



DATE NIGHT MENU FOR 2 AT \$45 PP



BREAD COURSE

Bison Bone Marrow Butter, Green Onion Oil, French Baguette



SALADS

Smoked Beet and Apple Caprese Salad.

Layered smoked beets, apples, and spinach, goat cheese, candied pecans and raspberry vinaigrette



ENTRÉES

Beef Obie Braisers

Rich, tender beef shank, braised in our smoker with a red wine demi sauce.
Served with house vegetables and garlic mashed potato

Stuffed Chicken Supreme

Stuffed with feta and wrapped in prosciutto served with barley risotto and house vegetables
Garnished with lemon chicken jus and pea puree

Smoked Trout with crispy skin

Served with barley risotto and house vegetables.
Topped with classic beurre blanc and green onion oil



DESSERTS

Smoked Oreo Cheesecake

Oreo cheesecake smoked with signature blend of wood

Pecan Pie

House-made pie with pecans, chocolate chips, topped with vanilla ice cream

Chocolate Decadence Cake ♡

With Saskatoon berry compote, topped with fresh mint

Alert your server if you have any special dietary requirements.

