

CONFEDERATION LOUNGE

START & SHARE

CARROT GINGER COCONUT SOUP	14
Scallions, toasted coconut	
CHICKEN WINGS	25
Bourbon honey	
CRISPY CAULIFLOWER	23
Sticky sesame sauce	
FUNGI FLAT BREAD	23
Roasted mixed mushrooms, goat cheese spread, basil and balsamic reduction	
KITCHEN BOARD	43
Artisanal cheeses, pâté en croute, locally sourced fine cured meats, smoked olives, pickles, house mustard, grapes, homemade bread	
KALE CAESAR SALAD	23
Avocado, pomegranate seeds, caesar dressing, brioche croutons, shaved parmesan	
Add-on:	
Chicken	9
Prawns	13
BRAISED BEEF POUTINE	25
Cajun spice thick cut fries, pulled braised beef, cheese curds, peas, gravy, crispy onion	

EATEN BY HAND

Served with Choice of Fries, Soup or House Salad.	
Add on:	
Sweet Potato Fries	3
Onion Rings	3
ALBERTA BEEF BURGER	29
House made certified angus beef patty, Monterey jack cheese, Canadian bacon, lettuce, roasted garlic aioli, house mustard, tomato, brioche bun	
SPICY DUPUY LENTIL BURGER	26
Arugula, tzatziki, tomato, shaved red onion, feta cheese, brioche bun	

DESSERT

CHURROS	14
Caramel sauce, chocolate sauce	
MAC HONEY & CREAM CHEESE CREPE CAKE	15
Candied hazelnut	
SIGNATURE STICKY TOFFEE PUDDING	15
Candied pecans, bourbon butterscotch, burnt honey ice cream	



COMFORT CRAVINGS

BRAISED BEEF SHORT RIB	48
Roasted confit baby carrots, pomme puree, crispy shallots, natural jus	
CRISPY ARCTIC CHAR	44
Creamy leek & mushroom, pappardelle pasta	
BUTTERNUT SQUASH RISOTTO	36
Arborio rice, crispy kale, parmesan shavings	

SIDES

TRUFFLE FRIES, ROASTED GARLIC AIOLI	12
SMOKED OLIVES, HOME MADE BREAD	9
HOUSE MADE SIGNATURE BREAD	9