

restö

DINING | LOUNGE | PATIO



TO START

Add MB chicken or line-caught MB pickerel to any meal
Gluten free bread available
Full-size salads available

-    **SEASONAL SOUP** | Made In-House with Fresh Seasonal Ingredients 9
-    **BEET AND FETA SALAD** | Sumac & Balsamic Roasted Beets | Parsley Marinated Feta | Quinoa | Pine Nuts | Buttermilk Vinaigrette 13
- Sauvignon Blanc | Yali "Wild Swan" | Chile
-     **CHEF'S WINTER SALAD** | Braman's Baby Greens | Pea Purée | Wild Rice & Brown Rice | Peas | Dried Cranberries | Pumpkin Seeds | Basil Vinaigrette 13
- Sauvignon Blanc | Yealands | Marlborough | New Zealand
-    **MUSHROOM GARLIC HERB CONFIT** | Oka Cheese | Baguette | Traditional Balsamic | Vancouver Salt 16
- Chenin Blanc/Viognier | Bees Knees | South Africa

TO SHARE

-  **BAKED BRIE TO SHARE** | Roasted Apple | Caramel | Cinnamon | Walnuts | Crostini 22
- Pinot Grigio Chardonnay | Umberto Cesari "iove" | Italy
-    **MANITOBA BISON TENDERLOIN CARPACCIO** | Garlic Confit Aioli | Crostini | Arugula | Preserved Lemon | Fennel Pollen Smoked Salt | Chili Garlic Oil | Mustard Seeds 24
- Montepulciano | Botter "Era" | Abruzzo | Italy
-   **CHEESE BOARD** | Chef's Selection of Three Gourmet Cheeses | Fresh Fruits | Nuts | Preserve | Crostini 23
« Add on Flavoured Honey You Can Take Home \$3 »
- Lambrusco | Bertolani "Oro" | Emilia-Romagna | Italy
-  **CHARCUTERIE BOARD** | Chef's Selection of Three Charcuterie | Nuts | Preserve | Mustard | Pickle | Crostini 25
« Add on Flavoured Honey You Can Take Home \$3 »
- Lambrusco | Bertolani "Oro" | Emilia-Romagna | Italy
-     **VEG AND HUMMUS BOARD** | Variety of Fresh Raw Vegetables | Pickles | Beetroot Hummus | Chenin Blanc/Viognier | Bees Knees | South Africa 17
-    **FRESH FRUIT BOARD** | Preserve | Whipped Cream | Cava Brut | Codorniu "Mediterrania" | Spain 16

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

MAINS

Sandwiches come with side soup or salad
Add MB chicken or line-caught MB pickerel to any meal for \$8

- ☒ (L) **NORDIK BURGER** | Lettuce | Pickled Shallot | Finnish Mustard | Tomato | Provolone | Garlic Confit Aioli | Ground Chuck Patty | Brioche Bun
«Add Bacon Onion Jam \$2»
- Malbec | La Flor | Mendoza | Argentina 24
- ☒ (L) **PAN SEARED PICKEREL SMØRREBRØD** | Buttered Organic Traditional Rye | Pickled Shallot | Dill Whipped Cream Cheese | Dill Pollen | Preserved Lemon | Mustard Seeds
- Chardonnay | Leaping Horse | California 24
- ☒ (L) **VEGETARIAN SMØRREBRØD** | Buttered Organic Sourdough Toast | Whipped Cream Cheese | Umami Roasted Seeds | Beets | Cucumber | Alfalfa
- Malagouzia | Alpha Estates | Florina | Greece 22
- ☒ (L) **CROQUE NORDIK** | Organic Sourdough | Finnish Mustard | Brandon Smoked Ham | Bothwell Two-Year Aged Maple Smoked Cheddar | Nordik Bechamel | Parmesan
- Chenin Blanc/Viognier | Bees Knees | South Africa 24
- ☒ (L) **BEET BOWL** | Mushroom Quinoa | Beets | Beet Hummus | Baby Kale | Feta | Alfalfa | Toasted Walnuts | Balsamic Vinaigrette
- Sauvignon Blanc | Yali "Wild Swan" | Chile 21
- (L) **WINTER BOWL** | Cumin Rice | Edamame | Togarashi | Pickled Shiitake | Garlic Aioli | Grilled Vegetables | Arugula | Mushroom Oil | Smoked Salt
- Malagouzia | Alpha Estates | Florina | Greece 21
- ☒☒ (L) **MANITOBA RAINBOW TROUT** | Herbed Buttermilk Dressing | Arugula Herb Vichyssoise | Smashed Local Baby Potatoes | Radish Dill Pea Salad | Seasonal Vegetables
- Pinot Grigio Chardonnay | Umberto Cesari "iove" | Italy 30
- ☒ (L) **BRAISED BEEF SHORT RIB** | Creamy Mashed Potatoes | Roasted Vegetables | Jus | Leeks
- Al Passo | Tolaini | Tuscany | Italy 30
- ☒☒ (L) **FARMER'S FEAST VEGAN SAUTÉ** | Mushroom Quinoa | Rosemary Sautéed Vegetables | Nutritional Yeast | Arugula Salad | Peas | Confit Mushrooms | Garden Tomatoes
«Add MB Chicken or Pickerel \$8»
- Montepulciano | Botter "Era" | Abruzzo | Italy 26
- ☒ (L) **GRILLED CHICKEN BLACK GARLIC PAPARDELLE** | Grilled Manitoba Halal Chicken Breast | Pappardelle Noodles | Black Garlic Cream | Confit Mushrooms | Parmesan
- Chardonnay | Leaping Horse | California 29

CHEF'S CREATION

Please ask your server about our daily specials.

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