olive
BISTRO & LOUNGE

SHARING PLATES

SAGANAKI 23
fried kefalotiri cheese, oregano, lemon
pita bread, brandy, flambeed table side

***TRUFFLE POUTINE** 19
shoestring fries, local Alberta cheese curd, mozzarella
white truffle oil, bone marrow jus, fresh chives

CALAMARI 20
spicy dill aioli, pickled red onions, lemon

BAKED CARAMELIZED ONION CHEESE DIP 18
red wine braised onions, herbs, gruyere, crostini

CRISPY CHICKEN TENDERS . . . . . 16 *Add Fries* +5
house ranch

***HALLOUMI FRITTERS** 18
leek honey, creme fraiche, pistachios, chili crisp

***OLIVES & ALMONDS** 12
marinated olive mix, house seasoned almonds

CHEESE & CHARCUTERIE BOARD 32
artisanal charcuterie & cheese, house preserves, pickled red onions
bread + butter pickles, savory mustard, bread, crackers

BAKED TOMATO & BURRATA FOCACCIA 18
sweet tomato marinara, burrata cheese, mozzarella
balsamic reduction, herb coulis

***WHITE TRUFFLE SCALLOPS** 25
seared scallops, garlic cream sauce, white truffle oil
house made focaccia bread

COCONUT PRAWNS 19
chili mango sauce, furikake, lime

CHICKEN WINGS. 18
hot maple soffritto, house ranch

***MOULES FRITES** . . . . . 21 *Add Focaccia*+5
east coast mussels, garlic dijon cream sauce, shoestring fries

CAULIFLOWER GYOZA 19
fried sweet & spicy gyoza, sesame crema, chili crisp

HOUSE MADE FOCACCIA BREAD 11
olive oil drizzle, sea salt, balsamic reduction

BANNOCK BREAD 10
savoury maple butter

SALADS

***GREEK SALAD** 18
feta cheese, tomatoes, cucumbers, red onions
kalamata olives, romaine, greek vinaigrette

***CAESAR SALAD** 18
parmigiano reggiano, maple bacon crisps, romaine
brioche croutons, buttermilk dressing

***BEET SALAD** 19
whipped chevre, mixed greens, mandarin oranges, pistachios
sesame seeds, fresh dill, honey balsamic vinaigrette

***ALPINE SALAD** 22
pickled beets, pumpkin seeds, cranberries, sweet potato
crispy onion, cashew honey vinaigrette, mixed greens

SOUPS

***BAKED FRENCH ONION** 15
bone marrow stock, gruyere cheese, garlic herb crostini

***CREAMY TOMATO BELL PEPPER SOUP** 12
brioche croutons

***MARKET SOUP** 12
chefs daily inspiration

SOUP & SALAD ADD ONS:
Add Garlic Toast +5
Add Grilled Chicken +10

* Gluten Free With Modifications
Vegan

HANDHELDS *served with shoestring fries*

***FARM BURGER** . . . . . **24** *Add Maple Bacon* +**4**
local Alberta wagyu-x beef, cheddar cheese, pickles, lettuce
tomato, onion, garlic aioli, burger sauce, brioche bun

***BISON BURGER** . . . . . **26** *Add Maple Bacon* +**4**
local Alberta bison, gouda, pickles, lettuce, tomato
caramelized onions, chipotle aioli, brioche bun

***ELK BURGER** . . . . . **28** *Add Maple Bacon* +**4**
local Alberta elk, double cream brie, arugula
caramelized onions, dijonnaise, brioche bun

FRENCH ONION BURGER . . . . . **27** *Add Maple Bacon* +**4**
local Alberta wagyu-x beef, gruyere cheese, caramelized onions
dijonnaise, savory jus dip, brioche bun

CRISPY CHICKEN & BRIE . . . . . **24** *Add Maple Bacon* +**4**
panko crusted chicken, double cream brie, pickles
tomato, honey dill aioli, brioche bun

***SMOKED CHICKEN SANDWICH** . . . . . **24** *Add Maple Bacon* +**4**
house smoked chicken, havarti cheese, arugula
cranberry, garlic aioli, brioche bun

UPGRADE FRIES FOR:
Poutine +**6** | Truffle Poutine +**8** | Yam Fries +**4**
Truffle Fries +**4** | Greek Salad +**4** | Caesar Salad +**4**

MAINS

***BRAISED ORGANIC LAMB SHANK** **45**
free range organic lamb, marsala onion demi
chefs daily potato, seasonal vegetables

***BRAISED BISON** **45**
red wine braised bison, parmesan mashed potatoes
gruyere, potato crunch, seasonal vegetables, fresh chives

MARKET SEAFOOD . . . . . ***Market Price***
chefs daily inspiration using ocean wise
sustainable seafood

CHEFS DAILY FARMERS PLATE . . . . . ***Market Price***
showcasing small sustainable
Alberta farms & artisan producers

MACADAMIA CRUSTED CHICKEN **38**
maple lemongrass curry, jasmine rice, fresh chives
seasonal vegetables

***SUMMIT BOWL** **29**
sweet & spicy tofu, beluga lentil curry, cabbage slaw, micro greens
pickled vegetables, coconut crema, chili crisp, jasmine rice
roasted sweet potatoes

Substitute with Sweet & Spicy Halloumi +**5**

STEAK

MARKET STEAK** . . . . . ***Market Price
chefs choice local Alberta steak of the night
chefs daily potato, seasonal vegetables

***BISTRO PLATE** **38**
chefs cut 5 oz local Alberta steak, caesar salad
creamy tomato bell pepper soup, garlic toast, bordelaise sauce

***STEAK FRITES** **38**
8 oz local Alberta striploin, shoestring fries, bordelaise sauce

SURF WITH YOUR TURF:
Add Shrimp (5) +**15**
Add Scallops (4) +**20**

PASTA

***RIGATONI POMODORO** **32**
tomato cream sauce, basil, burrata cheese
parmigiana reggiano, savory streusel

***TRUFFLE MUSHROOM TAGLIATELLE** **35**
parmigiana reggiano cream sauce, white truffle oil
sautéed mushrooms

***SEAFOOD LINGUINI** **38**
rose sauce, prawns, scallops, chili crisp, parmigiana reggiano

PASTA ADD ONS:
Add Garlic Toast +**5**
Add Grilled Chicken +**10**

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Parties of six or more are subject to 18% service