

restö

DINING | LOUNGE | PATIO



TO START

- Feature Soup:** Made in house with fresh seasonal ingredients 9
- Locally Grown Braman's Greens Salad:** Toasted pepitas | dried cranberries | peas | herb and garlic buttermilk dressing 10
- Baby Kale Salad:** Harvest beet | toasted cashews | authentic traditional balsamic vinaigrette 10

TO SHARE

- Mushroom Garlic Herb Confit:** Melted Trappist cheese | balsamic reduction | baguette 15
- Baked Brie for Two:** Warm apple compote | fruit coulis | toasted walnuts | crostini 21
- Manitoba Bison Tenderloin Carpaccio:** Chili garlic oil | garlic aioli | smoked salt | preserved lemon | arugula | crostini 21

BOARDS

- Cheese Board:** Chef's selection of three gourmet cheeses | fresh fruits | nuts | mustard | jam 21
- Charcuterie Board:** Chef's selection of three delicious charcuterie | pickles | nuts | mustard 21
- Veg and Hummus Board:** Variety of fresh vegetables | beet root hummus | pickles 16
- Fresh Fruit Board:** Fresh fruit | apricot jam | whipped cream 16

Please advise your server if you have any allergies or food intolerances.

SANDWICHES AND BOWLS

Sandwiches come with side soup or salad.
Add MB chicken or line-caught MB pickerel to any meal for \$7

- ⓧ Ⓛ **Nordik Burger:** Grilled ground chuck burger topped with bacon onion jam | pickled shallots | garlic aioli | lettuce | tomato | local Bothwell cheddar
or smoked blue cheese 24
- ⓧ Ⓛ **Croque Nordik:** Grilled organic sourdough bread filled with smoked ham | sweet Finnish mustard | smoked cheddar | parmesan | Nordik béchamel 23
- ⓧ Ⓛ **Cold Smoked Salmon Smørrebrød:** Open face sandwich | dill cream cheese | cold smoked BC sockeye salmon | capers | preserved lemon | fresh dill 22
- Ⓢ Ⓛ **Vegetarian Smørrebrød:** Umami roasted seeds | cream cheese | beets | cucumber | alfalfa sprout 22
- Ⓢ Ⓢ Ⓛ **Beet Bowl:** Mushroom quinoa | beets | beet hummus | kale | feta | alfalfa | toasted walnuts | balsamic vinaigrette 20
- Ⓛ ⓧ Ⓢ Ⓛ **Winter Bowl:** Manitoba turkey arroz caldo | oven roasted turkey | broccolini | carrots | scallions | soft boiled egg 20

ENTREES

- ⓧ Ⓛ **Black Garlic Chicken Pasta:** Pappardelle noodles | black garlic cream sauce | confit mushrooms | grilled chicken 27
- Ⓛ ⓧ **Beer Braised Lamb Shank:** Tom Green Stout braised lamb shank | parsnip puree | grilled zucchini | butter sautéed winter vegetables 28
- Ⓛ ⓧ Ⓛ **Baby Back Ribs:** Spice rubbed braised baby back ribs | glazed in house-made apricot preserve | roasted baby potatoes | vegetables 29 Half rack
42 Full rack
- Ⓛ Ⓢ Ⓛ **Farmers' Feast Vegan Sauté:** Mushroom quinoa | sautéed vegetables | nutritional yeast | white wine | arugula salad | peas | confit mushrooms | tomatoes 26

CHEF'S CREATION

Please ask your server about our daily specials

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