



Monday Pasta & Wine Night

Handmade Pasta & 50% off Feature Wine (per bottle)

LABOUR DAY - CLOSED



Tuesday Burger & Pint Night

Local Bison Smash Burger or Lentil Burger + Local Pint \$20



Wednesday Pizza Night

Organic Hand Stretched Pizzas

Margherita – heirloom tomato sauce, fior di latte, Parmigiano & basil \$19

Wild SK mushroom – cream roasted wild & cultivated mushrooms, house crème fraîche & arugula \$23

Prosciutto & arugula – heirloom tomato sauce, fior di latte, Parmigiano,
Italian prosciutto & dressed arugula \$22

House made beef sausage, caramelized onion & burrata – heirloom tomato sauce, beef sausage,
bacon & balsamic onions, fior di latte & fresh burrata \$26

SEPTEMBER 9th FEATURE PIZZA

Braised beef short rib pizza – roasted local bell pepper & confit garlic sauce, local beef short rib,
Canadian fontina cheese, crispy shallots & arugula salad \$24



Thursday Prix Fixe Dinner Night

3 Course Dinner \$35/pp

SEPTEMBER 10th

Confit local beet & celeriac salad, arugula & crispy SK wild rice

Braised SK elk meatballs in a black currant demi-glace,
herbed potato purée & roasted garden carrots

Cheesecake parfait w/
Calorie toffee sauce & chocolate almond brownie