

SOUP + SALAD

KALE CAESAR SALAD | 20
house-made dressing, sourdough & rye croutons,
grana padano, maple bacon
(NF/GFP/DFP)

FRENCH ONION SOUP | 18
caramelized onions, beef broth, sherry, gruyère,
house-made croutons
(NF/GFP)

SHAVED PEACH & PROSCIUTTO SALAD | 22
arugula, lemon-verbena vinaigrette, grana padano, honey
(NF/GF/DFP)

FREDRICH TASTINGS

WILD BOAR BURNT ENDS | 28
brown sugar, molasses, 40 creek bbq,
sriracha aioli, horseradish mayo
(NF/DF/GFP)

BAKED MINI BRIE | 25
puff pastry, brandy-soaked apricot & fig centre, apple & honey
compote, crispy fried naan shards, pickled grapes
(NF/VEG)

SEARED SCALLOPS | 32
five scallops, sweet corn & wild mushroom velouté,
crispy pancetta, chive oil
(NF/GFP/DFP)

SLIDERS | 13/ONE 39/TASTING TRIO
seared wagyu beef, toasted brioche, gochujang aioli,
cheddar, caramelized onions, lettuce, tomato

smoked brisket, house-smoked bbq sauce,
slaw, pickles, toasted brioche bun
beer batter pickerel, lemon remoulade, arugula
(NF/GFP/DFP)



MAINS

BISON OSSO BUCO | 64
15 oz, saffron risotto, roasted root
vegetables, cabernet wine jus
(NF/GF/DFP)

**CANADIAN AAA RIBEYE
STEAK | 65/10 OZ 75/12 OZ**
smoky marinade, cowboy butter,
steak dipping sauce, asparagus spears,
double-smoked bacon pommes purée
EXTRA 2 OZ + 10
(NF/GF/DFP)

HERB BRINED CORNISH HEN | 57
herb & sourdough stuffing, goat cheese,
smashed red potatoes, roasted brussels
sprouts with lardons, golden & red beets,
wild mushroom demi sauce
(NF/GFP/DFP)

DESSERTS

SUMMER HARVEST TART | 15
pâte sablée shell, pistachio frangipane,
local raspberries, fresh berries, saskatoon
berry curd cream, raspberry coulis
(VEG)

PRAIRIE DUCK BREAST | 55
cognac & black cherry reduction, wild rice,
charred stone-fruit pilaf, seasonal vegetables,
orange zest gastrique
(NF/GF/DF)

LOCAL PICKEREL | 42
grilled zucchini & peppers, mushroom
risotto, lemon & pepper butter sauce
(NF/GF/DFP)

BOREAL ROASTED ELK RACK | 69
10 oz canadian AAA, sautéed swiss chard, bacon
confit brussels sprouts, sweet potato gratin, apricot
bourbon sauce
(NF/GF/DFP)

**BOURBON CARAMEL & MAPLE
BACON CHEESECAKE | 15**
cream cheese, bourbon caramel,
maple candied bacon, graham crumble
(NF/GFP)

MIDNIGHT ROAST TIRAMISU | 16
dark muscovado, triple-shot espresso soaked
savoiardi, egg-yolk sabayon, madagascar
vanilla bean mascarpone, cocoa
(NF/VEG/GFP)

CARROT CAKE | 14
coconut cream cheese frosting,
walnut, pecan crumble,
saskatoon berry compote
(DF/VEG/V/GFP)

SHAREABLE DISHES

ATLANTIC STEAMED MUSSELS | 24/1LB 42/2LB
toasted baguette, choice of sauce:
chardonnay & roasted garlic white, chorizo & cherry tomato spiced
(NF/GFP/DFP)

ARTISANAL CHARCUTERIE BOARD | 42
assorted cured meats, olives, artisan cheeses, dried fruit,
crostini, local honey, assorted chutneys
(NF/GFP)

THE FARM & SEA BOIL | 130/TWO 240/FOUR
scallops, shrimp, clams, mussels, crab legs, lobster tail,
roasted herb potatoes, corn cobs, smoked local sausage,
seafood sauce, butter, tartar sauce, toasted bread
(NF/GFP/DFP)

HOUSE PASTA

LOBSTER & RICOTTA AGNOLOTTI | 42
tarragon cream sauce, seared lobster medallion, fresh chives
(NF)

VENISON RAGÙ PAPPARDELLE | 36
dark port, crushed juniper berries & wild rosemary,
aged asiago, thyme
(NF/GFP/DFP)

WILD MUSHROOM & TRUFFLE FUSILLI | 28
foraged chanterelle, oyster mushrooms, cashew crema,
white truffle oil, pine nut dust, basil
(DF/VEG/V/GFP)