

DINNER

SOUP OF THE DAY \$6/9

BEEF TARTARE \$15

Alberta beef tenderloin, local mustard, house made potato chips

P.E.I MUSSELS \$17

tomato sauce, sausage, fresh herbs, fries

SALUMI BOARD \$18

Italian cured meats, artisanal cheeses, olives, toasted ciabatta (for two)

CAESAR SALAD \$9/\$12

romaine, roasted garlic & Parmesan dressing, croutons

GF LOCALLY GROWN TOMATO SALAD \$9/\$12

brie, fresh cucumber, basil olive oil, arugula, pomegranate vinegar, sea salt

GF ARTISAN GREEN SALAD \$9/\$12

marinated fennel, locally grown cocktail tomatoes, orange segments, citrus & fennel vinaigrette

MAINS

MUSHROOM PENNE \$19

crimini mushrooms, broxburn tomatoes, roasted garlic, Parmesan, white wine butter sauce

PRAWN & SAUSAGE TAGLIATELLE \$21

tagliatelle noodles, sautéed prawns, pork sausage, red peppers, white wine, garlic, olive oil, Parmesan

SPAGHETTI & MEATBALLS \$21

pork and beef meatballs, Parmesan, roasted plum tomato sauce

GF ROAST CHICKEN BREAST \$26

marinated in garlic & olive oil, roasted potatoes, pan jus

GF STUFFED PORK TENDERLOIN \$26

pecan basil apple stuffing, rustic mashed potato, seasonal vegetables, apple & bourbon gastrique

GF LAMB SIRLOIN \$32

seasonal vegetables, olive oil rustic mashed potato, house made steak sauce

GF 8oz ANGUS BEEF SIRLOIN \$28

seasonal vegetables, olive oil rustic mashed potato, red wine demi-glace

GF 6oz ANGUS BEEF TENDERLOIN \$35

seasonal vegetables, olive oil rustic mashed potato, red wine demi-glace

GF B.C. SALMON \$29

sautéed quinoa, fennel & dill gremolata, tomato concasse

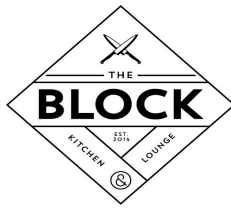
FISH FEATURE

ask your server for details

GF GLUTEN FREE ASK YOUR SERVER FOR

ADDITIONAL GLUTEN FREE OPTIONS

+ gluten free pasta \$3 gluten free bread \$2 gluten free bun \$3 gluten free pizza \$4 +



LOUNGE

DEEP FRIED DILLS \$11

ranch dipping sauce

ALBERTA HOTHOUSE TOMATO

BRUSCHETTA \$12

ciabatta, basil, olive oil, lemon, roasted garlic

CHEESE STUFFED ARANCINI \$13

fried risotto balls, marinara, basil aioli

FEATURE DIP \$10

forno baked flat bread with seasonal inspired dip

CRISPY CALAMARI \$13

red onion, scallions, parsley, smoked chipotle tomato yogurt

TEMPURA PRAWNS \$13

roasted red pepper & olive salsa, honey balsamic syrup

GF MEATBALLS \$14

pork & beef meatballs, tomato, olive mint ragout, Parmesan, chopped parsley

CHICKEN WINGS (1LB) \$13.50

bbq | honey garlic | salt & pepper | hot

THE BLOCK BURGER \$16

all beef patty, aged white cheddar, garlic aioli, grainy mustard, lettuce, tomato, onion, pickle, fries

ROAST BEEF DIP \$16

salt & pepper slow roasted beef, crispy onions, horseradish mayo, jus, fries

STEAK SANDWICH \$17

grilled 6oz reserve Angus sirloin, toasted garlic bread, fries

PIZZA

BLOCK MARGHERITA \$15

Our take on the classic, basil purée, fresh mozzarella, tomato

CAPICOLLA \$17

Italian cured pork, grilled pineapple, tomato sauce, roasted red peppers, mozza, chili oil

MUSHROOM \$17

crimini mushrooms, roasted garlic purée, caramelized onion, mozza, truffle oil, arugula

THE NICO \$18

olive, mushroom, Genoa salami, soprassetta salami, tomato sauce, mozzarella

DESSERTS

GF FLOURLESS CHOCOLATE BROWNIE \$8

sponge toffee, berry compote

CHEESECAKE \$8

ask your server for today's flavour

GF SEASONAL CRÈME BRÛLÉE \$8

ask your server for today's flavour

CHEESE PLATE \$10

two artisan cheeses, compote & crostini

GF GELATO OR SORBET \$3

1 scoop, ask your server for today's flavours