CIRQUE

STARTERS

BREAD SERVICE 5 *per order*
Warm Ciabatta, Feature Butter, Confit Garlic, Olive Oil & Balsamic

BISON CARPACCIO 23
Bison Tenderloin, Whipped Goat Cheese,
Pickled Shallots & Lemon Gremolata
Served with Parmesan Chips

SALMON & DILL FISHCAKES 22
Salmon, Dill & Potato Fishcakes
on a Bed of Arugula & Heirloom Cherry Tomatoes,
with Zesty Lemon Aioli

BAKED BRIE 26
Spiced Pear & Ginger Chutney, Micro Herbs
Served with Crusty Toasted Ciabatta

TRUFFLE FRIES 21
Crispy Battered Fries, Truffle Oil, Chives & Grana Padano

BRUSCHETTA 20
Heirloom Cherry Tomatoes, Garlic, Fresh Basil
& Balsamic Reduction
Served on Toasted Ciabatta

CRISPY PORK RIBS 25
House Smoked Pork Ribs
Fried & Tossed in a Bearface Whisky & Maple BBQ Sauce

CONFIT DUCK WINGS 25
Fried & Tossed in a Pineapple & Prosciutto Glaze

MUSSELS 31
1lb PEI Mussels in a White Wine & Tarragon Cream Sauce
Served with Grilled Ciabatta

SALADS

CAESAR SALAD 25 Half 17
Romaine, Bacon, Croutons, Fried Capers,
Grana Padano & a Soft Boiled Egg

WINTER SALAD 26 Half 18
Sherry Poached Pear, Candied Pecans, Gorgonzola
& Pickled Shallots
with a Maple Balsamic Vinaigrette

BURRATINI 24
Burratini with Heirloom Tomatoes, Fresh Basil, Nut-Free Pesto,
Balsamic Reduction, Herb Oil & Maldon Salt
Served with Grilled Ciabatta

ADD CHICKEN SUPREME 12
ADD CRISPY PANCETTA 10
ADD PAN-SEARED HALLOUMI 10

CIRQUE

PASTA

WILD MUSHROOM & CAVOLO NERO 29
Orecchiette Pasta, Wild Mushroom & Italian Kale
in a White Wine Cream Sauce, Toasted Walnuts
Served with Garlic Toast

ELK BOLOGNESE 36
Mountain Creek Ranch Elk Bolognese on Pappardelle
Served with Garlic Toast

PANCETTA RIGATONI 32
Crispy Pancetta in a Creamy Sundried Tomato & Red Pepper Sauce,
Garlic, Shallots & Fire Roasted Heirloom Cherry Tomatoes
Served with Garlic Toast

ADD CHICKEN SUPREME 12
ADD CRISPY PANCETTA 10
ADD PAN-SEARED HALLOUMI 10
ADD EXTRA GARLIC TOAST 4

MAIN COURSE

BRAISED BISON SHORT RIB 55
Braised In-House Noble Farms Premium Bison,
Roasted Baby Carrots & Beets, Confit Garlic Mash,
Pickled Shallots with Braised Jus Reduction

BEEF TENDERLOIN 64
AAA Alberta Beef Tenderloin, Crispy Parmesan & Truffle Baby Potatoes,
Grilled Scallions, Italian Kale & King Oyster Mushrooms
Served with a Brandy & Peppercorn Sauce

GRILLED SALMON 44
Grilled Salmon, Broccolini & Roasted Baby Carrots, Potato Pavé,
Served with Lemon Caper Beurre Blanc

SEARED BROME LAKE DUCK 46
Seared Duck Breast, Roasted Baby Carrots,
Braised Red Cabbage, Confit Garlic Mash
Served with an Aged Plum Jus

CHICKEN PARMESAN 39
Panko Crusted & Seasoned Chicken Breast, Marinara, Mozzarella,
with Nut-Free Pesto Orecchiette Pasta & Grilled Broccolini

HERB CRUSTED LAMB LOIN 60
Herb Crusted Canadian Lamb Loin, Cauliflower Purée,
Potato Pavé, Roasted Baby Carrots & Italian Kale
Served with a Rosemary & Mint Jus

WOODLAND MUSHROOMS 34
Seared King Oyster & Wild Mushrooms, Potato Pave,
Cauliflower Purée, Italian Kale & Roasted Baby Carrots
Served with a Lemon Gremolata