

STARTERS

CREAM OF MUSHROOM SOUP enoki, chive, crème fraîche12	TUNA TARTARE avocado, lime, miso ginger dressing, taro crackers.....19 <i>make it a main with Yukon Gold fries...29</i>
SEARED QUEBEC FOIE GRAS caramelized apple butter, walnuts, French toast, crispy sage26	ALBERTA BEEF STEAK TARTARE charred pickles, mustard, quail egg, harissa spice, crostini21 <i>make it a main with Yukon Gold fries...32</i>
FRIED SQUID XO mayonnaise, charred lemon.....15	

SALADS

THE GREEN mixed greens, Granny Smith apple, celery root, white wine vinaigrette13	THE ICE WEDGE Roquefort blue cheese, tomato, avocado, bacon, ranch dressing.....15
BRAVEN CAESAR romaine, garlic bannock croutons, Parmigiano-Reggiano, anchovies, horseradish.....15	WARM MUSHROOM & SPINACH Canadian whisky dressing, kale, shoestring potatoes.....17
BURRATA & TOMATOES fresh tomatoes, toasted pistachios, olive oil, old sherry vinegar19	

Add to your salad...

6oz GRILLED YELLOWTAIL TUNA23	GRILLED 8oz FLAT IRON STEAK26
6oz GRILLED WEST COAST SALMON23	CHARGRILLED BONELESS CHICKEN BREAST ...14
GRILLED JUMBO SHRIMP (5 PCS)32	HALF SMASHED AVOCADO6

Lunch Combo

choice of app, main with a sweet ending...32

APPS	MAINS	SWEET ENDING
Cream of Mushroom Soup	Beef Brisket Burnt Ends Chili	Chocolate Chip Cookie To Go
Braven Caesar Salad	Grilled Chicken & Bacon Club Wrap	
Beef & Bison Empanada chimichurri	Mac & Cheese	

EXECUTIVE CHEF JEREMY KORTEN CORPORATE EXECUTIVE CHEF ANTHONY WALSH

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

MAINS

BRAVEN BURGER house-ground chuck roll patty, processed cheese, onions, lettuce, tomato, truffle garlic aioli, fries..... 22
STEAK SANDWICH chargrilled 8oz flat iron, lettuce, tomato, chimichurri, fries..... 32
GRILLED CHICKEN & BACON CLUB WRAP bannock, lemon mayonnaise, rocket greens..... 22
BEEF BRISKET BURNT ENDS CHILI sour cream, scallion relish, tater tots..... 23
BEEF & DOUBLE-SMOKED BACON MEATBALL tomato, Parmigiano-Reggiano, basil, soft polenta 19
SNOW CRAB, SHRIMP & ATLANTIC HADDOCK CAKES celery root & heirloom carrot slaw, dill pickle tartar sauce..... 26
LOBSTER & SHRIMP MAC & CHEESE fresh maccheroni, white cheddar, tarragon & tomato bisque, herbed breadcrumbs 36
ALBERTA BISON & BEEF BOLOGNESE fresh Mafalda noodles, bison sugo, Parmigiano-Reggiano 25
TAGLIATELLE ALLA CARBONARA double-smoked bacon, black pepper, egg, Parmigiano-Reggiano 23
SMOKED CHICKEN FUSILLI creamed pesto, roasted peppers, mushrooms..... 25
WEST COAST SALMON ratatouille, preserved lemon, charred escarole 34
CHARCOAL-ROASTED CAULIFLOWER Prairie grain pilaf, pumpkin seeds, veg-eye gravy 21

Steaks and Chops

served with fries and chimichurri

8oz FLAT IRON...32	5oz/10oz FILET MIGNON...38 / 60
12oz NEW YORK STRIP LOIN...58	14oz VEAL CHOP...54

COMPLEMENTS

SKINNY FRIES.....8	CHEESY CAULIFLOWER & BROCCOLI.....10
WILD MUSHROOMS13	GRILLED RAPINI12
MASHED POTATOES10	TATER TOTS8
BÉARNAISE SAUCE4	ONION RINGS10
CREAMED PEPPERCORN & BOURBON SAUCE.....6	CREAMED SPINACH12