



SNACKS

PONDEROSA MUSHROOM CHOWDER Lavosh Crisp + Truffle Crème Fraîche	9/15	VGL CLASSIC CRISPY CALAMARI Pickled Peppers + Lemon Powder + Cocktail Sauce	17
TOGARASHI PICKEREL CHEEK TACOS Soft White Corn Tortilla + Pear Kohlrabi Slaw + Paquillo Pepper Gribiche + Pickled Red Onion	17	HAND MADE LOCAL PEROGIES "Country Perogy Shop" Perogies + Cabbage & Bacon + Crème Fraîche + Scallions	20
MANITOBA CHICKEN LETTUCE WRAP Hoisin Glazed Chicken + Raw Cabbage and Snap Peas + Coriander + Tart Plum + Sesame Seed Crunch	18	LAND OF 100,000 LAKES CHARCUTERIE House Made Lavosh + Manitoba Pickles + VGL Coriander Mustard + Lake Winnipeg Golden Caviar + Selection of Fresh Water Smoked/Cured & Preserved Market Fish	25
THE LOMBARD ROLL Lemon Poached Prawn + Avocado Mousse + Lake Winnipeg Golden Caviar + Marinated Cucumber + Spiced Aioli + House Made Pickled Ginger	18	CHEF'S CRAFT CHARCUTERIE House Made Lavosh + Manitoba Pickles + VGL Coriander Mustard Add Artisanal Cheese Selection	21 11
PEI MUSSELS & TOAST Garlic Grilled Ciabatta + Chorizo + Greenland Gardens Tomato	15		

FRESH FROM THE GARDEN

COMPOSITION SALAD Seasonally Inspired + Locally Sourced + Always Changing	15	TUNA NIÇOISE Seared Tuna + Fine Beans + Tomatoes + Olives + Fingerling Potatoes + Poached "Nature's Farm" Egg + Sweet Herb Vinaigrette	25
CHEF'S CLASSIC CAESAR SALAD Torn Bread Garlic Crouton + Shaved Grana Padano + Smoked Pork Belly + Lemon Roasted Garlic Dressing	17	ARTISANAL BEET SALAD Roasted Carrot + Fresh House Made Ricotta + Puff Wild Rice + Shaved Fennel + Soubise	16
SIGNATURE CHICKEN COBB SALAD Mixed Leaves + Avocado + Chopped "Nature's Farm" Egg + Smoked Pork Belly + Blue Cheese Crumble + Roasted Manitoba Chicken Breast + Roasted Garlic Vinaigrette	20	SALAD ENHANCEMENTS Grilled Chicken Catch Of The Day Grilled Shrimp	8 15 14

LUNCH STAPLES

GRILLED FLAT IRON STEAK SANDWICH Pepper Marinated Flat Iron Steak + Open Faced + Grilled Garlic Ciabatta + Grainy Mustard + Pickled Onion + Local Greens/Fries	26	VG VIETSUB Chicken Liver Pâté + Roasted Chicken Breast + Pickled Roots + Fresh Coriander + Chili Aioli + Chicharrón + Local Greens/Fries	18
VGL CLUB SANDWICH Smoked Manitoba Turkey Breast + Crisp Bacon + Egg Omelet + Marinated Avocado + Balsamic Tomato + Bacon Aioli + Local Greens/Fries	19		

THE BIG SHOW

TRUFFLE-LICIOUS BURGER Fresh Ground CAB Patty + "Bothwell" Truffle Cheese + Roasted Garlic Aioli + Heirloom Tomato Bacon Jam + Butter Lettuce + "Gunns Bakery" Brioche Bun + Local Greens/Fries	21	FISH & CHIPS CMBTC Beer Battered Manitoba Pickerel + Crispy Fries + Mushy Peas + Classic Tartar + Cabbage Slaw	26
VEGAN PHO Rice Noodles + Crispy Tofu + Rich Mushroom Ginger Broth + Pickled Shiitake Mushrooms + Edamame + Torn Basil + Mint + Snap Peas + Pea Shoots	21	BUTTER CHICKEN Scented Basmati Rice + Coriander Yogurt + Grilled Naan + Papadum + Roasted Cashew	21
TUNA POKE BOWL Sushi Rice + Seared Rare Ahi Tuna + Fresh Avocado + Sweet Pickled Cucumbers + Micro Shoots + Chili Mango Chop-Chop	26	CHANA MASALA CURRY Scented Basmati Rice + Coriander Yogurt + Grilled Naan + Papadum + Roasted Cashew	18
		HYLIFE PORK BELLY BOWL Fried Chow Mein Noodles + Poached Egg + Hon Shimeji Mushrooms + Scallions + Pickled Roots + XO Glaze	23

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

<u>WHITE</u>	5oz	9oz	Btl	<u>RED</u>	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
Journeys Ends Bees Knees Chenin Blanc/Viognier <i>Western Cape, South Africa</i>	12	20	52	Pascual Toso Malbec <i>Mendoza, Argentina</i>	12	20	52
Ironstone Leaping Horse Chardonnay <i>California, USA</i>	13	22	58	Murphy-Goode Red Blend <i>California, USA</i>	13	21	56
Yealands Estate Sauvignon Blanc <i>Marlborough, New Zealand</i>	13	21	56	Southern Vineyards Silvern Shiraz <i>Barossa Valley, Australia</i>	13	21	58
				Wente Sandstone Merlot <i>California, USA</i>	14	24	66
				Silver Palm Cabernet Sauvignon <i>California, USA</i>	15	25	69

BEER

<u>ALE</u>		<u>DRAUGHT</u>	
Anchor Steam - USA - 355mL	9	Original 16 Copper Ale - Saskatchewan	9
Alexander Keiths India Pale Ale - Nova Scotia - 341mL	7	Original 16 Pale Ale - Saskatchewan	9
		Canadian Barley Blonde Ale - Winnipeg	9
LAGER		Half Pints Bulldog Amber Ale - Winnipeg	9
Budweiser - USA - 341mL	7	Guinness - Dublin	11
Molson Canadian - Canada - 341mL	7	Stella Artois - Belgium	11
Moosehead - Canada - 341mL	7	Goose Island IPA - USA	11
Miller Genuine Draft - USA - 355mL	7		
Kokanee - Canada - 341mL	7	SPECIALTY BEER	
Farmery - Neepawa - 473mL	8	Savanna Premium Dry Cider - South Africa - 330mL - 5.0%	9
Corona - Mexico - 330mL	8	Rochefort Trappistes 10 - Belgium - 330 mL - 11.3 %	12
Heineken - Netherlands - 330mL	8	Daura Damm Lager (GF) - Spain - 330 mL - 5.4%	9
		Lagunitas IPA - California, USA - 355 mL - 6.2%	10
LIGHT BEER		Stiegl Radler - Austria - 500mL - 2.5%	10
Bud Light - USA - 341mL	7	Erdinger Dunkel - Germany - 500mL - 5.6%	12
Labatt Lite - Canada - 341mL	7		

SIGNATURE COCKTAILS

Dark 'N' Snowy Signature Spiced Rum + Amaro Montenegro + Ginger Beer	15	Signature Caesar St. George Green Chile Vodka + House-Made Mix + Pickles	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	Signature Cosmo Grey Goose + Seasonal House-Made Shrub	18
White Negroni Tanqueray 10 + Lillet Blanc + Dolin Vermouth	18	Proper Irish Coffee Glendalough Irish Whiskey + Demerara Sugar + Whipping Cream	16

MARTINIS

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