

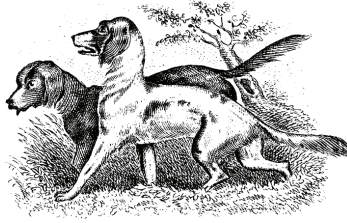
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*Dinner*

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*Menu*

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## STARTERS

CREAM OF MUSHROOM SOUP enoki, chive, crème fraîche .....	12
FRIED SQUID XO mayonnaise, charred lemon.....	15
MOLTEN ARTICHOKE & PARMESAN DIP raw vegetable crudités, bannock crisps .....	17
CRAB, SHRIMP & HADDOCK CAKE dill pickle tartar sauce, celery root & heirloom carrot slaw.....	17
SEARED QUEBEC FOIE GRAS caramelized apple butter, walnuts, French toast, crispy sage.....	26
ALBERTA BEEF STEAK TARTARE charred pickles, mustard, quail egg, harissa spice, crostini .....	21
<i>make it a main with Yukon Gold fries...32</i>	

## SALADS

BRAVEN CAESAR romaine, garlic bannock croutons, Parmigiano-Reggiano, anchovies, horseradish .....	15
THE ICE WEDGE Roquefort blue cheese, tomato, avocado, bacon, ranch dressing .....	15
WARM MUSHROOM & SPINACH Canadian whisky dressing, kale, shoestring potatoes.....	17
BURRATA & TOMATOES fresh tomatoes, toasted pistachios, olive oil, old sherry vinegar .....	19

## ICE BAR

SALMON TARTARE gin-spiked caviar, sea buckthorn, crostini.....	21
TUNA TARTARE avocado, lime, charred jalapeño & miso ginger dressing, taro crackers.....	19
<i>make it a main with Yukon Gold fries...29</i>	
HAMACHI SASHIMI charred jalapeño & miso ginger dressing.....	23
SHRIMP COCKTAIL Marie Rose cocktail sauce, lemon .....	22
COASTAL OYSTERS half dozen, shallot mignonette, horseradish, nasty sauce.....	23

### *The Iced Seafood Tower*

oysters, half lobster, snow crab legs, shrimp, salmon tartare, octopus, daily special addition...128

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

## PLATES

BRAVEN BURGER house-ground chuck roll patty, processed cheese, onions, lettuce, tomato, truffle garlic aioli, fries.....	22
ROTISSERIE-SMOKED BONELESS BEEF SHORT RIB stone-ground soft polenta, caramelized onions, red-eye gravy.....	32
SMOKED & CHARGRILLED HALF CHICKEN grain & charred corn pilaf, lemon, garlic grilled greens.....	29
ALBERTA BISON & BEEF BOLOGNESE fresh Mafalda noodles, bison sugo, Parmigiano-Reggiano.....	25
LOBSTER & SHRIMP MAC & CHEESE fresh maccheroni, white cheddar, tarragon & tomato bisque, herbed breadcrumbs .....	36
MAPLE RUM ROASTED B.C. BLACK COD Newfoundland screech, cauliflower, sumac spice, raisins, pine nuts.....	46
CHARGRILLED SALMON ratatouille, preserved lemon, charred escarole greens .....	34
GRILLED JUMBO SHRIMP garlic butter, escargots, charred fennel, new potatoes, lemon.....	42
CHARCOAL-ROASTED CAULIFLOWER Prairie grain pilaf, pumpkin seeds, veg-eye gravy .....	21

## STEAKS, LOINS & CHOPS

all steaks are cooked on our hardwood grill, garnished with devilled tomato & watercress

8oz FLAT IRON .....	29	14oz VEAL CHOP.....	48
14oz RIB EYE .....	62	6oz SALMON FILLET .....	28
5oz/ 10oz FILET MIGNON.....	32 / 54	8oz PORK TENDERLOIN .....	25
12oz NEW YORK STRIP LOIN .....	52	6oz YELLOWTAIL TUNA .....	28
8oz LAMB SIRLOIN .....	44	15oz CHATEAUBRIAND.....	85
CHARGRILLED BONELESS.....	14	BEEF TENDERLOIN FOR TWO	
CHICKEN BREAST			

## Complements

SKINNY FRIES.....	8
MASHED POTATOES.....	10
CHEESY CAULIFLOWER & BROCCOLI.....	10
ONION RINGS .....	10
CREAMED SPINACH .....	12
GRILLED RAPINI .....	12
TATER TOTS.....	8
WILD MUSHROOMS .....	13
RED-EYE GRAVY .....	3
BÉARNAISE SAUCE.....	4
CREAMED PEPPERCORN & BOURBON SAUCE...6	
FOIE GRAS (2.5oz).....	25
GRILLED JUMBO SHRIMP (5 PCS).....	32
CRAB LEGS.....	48

## Prix Fixe

choice of app, main & dessert...49
CREAM OF MUSHROOM SOUP
or
BRAVEN CAESAR SALAD
or
CRAB, SHRIMP & HADDOCK CAKE
—
ALBERTA BISON & BEEF BOLOGNESE
or
CHARGRILLED CHICKEN BREAST
or
CHARGRILLED SALMON
—
STICKY TOFFEE PUDDING
or
SELECTION OF ICE CREAMS OR SORBETS

EXECUTIVE CHEF JEREMY KORTEN      CORPORATE EXECUTIVE CHEF ANTHONY WALSH