

BUTCHER FEUZ'S CUTS

SALMON 8oz	28	35 DAY DRY-AGED BEEF	
VENISON LOIN 6oz	42	STRIP LOIN 10oz	48
TENDERLOIN 8oz	38	RIB EYE 10oz	48

CHEF'S SHARING CUT

SERVED ON A BED OF ANCIENT CANADIAN GRAINS &
YOUR CHOICE OF TWO ADDITIONAL SIDES

MP

SIDES 6	SAUCES 4	ACCOMPANIMENTS 9
SAUTÉED RAPINI	TRUFFLE & BONE MARROW BUTTER	PORK BELLY
FOREST MUSHROOMS	VEAL JUS	CHICKEN
WAFFLE FRIES	CHIMICHURRI	SHRIMP
CANDIED YAMS	BÉARNAISE	DUCK CONFIT
MAPLE GLAZED HEIRLOOM CARROTS	BACON JAM	
ROASTED CAULIFLOWER		
MASHED POTATOES		

SOUPS

CANADIAN SEAFOOD CHOWDER 14

STOUT BEER & ONION SOUP 14

EDAMAME 7

SOY, SESAME, SCALLION, GINGER

SLOW BRAISED PORK BELLY 10

CORNBREAD, BBQ SAUCE, SMOKED APPLE GASTRIQUE

SMALL

ROOT VEGETABLES 8

PICKLED BEETS, PARSNIP PURÉE, BEET MERINGUE,
HEIRLOOM CARROT CHIPS, ROASTED CARROT, SPICED
APPLE CIDER VINAIGRETTE

SESAME CRUSTED TUNA 14

WASABI AÏOLI, RADISH SLAW, SWEET TOMATO OIL

CRISPY PORK RIBS 12

SMOKED BBQ DIPPING SAUCE, COLESLAW

SALMON HANDROLL 11

MARINATED SALMON, AVOCADO, CUCUMBER, SPICY MAYO

MEDIUM

SMOKED CHICKEN WINGS 18

HOUSE MADE ARTISAN BBQ SAUCE

SORT OF COBB SALAD 20

PULLED DUCK CONFIT, BOAR BACON, APPLEWOOD SMOKED
CHEDDAR, TOMATOES, RED ONION, EGG, AGED BALSAMIC
RANCH DRESSING

PANKO CHICKEN STRIPS 18

RED HOT, PICKLED CUCUMBERS,
BUTTERMILK RANCH DIP

CAESAR SALAD 16

BACON, CROUTONS, PARMESAN, HOUSE MADE
CAESAR DRESSING, GARLIC FLOWER SALSA VERDE,
CORNBREAD CRUMBLE

2 SCALLOPS 21

CURRIED CAULIFLOWER PURÉE, BACON JAM, CRISPY
LEEKS, CHARRED CAULIFLOWER, CHICHARRÓN

SOCIAL NACHOS 21

SMOKED GOUDA, CHEDDAR, MONTEREY JACK,
PICKLED JALAPEÑOS, SCALLIONS, TOMATO, SALSA, SOUR
CREAM, QUESO, GUACAMOLE

FLATBREAD 17

SQUASH & SPICE CREAM CHEESE, CARAMELIZED
ONIONS, CRANBERRY GASTRIQUE, CRISP SAGE,
BRAISED CABBAGE SLAW

LARGE

STEAK SANDWICH 25

HERB GARLIC MARINATED STEAK, CARAMELIZED
ONIONS, ROASTED RED PEPPERS, SMOKED GOUDA,
BBQ HORSERADISH AÏOLI, ARUGULA, WAFFLE FRIES

SEASONAL FISH FILET 36

ASK YOUR SERVER FOR TODAY'S FISH FEATURE
MUSHROOM, RAPINI & IRSRAELI COUSCOUS,
SEAFOOD & GINGER BROTH

ALPINE BURGER 23

BACON, AGED CHEDDAR, BRIOCHE BUN, PICKLED
SHALLOTS, TRUFFLE AÏOLI, LETTUCE, TOMATO, WAFFLE
FRIES

CHICKEN SÛPREME 32

ANCIENT GRAINS, MARINATED CUCUMBER & AVOCADO,
TRUFFLE TZATZIKI, PIRI PIRI

MUSHROOM RAVIOLI 32

SUN-DRIED TOMATO PESTO ROSÉ, CHARRED TOMATO,
PARMESAN, PUMPKIN SEEDS, BASIL PESTO GLAZE

SWEET POTATO & QUINOA BURGER 21

AVOCADO AÏOLI, ONION, LETTUCE, TOMATO, GLUTEN FREE
BUN, WAFFLE FRIES