

Wild Game Menu 2025

As is customary in France, we are pleased to offer a selection of game dishes during the month of October & November

Wild Boar Ribs 23

our own ancho smoked pepper, barbecue sauce

Frog Legs Provençale 21

lightly breaded with a tomato herb garlic butter

Marinated Australia Crocodile Skewers 29

mango chutney, green peppercorn demi

Alberta Natural Goose Liver Paté 21

housemade with haskap berry sauce

Wild Game Goulash Soup cup 9 bowl 13

Braised Rabbit Chasseur 56

double smoked bacon, pearl onions, mushrooms, dijon wine sauce

Australia Wild Game Grill 68

kangaroo and venison loin topped with crocodile skewer, roasted apple glace de viande

Alberta Premium Wild Game Mixed Grill 85

wapiti (elk), wild boar, ostrich medallions, topped with wild boar double smoked bacon, Saskatoon berry glace de viande

16 oz Bison T-Bone 72

28 days aged, mango chutney, green peppercorn demi

Braised Boneless Bison Short Rib 54

