

SNACKS		
CHEF VS SELECTION OF MARINATED OLIVES	7	VEGAN PAKORAS
RIB BLITZ		Cashew Cheese + Red Mustard Salad + Lemon
Ginger Sesame Soy Glaze	10	Pickled Onion
PICKLED JALAPEÑO & ONION BHAJIS		SMOKED GOLDEYE HUSHPUPPIES
Tamarind Sweet Chili	8	Dill Pickle Aioli
		9

NEXT		
PONDEROSA MUSHROOM CHOWDER		JUMBO TEMPURA PRAWN
Lavosh Crisp + Truffle Crème Fraîche	9/15	Spicy Wakame Salad + Sunflower Shoots
CHEF V’S CRAFT CHARCUTERIE		CRISPY CORNMEAL SQUID
Local + Seasonal + Artisan	20	Yuzu and Gochujang Hot Sauce + Pea Tendrils
Add Artisal Cheese Selection 9		MUSSELS & FRITES
TOGARASHI PICKEREL CHEEK TACOS		Shallots + Fennel + White Wine + Butter +
Soft White Corn Tortilla + Pear Jicama Slaw +	17	Tarragon Malt Vinegar Aioli + Capellini Frites
Paquillo Pepper Gribiche		HAND MADE LOCAL PEROGIES
BAO BUNS		“Country Perogy Shop” Perogies + Hickory
Confit Manitoba Boar Belly + XO Soy Glaze +	15	Smoked Bacon + Sour Cream + Melted Onions
Pickled Radish		19



FRESH FROM THE GARDEN		
COMPOSITION SALAD		KALE CAESAR SALAD
Seasonally Inspired + Locally Sourced + Always	15	Torn Bread Garlic Crouton + Shaved Grana
Changing		Padano + Smoked Pork Belly + Lemon Roasted
GREENLAND GARDENS HEIRLOOM TOMATO SALAD		Garlic Dressing
Toasted Feta + Rooftop Herbs + Crispy Black	16	TUNA NIÇOISE
Pepper Lentils + Tomato Gastrique		Seared Tuna + Fine Beans + Tomatoes + Olives +
SIGNATURE CHICKEN COBB SALAD		Fingerling Potatoes + Poached “Nature’s Farm”
Mixed Leaves + Avocado + Chopped “Nature’s	20	Egg + Sweet Herb Vinaigrette
Farm” Egg + Smoked Pork Belly + Blue Cheese		SALAD ENHANCEMENTS
Crumble + Roasted Manitoba Chicken Breast +		Grilled Chicken
Roasted Garlic Vinaigrette		Catch Of The Day
		Grilled Shrimp
		7
		15
		14

THE BIG SHOW		
ORGANIC KING SALMON		TRUFFLE-LICIOUS BURGER
Herb Gnocchi + Cauliflower Purée + “Greenland	29	Fresh Ground CAB Patty + “Bothwell” Truffle
Gardens” Heirloom Tomatoes + Castelvetroano		Cheese + Roasted Garlic Aioli + Heirloom Tomato
Olives + Sauce Vierge		Bacon Jam + Butterhead Lettuce + “Gunns Bakery”
CAULIFLOWER WILD RICE BEIGNETS		Brioche Bun + Local Greens/Fries
Roasted Sunchokes + Moroccan Carrot Purée +	23	VEGAN PHO
Pickled Radish + Sautéed Bitter Greens + Spiced		Rice Noodles + Crispy Tofu + Rich Mushroom
Cashews		Ginger Broth + Pickled Shiitake Mushrooms +
“40 DAY” DRY AGED CAB RIB EYE		Edamame + Torn Basil + Mint + Snap Peas + Pea
Pickled Campari Tomatoes + King Oyster	43	Shoots
Mushroom + Capellini Frites + Sunchoke Purée +		LAMB SIRLOIN
Truffle Powder + Natural Jus		Warm Beluga Lentil Salad + Brown Butter Sweet
APPLEWOOD SMOKED DOUBLE BOAR CHOP		Potato Purée + “Harm’s Farm” Garden To Table
Warm Lyonnaise New Potato Salad + Dill Pickled	32	Vegetables + Preserved Meyer Lemon Chimichurri
Watermelon Rind + Black Garlic Coulis + Roasted		
Radish + Manitoba Crab Apple Jus		

If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal. Some menu items may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.





WINE

WHITE	5oz	9oz	Btl	RED	5oz	9oz	Btl
Quadri Pinot Grigio <i>Veneto, Italy</i>	10	17	48	Don Ramon Grenache/Tempranillo <i>Campo De Borja, Spain</i>	10	17	48
Longview <i>White Bucket</i> Sémillon/ Sauvignon Blanc <i>Adelaide Hills, Australia</i>	12	20	52	Pascual Toso Malbec <i>Mendoza, Argentina</i>	12	20	52
AA Privat Pansa Blanca <i>Spain</i>	12	20	52	Les Domaines Auriol <i>La Capelle</i> Minervois <i>Languedoc-Roussillon, France</i>	12	20	52
Hacienda Albae Chardonnay <i>La Mancha, Spain</i>	13	21	56	McGuigan <i>Bin 2000</i> Shiraz <i>New South Wales, Australia</i>	13	21	58
Yealands Estate Sauvignon Blanc <i>Marlborough, New Zealand</i>	14	22	59	Wente <i>Sandstone</i> Merlot <i>California, USA</i>	14	24	66
				McManis Cabernet Sauvignon <i>California, USA</i>	15	25	69

BEER

ALE	DRAUGHT
Anchor Steam - USA - 355mL	9 Original 16 Copper Ale - Saskatchewan 9
	Original 16 Pale Ale - Saskatchewan 9
	Alexander Keiths India Pale Ale - Nova Scotia 9
	Half Pints Bulldog Amber Ale - Winnipeg 9
	Guinness - Dublin 11
	Stella Artois - Belgium 11
	Goose Island IPA - USA 11
	SPECIALTY BEER
	8 Savanna Premium Dry Cider - South Africa - 330mL - 5.0% 9
	Innis & Gunn Original - Scotland - 330mL - 6.6% 9
	Lake of the Woods Tippy Canoe Wild Rice Ale 9
	7 - Canada - 473 mL - 6% 7
	Royal Jamaican Ginger Beer - Jamaica - 355 mL - 4.4% 10
	Lagunitas IPA - California, USA - 355 mL - 6.2% 10
	Stiegl Radler - Austria - 500mL - 2.5% 10
	Erdinger Dunkel - Germany - 500mL - 5.6% 12
	Innis & Gunn Kith & Kin Stout 12
	- United Kingdom - 330mL - 5.8%
	Delirium Nocturnum - Belgium - 330mL - 8.5% 12

SIGNATURE COCKTAILS

Dark ‘N’ Snowy Signature Spiced Rum + Amaro Montenegro + Royal Jamaican Ginger Beer	15	Prairie Negroni Crown Royal Northern Harvest + Sweet Vermouth + Irish Mist + Campari	16
Tennessee Sour Gentleman Jack Tennessee Whiskey + Fresh Lemon + Pure Cane + Egg White Froth	15	Golden Mule Sauza Reposado Tequila + Fresh Lime & Orange + Mint + Ginger Beer	16
Pomegranate Cucumber Mojito Bacardi Silver Rum + Fresh Cucumber & Mint + Pomegranate + Lime + Soda	15	Manhattan Espresso Espresso Infused Whiskey + Carpano Antica Vermouth + Amaro Montenegro	18

MARTINIS

VODKA	GIN
Finlandia 16	Beefeater 16
Absolut Citron 16	Tanqueray 17
Luksusowa 17	Bombay 18
Stolichnya 17	Dillon’s 19
Stoli Gold 18	Beefeater 24 20
Ketel One 20	Plymouth 22
Grey Goose 22	Tanqueray no. 10 24
Belvedere 24	Hendrick’s 24
Ciroc Blue Dot 24	Botanist 26
Stoli Elit 28	