

SOUP + SALAD

Soup of the Day

served with warm bread

11-

Lobster Corn Chowder

lobster & corn salad with cilantro, chili oil & sour cream

13-

Grilled Kale & Chicken Caesar

grilled kale, traditional caesar dressing, lemon pepper chicken
focaccia croutons & preserved lemons

13-

Endive & Stone Fruit

red and white endive, Okanagan valley stone fruit,
candied almonds, local honey & champagne vinaigrette

14-

Heirloom Tomato

locally grown heirloom tomatoes, shaved manchego,
candied pistachios, basil & sherry vinegar reduction

13-

Compressed Watermelon & Feta

layers of watermelon & feta cheese,
sweet chili syrup & fresh mint with
candied balsamic vinegar

14-

STARTERS

Escargots à la Bourguignonne

classic garlic butter, fresh herbs & clamshell mushrooms
served with grilled focaccia bread

16-



Beef and Octopus Carpaccio

thinly shaved marinated octopus wrapped in AAA Alberta
beef served with fresh caper berries, lemon,
hard boiled egg & micro arugula

15-

Chicken Lettuce Wraps

tender grilled chicken, peanuts, Asian dressing,
Thai peanut sauce & crisp butter lettuce

14-

Rocky Mountain Game Platter for Two

assorted Valbella artisanal meats, farmstead cheeses
dried fruits, house made crisps & local honey

28-

Cheese Fondue for Two

aged cheddar, brie & Emmenthal cheeses, Banff Avenue Brewing Company
seasonal beer, Quebec maple syrup, baguette & seasonal vegetables

26-

MAINS

Signature Whitehorn Burger

made in house with premium Alberta beef, aged cheddar cheese, thick cut smoky bacon, house dressing, house made pickles, bib lettuce, sliced tomatoes & hand cut fries

24-

Grilled Flat Iron Steak

AAA Alberta 8 oz. grilled Alberta flat iron steak, frites & beef jus

26-



Fish of the Day

prepared by Chef daily

25-

Rabbit 5 Ways

bacon wrapped loin, braised shoulder in crispy phyllo, confit leg, seared belly, mini pâté & market vegetables

29-

Seafood Risotto

shrimp, seared scallop, lobster, clams & mussels, market vegetables, lobster sauce, mascarpone & parmesan cheeses

27-

Grilled Venison Loin Chop

berry butter crusted Alberta venison loin, braised Swiss chard, celery root & Saskatoon berries

31-

Braised Pork Belly & Scallops

vegetable terrine, roasted corn purée, wild rocket and baby spinach with black garlic espuma

26-

Vegan Vegetable Risotto

traditional risotto with seasonal market fresh vegetables

23-

Dessert

Flourless Almond Torte

honey poached apricot, chamomile crème anglaise & almond brandy snap

9-

Ode to Chocolate

dark cake, aerated milk, caramelized white nougat, tuille & chantilly

11-

Warm Seasonal Fruit Clafoutis

vanilla ice cream

10-

Profiteroles

orange-vanilla pastry cream, candied pistachios & warm chocolate ganache

10-

Daily Crème Brûlée

fresh berries & shortbread cookie

11-

please inform server of any food allergies



Recommended by the Vancouver Aquarium as ocean-friendly.