

Soup & Salads

SOUP OF THE DAY 7

House made soup served with fresh bannock

Ⓞ (V) COUREUR DES BOIS HOUSE SALAD 13

Mixed greens, red pepper, carrots, cucumber, grape tomatoes, pumpkin seeds, apple cider vinaigrette

Ⓞ (V) CANADIAN CAESAR SALAD 14

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

Ⓞ (V) ROASTED SQUASH SALAD 15

Roasted acorn squash topped with arugula, candied pecans, dried cranberries, feta cheese, heirloom tomatoes and spiced maple vinaigrette

Ⓞ (V) STUFFED PORTOBELLO SALAD 15

Warm portobello mushroom stuffed with heirloom tomatoes and goat cheese served atop spinach, red peppers, walnuts, red onion, honey balsamic dressing

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) WILD MUSHROOM TART 13

Caramelized wild mushrooms in port on top of puff pastry, topped with brie

SALMON CROQUETTES 14

House made sockeye salmon croquettes served with horseradish caper sauce

Ⓞ BISON CARPACCIO 13

Crispy capers, shaved Parmesan, roasted garlic oil & arugula

Ⓞ CHEESE & CHARCUTERIE PLATE 24 (For 2) 38 (For 4)

Selection of Canadian cheeses & meats, berry compote, roasted garlic, crackers, bannock
add warm crusted brie wheel 5 | add bacon marmalade 6

Burgers & Sandwiches

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

ⓄF "Legendary" BISON BURGER* 15

House made bison patty, toasted brioche bun, mixed greens, tomato, pickle spear & maple mustard spread

(V) ZUCCHINI BURGER* 14

House made patty, yogourt dill sauce, spinach, tomato, on toasted brioche

TUNA BLT* 16

Seared tuna fillet, crispy bacon, ancient grain ciabatta, herb mayo, heirloom tomatoes, arugula

BOAR DIP* 16

Thinly sliced roasted boar shoulder, toasted bun, horseradish herb mayo served with dipping jus

personalize your burger:

BACON 2 | MUSHROOMS 1 | CHEDDAR, BRIE OR BLUE CHZ 1.50 |
CRUSTED BRIE WHEEL 5 | SUB PORTOBELLO BUNS 4

Entrées

VOYAGEUR TOURTIÈRE 20

Traditional French Canadian meat pie served with mixed green salad

LAMB SHANK SHEPHERD'S PIE 28

Braised lamb shank, roasted root vegetables, smoked Gouda mashed potatoes

ELK WELLINGTON 38

Elk cutlet with mushrooms and bacon marmalade all wrapped in puff pastry, yam purée, red wine rosemary glaze & roasted vegetables

ⓄF VENISON 36

Venison rack, butternut ravioli, cranberry chutney, roasted vegetables

ⓄF BEEF 36

Alberta AAA tenderloin, red wine peppercorn butter, bacon Gorgonzola potatoes, roasted vegetables & maple balsamic glaze

ⓄF STUFFED SOLE 30

Sole fillets stuffed with spinach and feta, , roasted dill potatoes, roasted vegetables, lemon butter sauce

DUCK AU VIN 30

Duck leg, slowly braised in red wine, wild mushrooms and bacon served with parsnip mash, roasted vegetables

(V) VEGETABLE STRUDEL 24

Roasted vegetables and goat cheese wrapped in puff pastry served with roasted red pepper & tomato sauce

PORK BELLY RIBS 25

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

ⓄF Gluten free or can be modified to be gluten free | (V) vegetarian dish
Gratuity may be added for groups of 8 or more