

-Dinner at the Pines-



Served daily from 5pm-10pm



-Starters-

Baked French Onion Soup 8

Cioppino 11

Fresh seasonal seafood in a zesty red wine tomato broth

Bison Carpaccio 14

Pan-seared Alberta bison tenderloin sliced paper-thin with sweet onion relish

Roasted Garlic & Baked Brie 14

Served with rustic bread

Tuna Tataki 12

Pan-seared B.C. Albacore tuna encrusted with rock salt & Asian five spices

Served over pea shoots with ponzu dressing & a fresh ginger wasabi aioli

Pines Caesar Salad

Fresh romaine lettuce, herb croutons with Kalamata olives tossed in our home-made caesar dressing with shaved asiago, crispy pancetta & garlic bread

Full - 10 or Half - 6

Add chicken or prawns - 3

Crispy Quail Salad 13

Char broiled quail served over a sweet & sour jicama salad with a sweet soya sauce

Lobster & Avocado Salad 14

Canadian lobster meat, fresh avocado & plum tomato salsa

Served with organic artisan greens & citrus vinaigrette

Arancini 10

Fresh bocconcini cheese wrapped in savory risotto, lightly breaded & fried golden brown

Served with a fresh tomato & basil sauce

-Entrées-

Gobi Hunter 40

Dijon & rosemary encrusted rack of lamb. Served with a rosemary mint demi-glace
Dauphinoise potato & seasonal vegetables

New York Striploin 34

10 oz. Alberta AAA striploin with fresh horseradish potato croquette
Seasonal vegetables & horseradish cream

Wild Alberta Walleye 31

Pan-roasted Alberta walleye. Served with baby bok choy & citrus couscous risotto
And white wine beurre blanc

Elk Tenderloin 40

Alberta elk tenderloin stuffed with mountain gooseberry relish served with a savory barley risotto
Seasonal vegetables & wild mushroom ragout

Tempura Tofu 23

Crispy tempura tofu accompanied by grilled portabella mushroom, roasted corn soufflé
Carrot frites & Thai curry coconut cream sauce

Portabella Napoleon 22

Grilled Portabella Mushroom stacked with barley risotto & vegetables topped with Provençal
sauce

Bison Tenderloin 40

Bison Tenderloin served with dauphinoise potato, grilled asparagus
Wild boar bacon, poached fig demi-glace & carrot frites

Wild Artic Char 30

Char broiled canadian arctic char with a wasabi maple glaze
Served over braised bok choy, grape tomatoes & crispy potato croquette

Brome Lake Duck 33

Pan-roasted Duck Breast with fork mashed potato
Seasonal vegetables and a sour cherry demi-glace

Rock Hen 32

Lemon & herb roasted rock hen. Served with a roasted fennel stuffing
Fork mashed potato, seasonal vegetables & rock hen velouté

Alberta Red Deer 39

Locally raised Red Deer chop, served with a couscous risotto
Seasonal vegetables and a fresh blueberry cocoa cassis sauce

Pasta of the day 21

Dinner size pasta created daily, served with garlic bread and a side of salad
Please ask your server for today's selection