



ROASTED BUTTERNUT SQUASH BISQUE

Spiced Pumpkin Seeds | Vanilla Crème

\$ 10

CLASSIC CAESAR

Romaine | Roasted Garlic – White Anchovy Dressing

Crouton | St. Albert's X - Old | Confit Garlic

\$ 15

THE (CLUB RED) WEDGE

Double Smoked Bacon | Quebec Bleuery | Tomato | Bell Peppers | Scallions

Creamy Ranch

\$ 15

SPIKE BRAISED PORK BELLY

Honey Spiced Forty Creek Whiskey Sauce | Celery Root Chip & Purée

\$ 15

SIGNATURE (CLUB RED) SHRIMP COCKTAIL

Jumbo Shrimp | Micro Green Salad | VQA Cocktail Sauce

Crispy Red Onion Rings

\$ 22

BABY BEET SALAD

Roasted Beets | Goat Cheese | White Balsamic Vinaigrette | Candied Pecans | Baby Arugula

\$ 15

CHARCUTERIE BOARD

Genoa Salami | Prosciutto | Fennel Seed Sausage | Spicy Capocollo

Mrs. McGarrigle's Mustard

\$ 18

OKA AND THYME CHICKEN

Canadian Oka Cheese | Fresh Thyme | Creamy Polenta
Local Cranberry Relish
\$ 32

PAN SEARED WALLEYE

Sweet Pea and Roasted Corn Prairie Grain Risotto
Grilled Asparagus | Brown Butter
\$ 36

SPINACH AND RICOTTA RAVIOLI

Braised Quebec Mushrooms | Pomodoro Sauce
Add Mariposa Farm's Duck Confit
\$ 28

BEEF SHORT RIB

Braised Beef | Roasted Root Vegetable | Sweet Potato Tourtiere
Smoked Onion Demi
\$ 38

EAST COAST SEA SCALLOP BRÛLÉE

Manitoba Wild Blueberries | Roasted Peppers | Olives
Fingerling Fries | Yellow Tomato Beurre Blanc
\$ 42

AAA ALBERTA PRIME RIB OF BEEF

Herbed Dijon Crusted Beef | Vegetable | Whipped Yukon Golds
Ontario Cheddar Yorkshire Pudding | Red Wine Jus
\$ 40

FILET MIGNON AND STILTON BLUE

Roasted Wild Mushroom – Whipped Potato
Caramelized Onion Turnover | Stilton Demi-Glace
\$ 40

ADD THE SURF

Broiled Lobster Tail | Herbs | Garlic | Panko
\$ 20