

DINNER

STARTERS

MADISON'S COBB SALAD 15

chopped romaine / avocado / bacon / egg
red pepper / roquefort cheese / pistou

CAESAR SALAD 13

crisp romaine / house creamy caesar dressing
parmigiana reggiano / black garlic crostini

POACHED TOMATO SALAD 15

maple poached cherry tomato / white cheddar
alberta garlic chip / orange infused olive oil

TIGER PRAWN SANTORINI 18

roasted pepper / garlic / saganaki cheese
lemon / served with crostini

WAGYU CARPACCIO 17

alberta-raised wagyu beef / espresso rub / shallot
smoked paprika / micro green / potato crisp

ONION & LEEK TART TATIN 16

caramelized spring onion / leek / goat cheese
puff pastry / mixed green / cabernet reduction

CHEF'S DEVEILED EGGS 3pc 9 6pc 15

classic provençale-style / tarragon / green onion
espelette pepper / double smoked bacon

MUSSELS 17

fresh pei mussel / green apple / sweet curry
chardonnay / garlic toast

MAINS

NEW YORK STEAK DIANE 39

10 oz new york striploin / classic dijon / cognac
mushroom demi / roasted potato / arugula
chef's daily vegetable

SHORT RIB "POUTINE" 34

16 hour braised beef / french fries / house demi
shaved foie gras torchon / smoked cheddar
maple green bean

TRUFFLE CHICKEN FETTUCCINI 29

grilled chicken / spinach / mushroom
parmigiana reggiano / truffle lemon alfredo
toasted herb panko breadcrumb

GRILLED CHINOOK SALMON 33

maple miso butter sauce / smoked sea salt
cracked black pepper / citrus oil / pine nut tuille
asparagus buckwheat crepe

SMOKED DUCK BREAST 38

applewood & tea smoked / red goose berry
thyme & saskatoon berry compote
pomme dauphine / grilled fennel

WILD MUSHROOM RAVIOLI 29

8 piece / sautéed zucchini / lemon caper veloute
tiger prawn / feta cheese

SCALLOP & SHRIMP ST JACQUES 36

digby bay scallop / tiger prawn / tarragon crema
shallot / leek / duchess potato / apple corn salsa



SIGNATURE SIX COURSE

six mouthwatering courses, each inspired by
the freshest ingredients of the season

99 per person

add a 3oz wine pairing to each course **75 per person**

**DUE TO THE NATURE OF SERVICE, ENTIRE PARTY MUST ORDER
PLEASE ALLOW TWO HOURS TO ENJOY FULL SIX COURSE MENU**

SEAFOOD THREE COURSE

enjoy fresh seafood and seasonal accompaniments

130 for two / 65 per person

FIRST COURSE *select one*
mussels OR crab & artichoke sachet

SECOND COURSE 5oz canadian lobster tail

THIRD COURSE meyer lemon torta