



TUE / APR 15

7:00 PM



ARTISAN GREENS GF V

Heritage greens, cucumber, heirloom cherry tomatoes, tri-coloured carrots, arugula, Italian parsley, oregano, chives, sweet onion vinaigrette, buttermilk ranch

APPLE SALAD GF V

Spinach, cranberries, walnuts, feta, apple, maple dijon vinaigrette

GERMAN POTATO SALAD GF DF

Bacon, red onion, grainy dijon, vinegar, garlic, chives

CHARRED CORN AVOCADO SALAD GF DF V

Romaine, pickled red onion, cherry tomatoes, honey lime vinaigrette

TUNA CRUDO GF DF

Citrus caper vinaigrette, jalapeño pea shoots

SHRIMP BOIL ACTION STATION GF DF

Corn on the cob, chorizo sausage, baby potatoes

COWBOY RUBBED SMOKED BEEF BRISKET GF DF

Cherry cola rum demi, horseradish, mustards

BUTTERMILK FRIED CHICKEN

Agave lime glaze, candied jalapeños

BBQ PORK RIBS GF DF

Black pepper rhubarb BBQ sauce

BUTTERMILK MASHED POTATOES GF V

Chives, crispy onions

CORN ON THE COB GF V

Brown butter, tajin, corn chip crumble

CHARRED CAULIFLOWER GF DF V

Montréal spice, green onions

**CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT
CHEF'S SELECTION OF ASSORTED DESSERTS**

49.95

GST included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.