



# Num-Ti-Jah Dinner Menu

## Starters

Arugula salad with strawberries, red onion, cherry tomato, walnuts and goat cheese with a balsamic and olive oil drizzle

- Starter 10 - Entrée 15 - Add grilled chicken 5 -

Romaine lettuce, pancetta, grated parmesan croutons and creamy Caesar dressing

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Homemade soup of the day with toasted garlic ciabatta

- 10 -

Baked Flatbread with roasted red peppers, red onion, crimini mushrooms, cherry tomatoes, goat cheese and basil

- 16 - Add pancetta 4 -

Sizzling mushroom skillet with white wine cream sauce, shaved applewood smoked cheddar, fresh thyme and toasted garlic ciabatta

- 15 -

Seared house made crab cakes with caper berry aioli, tomato salsa and arugula

- 16 -

## Entrees

8oz Elk burger with horseradish aioli, applewood smoked cheddar, caramelized onions, and accompanied with sweet potato fries and house-made spicy ketchup

- 18 - Add smoked bacon 3 -

Wild mushroom risotto with ratatouille

- 23 -

Linguini with sundried tomato pesto, wild mushrooms and topped with basil puree and shaved parmesan. Accompanied with toasted garlic ciabatta

- 25 - Add grilled chicken 5 -

Panko breaded pork tenderloin with roasted garlic mashed potatoes, creamy white wine mushroom and thyme sauce and Chef's selection of fresh seasonal vegetables

- 28 -

Seared halibut with mango and goat cheese salsa served with cranberry wild rice pilaf and Chef's selection of fresh seasonal vegetables

- 35 -

Seared Alberta beef tenderloin with bourbon bacon demi glaze served with roasted garlic mashed potatoes and Chef's selection of fresh seasonal vegetables

- 38 -

Ask your server about our Chef's dessert selection of the day.

- 10 -

