

SOUP & SALADS

SOUP OF THE DAY. 7

Served with fresh bannock

(V) 🌱 COUREUR DES BOIS HOUSE SALAD. 12

Mixed greens, red pepper, carrots, pumpkin seeds, pea shoots. goat cheese, apple cider vinaigrette

(V) 🌱 CANADIAN CAESAR SALAD. 12

Fresh romaine, peameal bacon, bannock croutons, parmesan, lemon garlic dressing

(V) 🌱 WARM WILD MUSHROOM SALAD. 15

Sautéed wild mushrooms, spinach, pecans, smoked gouda, bacon vinaigrette

(V) 🌱 DUCK CONFIT SALAD. 18

Warm confit duck leg, arugula, walnuts, pears, smoked blue cheese, whiskey vinaigrette

Add to any salad.....

Sautéed garlic PRAWNS. 8

Wild BC Sockeye SALMON. 8

APPETIZERS

(V) 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. 11

Caramelized onions, peameal bacon, maple syrup, served with crackers & bannock

🌱 DUCK DRUMETTES. 13

Crispy duck drumettes served with cranberry chutney

(V) ZUCCHINI FRITTERS. 10

House made zucchini fritters served with yogurt dill sauce

🌱 SMOKED OYSTERS. 14

Wild mushrooms, garlic cream sauce & au gratin

🌱 BISON CARPACCIO. 13

Crispy capers, shaved parmesan, roasted garlic oil & arugula

🌱 CHEESE & CHARCUTERIE PLATE.


22 (For 2) 36 (For 4)

Selection of Canadian cheeses & meats, berry compote, roasted garlic, crackers, bannock

BURGERS, SANDWICHES & COMFORT FOOD

*Choice of soup, 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

(V)  BLACK BEAN & YAM BURGER*. 14
House made patty, yogurt dill sauce, pea shoots,
pickled onion on brioche

VOYAGEUR TOURTIÈRE. 20
Traditional French Canadian meat pie

SURF N' TURF MAC N' CHEESE. 20
Lobster, beef tenderloin, creamy cheese sauce
topped with crispy cheese & baked

BOAR POT PIE. 22
Slow simmered wild boar stew
topped with puff pastry

personalize your burger:
BACON 2 | MUSHROOM 1 |
CHEDDAR, BRIE OR BLUE CHZ 1.50




GOUDA PEAR & BACON GRILLED
CHEESE*. 14

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

ENTRÉES

VENISON. 35

Slow  braised venison osso bucco, red wine rosemary jus, mushroom bacon potato, roasted
vegetables

 BEEF. 36

Alberta AAA tenderloin, baked potato stuffed with bacon & smoked gorgonzola, horseradish
herb butter & maple balsamic glaze

 ARCTIC CHAR. 30

Seared fillet, confit fennel, fingerling potatoes, tomato bisque

 CORNISH HEN. 30

1/2 Roasted hen, wild mushroom wild rice pilaf, mustard ale sauce

STUFFED PORTOBELLO MUSHROOM. 24

Baked portobello stuffed with barley, spinach & grape tomatoes, topped with goat cheese
& balsamic glaze

 PORK BELLY RIBS. 25

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