



DINNER EATS

(4:30 to 10:30pm)

Share

- Prawns Creta \$16
Sambuca flamed prawns in a creamy feta, tomato & basil sauce. Served with ciabatta baguette.
- Brie, Cranberry & Candied Pecan Wonton Purses \$15
Fried, garnished with raspberry coulis & cracked black pepper truffle honey.
- House Charcuterie
Small (2 people) \$20
Large (4 people) \$38
Local & in-house prepared meats, cheeses, preserves & bread.

- Warm Chorizo Con Queso Dip \$16
Served with tortilla chips & ciabatta baguette.
- Crab Cakes \$17
House made & fried. Served with tuscan greens, chipotle aioli & roasted corn pico de gallo.
- Calamari \$13
Thinly sliced & marinated in sriracha and buttermilk. Served with grilled lemon & tzatziki.
- Pulled Chicken Buddha Bowl \$16
Red lentil tabbouleh, corn pico de gallo, toasted chickpea, avocado crema and shogun dressing.

Salad & Soup

- Soup of the Moment \$7
Chef's daily creation.
- Crunchy Kale Caesar \$13
Juliened napa cabbage & kale, bacon bits, grana padano, house made dressing, ciabatta baguette.
- Strawberry & Blackberry Salad \$13
Tuscan greens & juliened kale, avocado smash, toasted almonds, feta & Coast shogun vinaigrette.

- Prestons Salad \$11
Dried cranberry, crumbled goat cheese, candied pecan, balsamic vinaigrette, tuscan greens.
- Taco Salad \$14
Fried tortilla, tuscan greens, cheese, roasted corn pico de gallo, pickled onion, jalapeño & chili ranch, avocado crema.

Add crumbled chorizo \$4, pulled chicken \$4, marinated & seared tofu \$4, pulled short rib \$5, garlic prawns \$6.

Alberta Beef

Each cut comes with market veggies, one starch and red wine demi

- 8oz New York Striploin \$30
- 10oz Ribeye \$37
- 6oz Tenderloin \$32
- 12oz Ribeye \$42

Choose one:

Sweet potato mash, little gem roasted potatoes, rice pilaf, tater tots, seasoned fries.

Enhancements

- Mushroom Demi \$2
- Blue Cheese Crumble \$3
- Peppercorn Demi \$3
- Sauteed Mushrooms \$4
- Chimichurri \$2
- Truffle Butter \$2

Casual

- Spicy Butter Chicken Flatbread \$17
On naan flatbread with 3 cheese blend & cilantro.
- Beef Burger \$17
Alberta prime-rib patty, house bacon, smoked cheddar, lettuce, pickled onion, grainy mustard, red pepper jam on a locally baked onion bun. Your choice of fries, tater tots, soup or Prestons salad.
- Steak Frites \$21
Chimichurri marinated 7oz Alberta flank steak, Served with seasoned fries.

- Pulled Chicken Clubhouse \$17
House bacon, avocado crema, brie, pickled onion, lettuce, tomato, chipotle aioli. Served on locally baked sourdough bread. Your choice of fries, tater tots, soup or Prestons salad.
- Chipotle - Maple Tacos \$16
Roasted corn pico de gallo, slaw, avocado crema. Your choice of pulled chicken, pulled short-rib, crumbled chorizo, garlic prawns or marinated & seared tofu. Your choice of fries, tater tots, soup or Prestons salad.

Mains

- Marinated & Seared Tofu \$22
On red lentil tabbouleh with toasted chickpea & cashew crema.
- Braised Alberta Beef Short Rib \$28
On sweet potato smash with market vegetables, demi & chimichurri.
- Prawns Creta Linguini \$22
Sambuca flamed prawns in a creamy feta, tomato & basil sauce. Served with ciabatta baguette.

- Potato Wrapped Canadian Cermaq Salmon \$28
On chorizo brussel sprouts with avocado crema.
- Spicy Butter Chicken \$24
With rice pilaf, market vegetables, grilled naan bread.
- Cavatappi Arrabbiata \$16
Spicy chipotle tomato sauce, corkscrew noodles, garnished with grana padano & ciabatta baguette. Add crumbled chorizo \$4, pulled chicken \$4, pulled short-rib \$5.

Add On

- Morinville Colony Poultry Farms Pulled Chicken \$4
- Cermaq Salmon Fillet \$10
- Pulled Alberta Beef Short Rib \$5
- House Made Crumbled Chorizo \$4
- Pan Seared Marinated Tofu \$4

- Garlic Prawns (5) \$6
- House Bacon (3) \$3
- Seasoned Fries Side \$4 / Basket \$6
- Crispy Seasoned Tater Tots \$5
- Gravy \$3

Dessert

- Maple Bacon Crème Brûlée \$7
Classic custard flavoured with Canadian maple syrup, garnished with candied house bacon.
- Peanut Butter Chocolate Torte \$8
Rich chocolate cake baked with Reese's peanut butter cups inside and garnished with a peanut butter glaze.

- New York Cheesecake \$8
Garnished with warm pear, apple and honey compote.
- Feature Pie \$7
Always rotating, served a la mode.
- Pinocchio Gelato or Sorbet (per scoop) \$3
Always rotating, ask your server.