



STARTERS

FRESH HOUSE BAKED BREAD BASKET rosemary focaccia, olive oil, balsamic 3.5 df

FRESHLY SHUCKED OYSTERS ask your server what our shores have to offer 3.5 ea.

FRENCH ONION SOUP rich beef broth, house croutons, swiss cheese, fried onions, fresh herbs 14

CLASSIC CAESAR SALAD smoked bacon, romaine, fried capers, shaved parmesan, lemon caper cream
cheese crostini 15

KALE & HAZELNUT SALAD baby kale, candied hazelnuts, roasted butternut squash, sherry & hazelnut
vinaigrette, chèvre noir 16 gf

MAPLE SMOKED SALMON SALAD frisée, arugula, fried capers, shallots, fresh dill, crème fraîche,
lemon dijon vinaigrette 17 gf

APPETIZERS

P.E.I. MUSSELS saffron coconut crème, cilantro, cherry tomatoes, garlic bread 17

CONFIT DUCK WINGS jalapeño maple sauce, orange, pickled carrots, house ranch 18

PAN SEARED CALAMARI wilted spinach, tomato sauce, roasted garlic, shallots, crostini 17

PACIFIC CRAB CAKES mango salsa, avocado aioli, grilled lemon 18

CAST IRON SEARED SCALLOPS house-cured pork belly, red wine poached pear, beurre blanc 18 gf

WARM CRAB ASIAGO DIP atlantic crab, fresh herbs, garlic pita bread 21

CHARCUTERIE BOARD rocky mountain game meats, artisan canadian cheeses, candied nuts, fresh fruit,
honey comb, crostinis 38

SEAFOOD TOWERS

ONE TIER 8 shucked oysters, 1/2 lb steamed mussels, 4 seared scallops, 1/4 lb sautéed prawns,
crispy calamari, smoked salmon, cocktail sauce, raspberry mignonette, lemon 95

TWO TIER tier one plus 2 lbs north pacific snow crab & 1 lb king crab, melted butter, lemon 160

THREE TIER tiers one & two plus a whole nova scotia lobster, melted butter, lemon 190

MAPLE LEAF CLASSICS

MAPLE LEAF BURGER 5 year aged cheddar, asiago crisp, grainy mustard aioli, butterleaf, tomatoes, pickles, brioche bun, parmesan fries 23

VEGAN GNOCCHI rice flour gnocchi, eggplant caponata, heirloom tomato, wilted spinach, basil pesto, roasted chickpeas 24 gf/v

SPICY PRAWN LINGUINE rosé sauce, sun dried tomatoes, shallots, garlic toast 25

GAME STROGANOFF beef and bison, mushrooms, red wine, pappardelle, sour cream, roasted red peppers, pickles 27

BBQ PORK RIBS full rack, maple bbq sauce, fingerling potatoes, seasonal vegetables, coleslaw 33

ROASTED CHICKEN SUPREME bacon & white bean cassoulet, seasonal vegetables, fresh herbs, confit garlic jus 34 gf

CANADIAN COASTAL SEAFOOD

MAPLE LEAF SIGNATURE DISH: B.C. WILD SOCKEYE SALMON & PRAWNS dijon & maple syrup poached, herb mashed potatoes, beurre blanc, seasonal vegetables 44
*salmon is cooked medium rare- chefs recommendation

PAN SEARED SABLEFISH miso-glazed, forbidden rice, marinated beets, bok choy, broccoli 49

GRILLED ATLANTIC SALMON chilled ramen noodle salad, coconut wasabi, hoisin bbq sauce, pickled ginger 31

COASTAL SEAFOOD PLATTER FOR TWO east coast lobster tail, snow crab, crispy calamari, steamed mussels, pacific prawns, seasonal vegetables, baby red potatoes, beurre blanc, lemon 99

CANADIAN GAME HOUSE

BROME LAKE DUCK seared duck breast, confit duck leg, mushroom risotto, seasonal vegetables, saskatoon berry demi 44 gf

BRAISED LAMB SHANK gremolata, herb mash potatoes, seasonal vegetables, lamb jus 41 gf

APPLE CRUSTED PORK TENDERLOIN apple sauce, herb mash potatoes, seasonal vegetables, grainy mustard demi 38

BRAISED BEEF SHORT RIB sautéed mushrooms, baby red potatoes, corn succotash, seasonal vegetables, garlic bread 42

10oz ALBERTA PRIME NEW YORK herb mash potatoes, crispy onions, seasonal vegetables, red wine demi 49

AAA ALBERTA BEEF TENDERLOIN wild mushroom butter, herb mash, chef's veg, red wine demi 51.5 gf

18oz ALBERTA COWBOY STEAK bone-in ribeye, baby potatoes, mushrooms, red peppers, onion frites, red wine demi 61

SURF & TURF 10oz alberta new york steak, roasted lobster tail, herbed mashed potatoes, seasonal vegetables, drawn butter 66 gf

CENTRAL ALBERTA BISON TENDERLOIN bacon-wrapped, fingerling potatoes, seasonal vegetables, gorgonzola, cumberland demi 63 gf

ADDITIONS

PARMESAN FRIES 12

ROASTED WILD MUSHROOMS 12 gf

SEASONED CHEF'S VEGETABLES 9.5 gf

SCALLOPED POTATOES 13 gf

SEARED SCALLOPS 17 gf

5OZ ATLANTIC LOBSTER TAIL 26 gf

1/2 LB KING CRAB 28.5 gf

GARLIC PRAWNS 13 gf

The Maple Leaf reserves the right to add an 18% gratuity to groups of 6 or more