

## SENSATIONAL STARTERS

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### HOUSE MADE GOAT CHEESE AND ARUGULA

beets, plums, almond crisp, sherry vinaigrette

6

### GULL VALLEY TOMATOES AND WATERCRESS

basil, pine nuts, Sylvan Star "Grizzly" gouda  
green herb dressing

6

### CHERRY SMOKED BACON AND PRAWN "TEMPURA"

blistered corn salad, roasted pepper mayonnaise

7

### GRILLED ASPARAGUS AND DAN'S HAM

sunnyside egg, truffle vinaigrette

7

### CRAB AND CORN CHOWDER

chive wrapped Alaskan king crab medallion, chili oil

8

### SOUP OF THE DAY

created by students

6

## LIGHT LUNCH

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### CRISPY DUCK CONFIT AND TOASTED BARLEY SALAD

hazelnuts, endive, smoked "pork cheek" vinaigrette

11

### BEET AND HORSERADISH SALMON "GRAVLAX"

goat cheese "blintz", ribbon vegetable salad  
honey herb emulsion

11

### CHICKEN "WALDORF" SANDWICH

house made chicken pastrami, apple, walnut and raisin salad  
whole wheat seed bread

10

## LUNCH ENTRÉES

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### PIRIPIRI RUBBED ALBERTA WHITEFISH

BC side stripe prawn ravioli, dry cured chorizo  
wilted spinach, preserved lemon crème

15

### WARM BEEF CHEEK AND POTATO TERRINE

roasted root vegetables, glacé de viande

14

### WILD MUSHROOM AND BACON GNOCCHI

soft poached egg, micro sprout salad, Pecorino,  
Mighty Trio hemp oil, smoked pork reduction

14

### PAN SEARED WILD BC SALMON

marinated salmon tartar, sorrel broth  
quinoa and swiss chard pilaf

14

### CELERIAC AND TRUFFLE RISOTTO

braised bison chuck, red wine reduction

14

### ALBERTA BEAN AND LENTIL CASSOULET

roasted pearl onion, smoked tomato  
veggie sausage, fresh herbs

13

### SPRING CREEK RANCH STEAK SANDWICH

6oz flank steak, potato pavé, oyster mushrooms  
bone marrow-parsnips gratin, red fife toast

15

### FRESH PASTA OF THE DAY

created by students

A.Q

### DR. GLENN'S CHOICE

created weekly by students

A.Q

"PLEASE ENQUIRE ABOUT OUR STUDENT  
DAILY MENU CREATIONS"

