

~Dinner at the Pines~

~Starters~

Baked French Onion Soup - 7.99



© Cioppino - 9.99

fresh seafood in a zesty tomato broth

© Bison Carpaccio - 13.99

Alberta bison tenderloin topped with sweet onion relish

Warm Bruschetta - 9.99

fresh basil, grape tomato & red onion tossed in olive oil & aged balsamic vinegar, served warm on garlic crostini, topped with bocconcini cheese

add smoked salmon or trout- 3.00

Twisted Caesar Salad - 10.99

crisp gem lettuce, soft poached quail eggs, pancetta crisp & fresh parmesan cheese tossed in a classic Caesar vinaigrette

Lobster & Avocado Salad - 13.99

poached Canadian rock Lobster, fresh Avocado & tomato salsa, mixed greens & citrus vinaigrette

© Rocky Mountain Spring Rolls - 11.99

duo of Asian inspired rabbit & savoury elk, served with hot & sour dipping sauce

© Crispy Quail Salad - 11.99

Alberta farmed quail lightly marinated in sweet Soya & five spice, baked crispy & served over a fresh jicama salad with hot & sour dressing

The Pines Restaurant is committed to serving innovative regional & sustainable menu choices. We focus on Alberta game meats, poultry, beef & seafood that is part of the Ocean Wise sustainable seafood program.

© Sustainable Local and Regional Cuisine

~Entrees~

Rock Hen - 28.99

pan roasted Canadian rock hen with garlic mashed potato,
seasonal vegetables & pan jus

Bison Tenderloin - 36.99

Alberta bison grilled to perfection, served on herb rosti potatoes with
grilled asparagus,
burst grape tomatoes, wild boar lardoons & port poached fig demi, all
topped with carrot frites

Halibut - 29.99

fresh pan roasted BC halibut in a citrus crust, served with Israeli
couscous,
seasonal vegetables & fresh salsa verdé

Alberta Elk Tenderloin - 38.99

stuffed with mountain gooseberry relish, served with savoury barley
risotto, seasonal vegetables &
wild mushroom ragout

Gobi Hunter - 38.99

Dijon & rosemary crusted New Zealand free range rack of lamb with a
rosemary & mint demi-glaze,
fork mashed potato & seasonal vegetables

Pork Tenderloin - 29.99

pan roasted Alberta raised pork with a Canadian maple syrup & wasabi
glaze,
Israeli couscous, seasonal vegetables & a fresh ginger pineapple salsa

New York Strip Loin - 33.99

Alberta AAA strip loin grilled to your liking, served with roasted
horseradish potato croquette,
seasonal vegetables & a horseradish cream sauce

Arctic Char - 27.99

grilled & placed on a horseradish potato croquette with braised baby bok
choy &
pink peppercorn yogurt sauce

Tempura Tofu - 21.99

crispy tempura tofu accompanied with spinach soufflé, grilled Portabella
mushroom, seasonal vegetables &
a Thai curry coconut cream sauce

Duck - 30.99

pan roasted Canadian duck breast with garlic fork mashed potato,
seasonal vegetables & sour cherry demi