



LUNCH

THE MAPLE LEAF

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STEAK & SEAFOOD

cocktails

Mimosa (6oz)
sparkling wine & chilled orange juice **9.25**

Maple Leaf Caesar (10oz)
vodka, clamato, maple pepperoni, celery salt **8**

Irish Cream Coffee (10oz)
topped w. whipped cream **7.5**

Day After Martini (1.5oz)
park espresso vodka, crème de cacao, baileys
simple syrup, coffee **11**

soup, salads & bowls

Soup of the Day
served w/ grilled toast **11**

Artisan Caesar Salad
romaine, bacon & roasted garlic panko, fried capers,
pink peppercorns, shaved parmesan, lemon, anchovy
dressing **14**

Maple Leaf Cobb Salad *gf*
grilled chicken, avocado, crispy bacon, hard-boiled
egg, cherry tomatoes, goat cheese, greens, ranch
dressing **18**

Quinoa Power Bowl *gf*
quinoa, cucumber, yams, chickpeas, pickled carrots,
radishes, red onions, tomato, mixed greens, goat
cheese, maple dressing **16**
add grilled salmon **or** grilled chicken **+5**

to share

Old Bay Crispy Calamari
capers, shaved fennel, pickled onion, dill fronds,
buttermilk, rice & chickpea flour,
chipotle lime aioli **15**

Brome Lake Maple Duck Wings
jalapeño, orange, Canadian maple syrup, ranch,
house-pickled carrots **17**

Cast Iron Crab & Artichoke Dip
snow crab, chèvre, roasted red pepper, pico de
gallo, seasoned bread crumbs, garlic naan **19**

sandwiches

choice of house-cut fries **or** daily soup **or** house salad
sub sweet potato fries **or** caesar salad **+2**
sub gluten free bun **+2**

Canadian Cubano
slow roasted pork loin , double smoked bacon, swiss
cheese, pickles, grilled onions, maple dijon mustard,
mojo aioli, ciabatta **17**

Maple Leaf Beef Burger
cheddar, iceberg lettuce, tomato, pickles, maple leaf
burger sauce, brioche bun **19**
add bacon **+2**

Crispy Chicken Burger
maple bacon, aged cheddar, iceberg lettuce, tomato,
pickles, garlic aioli, brioche bun **18**

Happy People Vegan Burger *gf v*
spiced legume, whole grain rice & roasted vegetable
patty, vegan cucumber aioli, arugula, tomato, pickles,
gluten free bun **17**

larger plates

Grilled Fish Tacos
pacific halibut, salsa verde, pico de gallo, cabbage slaw,
lime crema, corn & flour tortillas, served w/ house salad **21**

Alberta Beef Pappardelle
seared beef tips, wild mushrooms, white wine & porcini
cream sauce, shaved parmesan, soft poached egg **23**

Beer Battered Halibut & Chips
dill & fennel coleslaw, maple leaf tartar sauce, lemon wedge
one piece **16** two pieces **23**

Alberta Prime Striploin *df*
new york style cut, house salad w/ maple dressing,
house-cut fries **39**
sub sweet potato fries **or** caesar salad **+2**

gf gluten free
df dairy free
v vegan

Groups or cohorts of 6 or more
may be subject to an 18% gratuity