



AUGUST 8-17, 2025

FIRST COURSE | MODERN CAESAR SALAD

Good Leaf AB Romaine, House Caesar Dressing,
Grana Padano, Hillview Farms AB Bacon, Crouton

OPTIONAL WINE PAIRING - Blasted Church Pinot Gris, BC (2.5oz)

SECOND COURSE | SURF & TURF

6oz AB Beef Prime Grade Tenderloin from Benchmark Angus
topped with King Crab, Classic Béarnaise, Broccolini
& Modern Mashed Potatoes

OPTIONAL WINE PAIRING - Luigi Bosca, Cabernet, ARG (2.5oz)

DESSERT COURSE | PECAN PIE

House-made with Toasted Pecans, Eau Claire Stampede
Alberta Rye Caramel Sauce, and Chantilly cream

OPTIONAL WINE PAIRING - Quinta do Portal 10yr (2oz)



3-Course Menu
75 per person (plus tax & gratuity)
Optional Wine Pairing | 31

WE ARE ABLE TO ACCOMMODATE MOST DIETARY RESTRICTIONS, INCLUDING GLUTEN & LACTOSE INTOLERANCE. PLEASE INQUIRE WITH YOUR SERVER. *PLEASE BE ADVISED THAT CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION * ONE CHEQUE PER TABLE -20% GRATUITY ON TABLES OF 6 OR MORE