



THREE COURSE MENU | FOR 2

\$80 / \$40 PER PERSON

2 Appetizers | 2 Entrées | 1 Dessert

Appetizers

WOK-FIRED CALAMARI

sea salt, pepper & poblanos, charred serranos
1 portion

ALMOST FAMOUS DRY RIBS

crispy dry ribs, tamarind honey glaze
1 portion

Entrées

HUNTER CHICKEN

fried baby Yukon potatoes, red wine & mushroom jus, asparagus

CERTIFIED ANGUS BEEF® PRIME SIRLOIN

baked potato and truffle asparagus

Dessert

MOLTEN CHOCOLATE CAKE

served w/ a berry compote

\$60 / \$30 PER PERSON

1 Salad | 2 Entrées | 1 Dessert

Appetizers

THE SALTNIK SALAD

fresh cut greens, crunchy bacon, olives, feta & premium groceries
1 portion

Entrées

HUNTER CHICKEN

fried baby Yukon potatoes, red wine & mushroom jus, asparagus

CERTIFIED ANGUS BEEF® PRIME SIRLOIN

baked potato and truffle asparagus

Dessert

MOLTEN CHOCOLATE CAKE

served w/ a berry compote

ADD ON MENU FOR BOTH:

Beverages

All non alcoholic options

Alberta all wine + beer