

BANFFSHIRE

C L U B

Soup & Salad

Celery Salad

Root, Stalk, Baby, Hazelnuts, Cabernet Vinaigrette

10.

Beet Soup

Goose Confit Roll, Crème Fraiche, Vodka Pears

10.

Appetizer

Smoked Black Cod Brandade

Clam Chowder, Parsnip, Chilies Rouille

12.

Paté du Jour

A creative thing...

Chef's ideas, Garnishes change daily

12.

Spot Prawn & Squid

Mennonite Sausage Fried Rice, Cabbage, Apples, Quail Egg

14.

Prairie Heritage Angus Beef Tartar

Radish, Watercress, Jerky, Mustard, Shallot Crumble

14.

BANFFSHIRE

CLUB

Entrées

Manitoba Pickerel

Turnips, Squash, Beech Mushrooms, Onion broth
32.

Prairie Heritage Angus Sirloin

Veal Cheek Grits, Asparagus, Foyot Hollandaise, Natural Jus
38.

Cornish game hen

Fried Wings, Breast, Confit Leg, Mushroom Waffles, Smoked Maple Jus
30.

Canadian Harvested Farrotto

Foraged Mushrooms, Grizzly Gouda, Black Kale, Heirloom Carrots
26.

Lois Lake Steelhead Trout

Black Rice Beans, Artichokes, Tomato, Lemon, Black Olive Charcoal
32.

Berkshire Pork Shoulder Steak

Stewed Brussel Sprouts, Hock, Crackling, Banff Ave. Brew Pub Stout Jus
36.

For two...

Prairie Heritage Angus Prime Rib

22oz. on the Bone Carved Tableside
Foraged Mushrooms, Roasted Asparagus, Whipped Organic Ambra Potatoes
95.

Sides

Whipped Organic Ambra Potatoes
8.

Smoked Bean Cassoulet
9.

Duck Fat Fried Brussel Sprouts
8.

BANFFSHIRE

C L U B

Desserts

Warm Knob Creek Bourbon Sticky Toffee Pudding

Ginger Poached Seckel Pear, Salted Caramel Ice Cream, Cranberries, Candied Walnuts

12.

Black Forest Fire

Valrhona Chocolate Cake, Smoked Milk Chocolate Ganache, Black Cherry Sorbet, Chocolate mousse, and Kirsch Cream

12.

Vanilla Pot de Crème

Churro, Passion Fruit Beurre Blanc

12.

Lemon Meringue

Minted Citrus Segments, Compressed Pineapple, Candied Orange Zest, Whipped Mandarin Gelée

12.

Valrhona Chocolate Cinnamon Tart

Sour Cherries, Vanilla Bean Ice Cream, Macadamia Nut Croquant

12.

Cheese

Fromage

Selection of Fine Canadian Cheeses
House made Walnut Bread, Preserves and Crakers

18.

Jean-Paul Comte, Chef de Cuisine

Laurent Pelletier, Manager – Sommelier