

Soup & Salads

SOUP OF THE DAY 9

House made soup served with fresh bannock

GF (V) COUREUR DES BOIS HOUSE SALAD 14

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

GF CANADIAN CAESAR SALAD 15

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

GF (V) TOMATO BUFFALO MOZZARELLA SALAD 16

Vine-ripened tomatoes, marinated buffalo mozzarella, maple balsamic reduction

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 12

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

GF DUCK DRUMETTES 14

Crispy duck drumettes served with berry compote

(V) WARM BRIE 16

Warm crusted brie wheels, maple pecans, berry compote, served with crackers

GF BISON CARPACCIO 13

Crispy capers, shaved Parmesan, roasted garlic oil & arugula

GF CHEESE & CHARCUTERIE PLATE 25(For 2) 45(For 4)

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

add bacon marmalade 6

Add crusted brie wheel 8

GF Gluten free or can be modified to be gluten free

(V) vegetarian dish

Gratuity may be added for groups of 8 or more

Burgers & Sandwiches

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

GF "Legendary" BISON BURGER* 16
House made bison patty, toasted brioche bun, mixed greens, tomato, pickle spear & maple mustard spread

GF LAMB BURGER* 16
House made patty, toasted brioche bun, arugula, tomato, mint sour cream

(V) CHICKPEA BURGER* 15
Chickpea and spinach house made patty, toasted brioche, arugula, tomato, peach chutney

GF DUCK SANDWICH* 20
Seared duck breast, crispy prosciutto, arugula, tomato, toasted focaccia, berry compote

personalize your burger:

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

Entrées

TOURTIÈRE 22

Traditional Canadian meat pie served with mixed greens

GF BEEF 38

Alberta AAA tenderloin, garlic & herb butter, loaded potato, roasted vegetables, maple balsamic glaze

GF BLACK COD 32

Seared black cod fillet, roasted potatoes, saffron lobster broth, roasted vegetables

GF VENISON 48

venison tenderloin, gouda truffle mash, roasted vegetables, peppercorn sauce

(V) STUFFED ACORN SQUASH 26

Roasted acorn squash stuffed with vegetable ragout

GF PORK BELLY RIBS 27

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

ELK 40

Braised elk Osso Bucco, roasted potatoes, wild mushroom gravy, roasted vegetables

GF BOAR 38

Wild boar caché, onion gravy, garlic mashed potatoes, roasted vegetables

GF BERKSHIRE PORK CHOP 35

Roasted Berkshire pork chop, potato bacon hash, apple gastrique, roasted vegetables

PICKEREL 30

Seared pickerel fillet, parpadelle, vegetable ragout