

Appetizers

House Paté	19
<i>made in house with fresh chicken & duck livers, herbs & brandy, with apricot orange peppercorn sauce</i>	
Fresh P.E.I. Steamed Mussels	30
<i>shallots, garlic, white wine</i>	
1/2 order	20
Smoked Wild Pacific Salmon	21
<i>natural wood-smoked Coho salmon served with capers, red onions and dill cream cheese</i>	
French Escargots in Mushroom Caps	17
<i>Fines herbes tomato concassé garlic, shallots butter sauce</i>	
Wild Mushrooms Dip with Crostinis	20
<i>shallots, white wine and a touch of cream</i>	
Wild Shrimp & Scallops	25
<i>in a tarragon pernod cream sauce</i>	
Bison Carpaccio	24
<i>air-dried and cold smoked, aged balsamic, truffle oil & cracked pepper</i>	
Select Aged Balsamic Vinegar & Prized white truffle oil	
1 oz each	10
1/2 oz each	6
<i>includes a basket of house breads</i>	

We would be pleased to accommodate any special diets.

Soups

	cup	bowl
Wild Mushroom Cream <i>mixture of hand picked Western Canadian mushrooms</i>	9	13
Fresh Thyme Onion Soup <i>baked with mozzarella cheese</i>		12
Soup of the Day	8	11

Salads

Caesar <i>crisp romaine, house made Caesar dressing, freshly grated parmesan & dill croutons</i>	17.25
Broken Spinach Leaves Served Warm <i>red wine vinaigrette, double smoked bacon, sliced egg, roasted pine nuts & white truffle oil</i>	17.25
Mesclun Leaves & Crumbled Rosenborg Blue <i>green onion dressing, tomato, bell pepper, cucumber & red onion</i>	17.25
Mediterranean <i>tossed romaine, cucumber, tomato, bell pepper, sliced red onion, herb vinaigrette, cubed feta cheese, kalamata olives</i>	17.25
Salad of the Day	17.25

Any ½ Salad 11

Salad Add Ons

garlic sauteed chicken breast, shrimps (4), or ovenbaked fresh fish 12



Wild Game Specialties

Lac Brôme Roast Duck **49**
sun-dried cranberry, orange, port wine demi

Alberta 10oz Bison Rib Eye Steak **62**
*Canada Rangeland, charbroiled with a black
peppercorn, honey whiskey demi-glace*

~ Daily wild game featured dish ~

Seafood Specialties

Seafood Stew “Bouillabaisse” **49**
*Wild jumbo shrimps, scallops, mussels, fresh fish
with choice of scalloped potato or wild rice mix*

Seafood Pasta **49**
Wild Jumbo Shrimps & Scallops
*white wine fine herbs cream sauce, with tomato
concassé and fresh spinach*

Lobster, Scallops & Wild Jumbo Shrimps Mornay **54**
*shallot white wine cream sauce reduction
& fresh parmesan, baked*

~ Catch of the day ~

House Specialties

AAA Alberta 6 oz Filet Mignon <i>brandied three peppercorn demi-cream</i>	57
4 oz Lobster Tail <i>and citrus garlic butter</i>	74
Free Range Chicken Breast & Wild Shrimp Vegetable Curry <i>sautéed in a mild curry cream sauce with fried banana & condiments on the side</i>	39
Normand's New York Steak (7oz) <i>charbroiled certified angus striploin served with wild mushroom cream sauce</i>	40
Free Range Pesto Chicken Breast Linguini <i>sautéed fresh Alberta chicken breast, in a fresh pesto, tomato, white wine cream sauce topped with parmesan cheese</i>	38
Seasonal Curried Vegetables <i>2 styles, curried cream and curried tomato sauce served with rice or pasta</i>	26
Free Range Rack of Lamb <i>marinated & rendered New Zealand top cut with dijon, garlic fresh rosemary demi</i>	60
Free Range Breaded Chicken a la Rousse <i>stuffed with smoked salmon and cream cheese, served with a white wine shallot dill cream sauce</i>	43
Québec Veal Liver <i>panseared, Barrhead double smoked bacon and red onions, port wine demi</i>	39
12 oz Certified Angus New York Steak <i>charbroiled striploin in a brandied three peppercorn demi-cream sauce</i>	64

*Normand's menu is a combined culinary effort of our creative
team and strong relationships with regional producers*