

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, cherry tomatoes, pumpkin seeds, apple cider vinaigrette

CANADIAN CAESAR 15

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

(GF) TOMATO BUFFALO MOZZARELLA 17

Vine ripened tomatoes, marinated buffalo mozzarella, maple balsamic reduction

SPINACH, BEEF & BLUE 19

Fresh spinach, red onion, grilled beef short rib, blue cheese & bacon balsamic vinaigrette

(V) GRILLED PEACH & COUSCOUS 16

Grilled peaches, arugula & couscous pilaf

(GF) TUNA NIÇOISE 19

Seared albacore tuna, green beans, olives, baby potatoes, hard boiled egg & lemon dill dressing

SOUP & SALAD COMBO 16

1/2 order of caesar or house salad served with soup of the day & fresh bannock

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 MARMALADE 12

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

DUCK DRUMETTES 15

Crispy duck drumettes served with berry compote

CLAMS & MUSSELS 17

Served with either "a beer broth" or "caesar style" both versions accompanied by toasted bread

(GF) BISON CARPACCIO 14

Crispy capers, shaved Parmesan, roasted garlic oil & arugula

HEIRLOOM TOMATO BRUCHETTA 15

with warm bannock and crostini's

SCALLOPS & PORK 17

Seared scallops served with crispy pork belly, beer mustard & lemon dill

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

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

| add bacon marmalade 6

BURGERS & SANDWICHES

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

"Legendary" BISON BURGER* 17

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

BOAR BLT* 18

beer mustard, arugula, & heirloom tomatoes on ciabatta

(V) CHICKPEA BURGER* 16

House made chickpea and spinach patty, toasted brioche bun, arugula, tomato, peach chutney

TUNA BLT* 19

Seared Albacore Tuna, lemon dill dressing, arugula, & heirloom tomatoes on ciabatta

personalize your burger:

BACON 2.5 | MUSHROOMS 2 | CHEDDAR, BRIE OR BLUE CHZ 1.5
| SUB PORTOBELLO BUNS 4

ENTRÉES

VOYAGEUR TOURTIÈRE 22

Traditional French Canadian meat pie served with house salad

PORK BELLY RIBS 27

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

BEEF 42

Alberta AAA tenderloin with garlic butter, truffle gouda scalloped potato, roasted vegetables & maple balsamic glaze

(GF) PICKEREL 32

Seared pickerel fillet, mustard dill sauce, roasted potatoes & vegetables

SEAFOOD HOT POT 33

Assortment of seafood, potatoes and veggies in a broth with a chunk of ciabatta bread

(V) STUFFED PORTABELLO 29

Mushroom caps filled with couscous pilaf & served up with a double portion of seasonal vegetables

(GF) = 100% Gluten Free (V) = 100% vegetarian

Gratuity may be added for groups of 8 or more

