

# SOUP & SALADS

SOUP OF THE DAY 7  
Served with fresh bannock

COUREUR DES BOIS HOUSE SALAD (V) 10  
Mixed greens, red pepper, carrots, pumpkin seed brittle, parsnip crisps, apple cider vinaigrette

CANADIAN CAESAR SALAD (V) 10  
Fresh romaine, peameal bacon, bannock croutons, parmesan, lemon garlic dressing

STEAK & SPINACH SALAD 18  
Grilled striploin, baby spinach, dried cranberries, walnuts, red onion, blue cheese, drizzled with bacon balsamic

ARUGULA & GOAT CHEESE SALAD (V) 12  
Warmed pecan crusted goat cheese medallions, arugula, raspberries, endive & orange honey vinaigrette

Add to any salad.....

Sautéed garlic **PRAWNS** 8

Wild BC Sockeye **SALMON** 8

1/2 **DUCK Breast** 9

# APPETIZERS

BANNOCK 9  
House made bannock fried fresh to order served with honey cinnamon butter

POUTINE 10  
House-cut russet and yam fries, Armstrong cheese curds, house gravy

BEER & BACON MARMELADE 9  
Caramelized onions, peameal bacon, maple, served with crackers & bannock

SALMON MOUSSE 12  
Salmon & goat cheese stuffed in endive leaves with crispy capers & crostini

ZUCCHINI FRITTERS (V) 10  
House made zucchini fritters served with yogurt dill sauce

CAESAR MUSSELS & CLAMS half lb 12 full lb 16  
Based on the classic cocktail, clamato broth, Worcestershire & tabasco with gouda & bacon scones

BISON CARPACCIO 13  
Crispy capers, shaved parmesan, roasted garlic oil & arugula

CHEESE & CHARCUTERIE PLATE (V)  
22 (For 2) 36 (For 4)  
Selection of Canadian cheeses & meats, berry compote, roasted garlic, crackers, bannock

# BURGERS, SANDWICHES & COMFORT FOOD

\*Choice of soup or salad, or house fries (russet and yam fry blend)

## "Legendary" BISON BURGER 🍔 14\*

Our own bison patty, toasted brioche bun, mixed greens, tomato, pickle spear & maple mustard spread

## HERBED TURKEY BURGER 🍔 14\*

House made turkey patty, cranberry mayo, caramelized pears, and arugula on brioche

personalize your burger:

BACON 2 | MUSHROOM 1 | CHEDDAR, BRIE OR BLUE CHZ 1.50

## GOUDA PEAR & BACON GRILLED CHEESE (V) 14\*

Smoked gouda, crisp pear, bacon marmelade, arugula, whole wheat bread

## ROASTED VEGETABLE TART 14\*

Puff pastry, goat cheese, mushrooms, zucchini, red onion & grape tomatoes

## VOYAGEUR TOURTIÈRE 20

Traditional French Canadian meat pie, puff pastry crust with mixed green salad

## SURF N' TURF MAC N' CHEESE 20

Lobster, beef tenderloin, creamy cheese sauce topped with crispy cheese & baked

## ENTRÉES

### VENISON 35

Crusted venison rack, butternut ravioli, cranberry peppercorn glaze

### BEEF 🍔 36

Alberta AAA tenderloin, parmesan chive potato croquettes, horseradish herb butter, maple balsamic glaze

### LAMB 🍔 32

Three 3oz lamb t-bone steaks, grilled & served with maple roasted parsnips & red wine rosemary jus

### DUCK 🍔 28

Seared duck breast with raspberry orange coulis & wild rice pilaf

### RAINBOW TROUT 🍔 32

Baked trout fillets, lemon basil butter, grilled endive

### PORK BELLY RIBS 🍔 25

Maple bbq sauce, garlic mashed potatoes with whiskey braised leeks & apples

### RAVIOLI (V) 24

Butternut squash ravioli with arugula pesto, zucchini, grape tomatoes & parmesan

### PORK CHOP 🍔 27

Grilled double bone chop, duck-fat roasted potatoes, cider bacon gravy