

TAPAS

MARINATED OLIVES **VG** **GF** \$4
Castelvetrano green olive,
Kalamata olive

PICKLED MUSHROOM **VG** **GF** \$4
Field mushroom, shimeji, oyster,
shitake, pickled in-house

KIMCHEE **GF** \$4
Napa cabbage, white radish,
pickled in-house

JULIENNE FRITES **V** **GF** \$6
Grated pecorino, roasted garlic aioli

LOS NACHOS CON SALSA **V** **GF** \$10
Roasted red pepper artichoke dip,
house-made corn tortilla chips,
salsa fresco

FRIED CALAMARI \$10
Mesquite black charcoal spice,
lime aioli

PIRI CHICKEN WINGLETS **GF** \$13
Piri piri sauce, grilled onion,
grilled bell pepper

MAINS

L2 FANTASY PLATTER FOR TWO \$99
Prime top sirloin, chicken supreme,
roasted potato, seasonal vegetable,
lobster tail, shrimp **GF**

L2 BURGER \$18
8 oz. all beef patty, house made
pretzel bun, peameal bacon, salsa verde,
manchego, tomato, red onion, green leaf
lettuce, avocado. Served with choice of
side salad or julienne frites

L2 VEGAN BURGER **VG** \$20
Vegan burger patty, house made
vegan bun, salsa verde, tomato,
red onion, green leaf lettuce, avocado.
Served with choice of side salad or
julienne frites

**L2 BUFFALO CHICKEN
SANDWICH** \$18
Breaded chicken breast, Franks Red Hot,
brie, roasted garlic aioli, arugula, tomato,
red onion. Served with choice of side
salad or julienne frites

**GOURMET LOBSTER
MAC AND CHEESE** \$36
La Vache qui Rit, aged white cheddar,
trottole pasta, broccoli, poached butter
and tarragon vinegar lobster tail
VEGETARIAN **V** \$18

CRISPED PORK BELLY \$13
Tender braised pork belly morsels
deep fried, black current, ginger and
garlic balsamic dip, fried leeks

CHARCUTERIE \$13
Chef's selection of cured meats,
white anchovy, grilled bell pepper
and red onion, crostini

CHEESE BOARD \$10
Chef's selection of assorted
fine cheese, crostini and fruit preserve

KOREAN BBQ BEEF SHORT RIB **GF** \$16
House-pickled kimchee,
spicy red pepper sauce

GRILLED JUMBO PRAWNS **GF** \$16
Preserved lemon, dark toasted
sesame oil, grilled asparagus

GRILLED LAMB LOIN CHOP **GF** \$16
Alberta lamb loin chop,
Ras El Hanout spice, green apple
mustard, sautéed kale and collard
green, garlic chips

STROZZAPRETI PASTA \$21
Prosciuttino, grated cured egg yolk,
marinated artichoke, mushroom ragu,
asparagus, strozzapreti pasta
VEGAN **VG** \$18

PORK BABY BACK RIBS **GF** \$33
Cooked for 36 hours sous vide, finished on
the grill, pomegranate BBQ sauce, sautéed
seasonal vegetables, choice of baby potato
or roasted garlic and chive mashed potato

SOUS VIDE SMOKED CARIBBEAN JERK \$29
8oz chicken supreme, corn and black bean
succotash, mango cilantro yogurt, choice
of baby potato or roasted garlic and chive
mashed potato **GF**

ATLANTIC SALMON **GF** \$25
Pistachio and herb gremolata,
Atlantic salmon, apricot buerre blanc,
lemon and chive potato,
seasonal vegetable

BLACK COD **GF** \$36
Banana curry, green peas, grilled tandoori
black cod, cumin scented basmati rice

FISH AND CHIPS \$19
Beer battered kona lime haddock loins,
lime tartar, broccoli, grape and
bacon slaw. Served with choice
of side salad or julienne frites

SOUP

L2 SOUP OF THE DAY \$9
Please ask your server for our
daily creation

SPRING GREEN BISQUE **V** **GF** \$10
Swiss chard, kale, green pea,
spring onion

ORGANIC FIELD

HOUSE SALAD PARFAIT **V** **GF** \$12
Berry yogurt vinaigrette, artisan spring
greens, dandelion honey toasted oats,
hemp hearts, fresh berries

CAESAR SALAD \$12
Wedges of Romaine lettuce, house
made dressing, garlic croutons,
bacon bits and parmesan flakes

STEAKS

*All steaks are served with sautéed seasonal
vegetables and your choice of roasted
garlic and chive mashed potato or baby
potatoes. Select your choice of one of our
house made sauces.*

ALBERTA PRIME TOP SIRLOIN **GF** \$34
8 oz Alberta beef cooked to perfection.
Top 2% of all Canadian beef
qualifies as Prime.

**AAA ALBERTA NEW YORK
STRIPLOIN** **GF** \$39
12 oz. AAA Alberta Beef, tender,
flavorful cut that satisfies patrons with
a quality eating experience

AAA ALBERTA TENDERLOIN **GF** \$45
7oz. Alberta beef, this is truly the
most tender cut of beef that is available,
it has a fine buttery texture with
the perfect amount of marbling
and is guaranteed to "melt in your mouth"

HOUSE MADE SAUCE CHOICES

Applewood smoked demi, demi or salsa verde

ENHANCEMENTS

**SAUTÉED FIELD MUSHROOMS
& DEMI** \$6
GRILLED ASPARAGUS \$8
GRILLED SHRIMP SKEWER \$8
LOBSTER TAIL \$12

CHEF'S TABLE 8 Course Menu

Wine Pairings Available Upon Request

To make a reservation please call
780-444-5538 or speak with your server.

GF GLUTEN FREE

VG VEGAN

V VEGETARIAN

Groups of eight or more are subject to 17% gratuity + 5% GST.