



Dinner

Appetizers

Chicory Salad	10.00
boar bacon, St Agur blue cheese, cold pressed canola	
Mixed Spicy Green Salad	8.00
white balsamic and honey vinaigrette	
Cider Braised Side Pork	14.00
roasted shallot and garlic compote	
Spring Creek Steak Tartare	14.00
Brassica horseradish dijon, shallots and capers	
Curried Lentil Pate	10.00
carrot and green onion slaw	
Chanterelle Mushroom Puree	12.00
white truffle whipped cream	
Jumbo Prawn Duo	16.00
grilled marinated prawn and prawn bisque	

Mains

Prosciutto Wrapped Chicken Supreme	26.00
sweet potato pave, Sylvan Star aged gouda fondue	
Five Spiced Duck Confit	24.00
boar bacon cassoulet	
Alberta Rancher Elk Medallions	34.00
spaghetti squash, red rice pilaf, black currant jus	
Spring Creek Striploin Steak (9 oz.)	39.00
wild mushroom and foie gras en croute	
Pan Seared Arctic Char	25.00
warm "nicoise" sauté	
Jumbo Baja Scallops	33.00
spinach and marsala risotto	
Globe Artichoke and Wild Mushroom Agnelotti	24.00
roasted tomatoes, saffron cream, grana padano	

Executive Chef Chris Spronk
An 18% gratuity will be added to groups of six or more