts

Tarte Tatin 7

Topped with Vanilla Ice Cream

Dulce de Leche Cheesecake 7