We are proud to offer premium beef cuts that have been raised without the use of antibiotics or added growth hormones, and are graded in the top-tiers of Canadian AAA or Prime. The Vintage 67 Dry Aged Ribeye is a particular source of pride. The Vintage 67 process begins with placing the premium beef in an aging room for a minimum of 35 days to slowly self-tenderize. Once the aging process is complete, skilled artisans meticulously hand-trim and portion the rich and tender cuts. The end result of such “preparation mystique” is beef that yields an enhanced and intensified flavor profile, a rarity in today’s culinary world.

**VINTAGE 67 DRY AGED 12oz RIBEYE | 65**

**10oz BRANT LAKE WAYGU STRIPLOIN | 70**

**AAA 8oz BEEF TENDERLOIN | 55**

Served with Crushed Potatoes, Grilled Onion and Black Garlic Butter
THE GREAT HALL

HANDHELDs

THE HALLOUMI SANDWICH | 22
Fried Halloumi, Truffle Mayo, Onion Rings, Butter Leaf Lettuce, Tomato, Pretzel Bun

SUGAR SHACK CHICKEN SANDWICH | 22
Maple Butter Hot Sauce, Cabbage Slaw, Pickle, 1000 Island Dressing, Brioche Bun

JPL WINGS | 15
Choose From: Salt & Pepper, Hot Sauce, Parmesan & Garlic, Sugar Shack, or Whiskey Honey BBQ

MARGARITA FLATBREAD | 18
Buffalo Mozzarella, San Marzano Tomato Sauce

FLATBREAD ADDITIONS
Braised Alberta Beef Short Rib | 5
House-Made Chorizo Sausage | 3

SCOTCH EGG | 20
Pretzel Breaded Alberta Pork & Free-Range Egg, House Pickles, Pommery Mustard Aioli

CEDAR PLANK STEELHEAD | 33
Heirloom Tomato & White Bean Salad, Maltaise Sauce, Deepwater Farm Greens

ELK & ALE POT PIE | 32
IPA Braised Elk, Puff Pastry, Seasonal Root Vegetables

FISH & CHIPS | 28
House-Cut Fries, Beer Battered Cod, Mushy Edamame Peas

BANGERS & SMASHED POTATOES | 22
House-Made Sausage, Onion Gravy, Red Skin Potato, Mushy Edamame Peas

SWEET TREATS

STRAWBERRY SHORTCAKE SUNDAE | 13
Vanilla Ice Cream, Strawberry Coulis, Vanilla Cake Pieces

RHUBARB & STRAWBERRY TART | 13
Hibiscus, Freeze Dried Berries

JPL’S CHOCOLATE FUDGE CAKE | 13
Our signature dessert is decadent and delicious!

PUDDING CHOMEUR | 13
Maple Praline Ice Cream, Maple Butter Sauce

NO CUTLERY NEEDED

ALBERTA PORK CARNITAS | 15
Avocado, Pickled Onions, Cilantro, Lime Aioli, Corn Tortillas

JPL WINGS | 15
Choose From: Salt & Pepper, Hot Sauce, Parmesan & Garlic, Sugar Shack, or Whiskey Honey BBQ

MARGARITA FLATBREAD | 18
Buffalo Mozzarella, San Marzano Tomato Sauce

FLATBREAD ADDITIONS
Braised Alberta Beef Short Rib | 5
House-Made Chorizo Sausage | 3

All Handhelds are served with Waffle Fries