

**SMALL PLATES/TAPAS**

Share for lunch and evening

**MARINATED OLIVES \$4 V/GF**

Castelvetro green olive, Kalamata olive

**FOCACCIA BREAD \$5**

Extra virgin Kalamata olive oil, sea salt, balsamic vinegar

**FRIED CALAMARI \$10**

Mesquite black charcoal spice, lime aioli

**CHEESE BOARD \$10**

Chef's selection of assorted fine cheese, crostini, and fruit preserve

**CHICKEN WINGS \$15**

Deep fried wings, vegetable crudite, ranch dressing. Choice of sauce, sriracha lime seasoning, honey garlic, BBQ sauce, or teriyaki

**CHARCUTERIE \$13**

Chef's selection of cured meats, roasted vegetable, crostini

**SOUP****L2 SOUP OF THE DAY \$9**

Please ask your server for our daily creation

**SALAD****CAESAR SALAD \$12**

Chopped romaine lettuce, house made dressing, garlic croutons, bacon bits, parmesan flakes

**BLUEBERRY CAPRESE SALAD \$12**

Fresh blueberries, cherry tomato, bocconcini cheese, pesto, extra virgin kalamata olive oil, smoked sea salt, balsamic reduction, arugula

**ALL DAY ENTREES****FISH AND CHIPS \$19**

Beer battered kona lime haddock loins, lime tartar, apple and fennel coleslaw. Served with side of soup, Caesar salad or fries.

**CUBANO SANDWICH \$20**

Braised pork, honey ham, swiss cheese, Dijon mustard & roasted garlic aioli, pickles, on Demi baguette. Served with side of soup, Caesar salad or fries.

**L2 BURGER \$18**

8 oz. all beef patty, pea meal bacon, salsa verde, leaf lettuce, red onion, tomato, manchego cheese, pretzel bun. Served with side of soup, Caesar salad or fries.

**L2 VEGAN BURGER \$20 V**

Plant based beyond meat burger, salsa verde, leaf lettuce, red onion, tomato, avocado pretzel bun. Choice of side soup or fries.

**DINNER MENU ONLY****STEAKS**

All steaks are 100% Canadian beef, served with sautéed seasonal vegetables and your choice of sour cream and roasted garlic mashed potato or roasted baby potatoes. Select your choice of one of our house made sauces.

**PRIME TOP SIRLOIN \$34 GF**

8 oz Canadian beef cooked to perfection.

**AAA ALBERTA BEEF NEW YORK****STRIPLOIN \$39 GF**

12 oz. Canadian beef, tender, flavorful cut that satisfies patrons with a quality eating experience. Sauce choices: Smoked applewood demi or salsa verde

**SMOKED CHICKEN \$27**

Smoked free range chicken breast, bacon, light Marsala cream, field mushroom, arugula, grana Padano, fresh parsley, fettuccini pasta

Vegetarian - \$18

**L2 FANTASY PLATTER FOR TWO**

**\$99 GF**

Prime top sirloin, pan seared smoked free range chicken breast, roasted potato, seasonal vegetable, lobster tail, shrimp

**KIDS MENU**

Chicken fingers & fries **\$11**

Double decker grilled cheddar cheese sandwich & fries **\$11**

**ENHANCEMENTS**

**SAUTÉED FIELD MUSHROOMS & DEMI \$6 GF**

**LOBSTER TAIL \$12 GF**

**DESSERTS**

**CRÈME BRULÉE \$5**

A timeless classic

**MINI DONUT CAKE S'MORES \$9**

Mini chocolate donuts, marshmallows, caramel & chocolate sauce, graham cracker crumble

**TURTLE CHEESECAKE \$9 GF**

Candied pecans and milk chocolate chunks wrapped in a vanilla cheesecake batter, topped with a white fondant, brownie cubes, more pecans and chocolate chunks, then drizzled with chocolate and caramel

Vegetarian option **V**  
Gluten free **GF**