

THE MAPLE LEAF

STEAK & SEAFOOD



Soup & Salad

Steakhouse Caesar Salad

romaine, shaved parmesan, bacon and anchovy dressing, caper crostini **16**

Crab Wedge *gf, df*

snow crab, tomato, avocado, asparagus, louie dressing **19**

Tomato Salad

heirloom tomatoes, goat cheese custard, vincotto **16**

West Coast Seafood Chowder

topped with leek oil and served with cheddar biscuit **14**

Appetizers

Mussels

park chili vodka, charred scallion and tomato confit, garlic toast **21**

Brome Lake Duck Wings

maple, orange and jalapeno sauce **20**

Beef Tartare

smoked mustard egg yolk, pickled shimeji mushroom, caper crostini **19**

Cast Iron Crab & Artichoke Dip

roasted peppers, chèvre, pico de gallo, corn chips **21**

CHILLED SEAFOOD PLATTER

for the table • 115

snow crab legs, marinated clams, smoked salmon, fresh oysters, chili prawns, cocktail sauce, mignonette, horseradish cream

Classics

Benchmark Burger

8oz natural premium chuck, house burger sauce, aged cheddar, double smoked bacon, pickles, lettuce, tomato **24**

Brome Lake Duck Breast

green pea purée, pickled apple, spätzle, red currant jus **36**

Bison Short Rib *gf*

warm potatoes and spring pea salad **46**

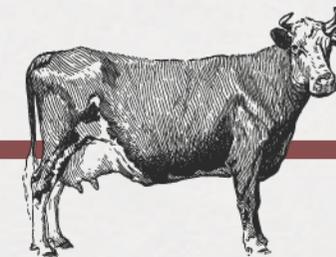
Summer Pesto Gnocchi *make it gf, v*

seasonal herb pesto, garden vegetables, crunchy seeds **28**

add: grilled chicken **+8**

sautéed prawns **+12**

3oz salmon **+12**



Alberta Beef

Alberta Beef Tenderloin *gf*

smoked pomme purée, grilled vegetables, chimichurri butter, red wine jus **48**

Prime Alberta Striploin *gf*

roasted shallot purée, mustard potatoes, roasted carrots, red wine jus **48**

Alberta Cowboy Steak *Signature Dish*

18oz bone in rib-eye, corn, pork-belly and potato sauté, chimichurri, crispy onions, beef jus **65**



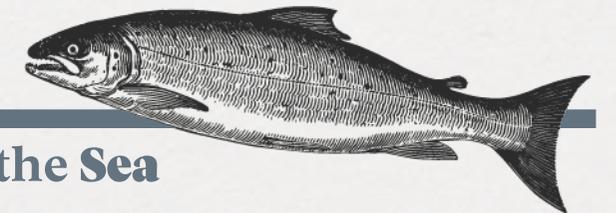
Groups or cohorts of 6 or more may be subject to an 18% gratuity

gf gluten free
df dairy free
v vegan

Fresh Oysters

mignonette, horseradish cream *gf*
on the half shell • minimum 4 pieces

\$4.25/piece



From the Sea

B.C Halibut

hazelnut crust, gnocchi, grilled summer squash, lemon butter **44**

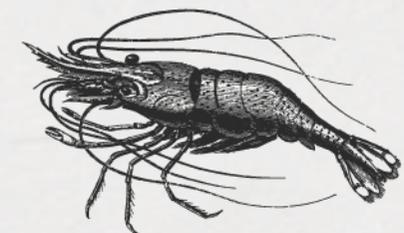
B.C. Maple Salmon & Prawns *gf*

maple dijon glaze, sautéed prawns, herbed potatoes, seasonal vegetables, beurre blanc **38**

EAST COAST LOBSTER BOIL

for two

poached lobster, snow crab legs, chili tomato mussels and clams, baby potatoes, corn on the cob, soft rolls



MP