

## SOUP & SALAD

### **Soup of the Day \*\***

served with warm bread

12-

### **Curry Lentil Soup \*\***

winter vegetables | sour cream & fresh cilantro

12-

### **Signature Seafood Chowder**

lobster | clams | heavy cream  
fresh herbs | potato | warm bread

14-

### **Baby Kale Caesar Salad \*\***

fried white anchovy & sage | preserve lemon  
roasted garlic dressing | grilled fingerling potatoes | grana padano | capers

14-

### **Winter Beets & Pomegranate Salad \*\***

goat cheese | arugula | couscous  
candied walnuts | maple-orange whole mustard vinaigrette  
assorted B.C. beets prepared three ways (*roasted, dehydrated & pickled*)

14-

## STARTER

### **Moules et Frites**

salt spring mussels | lardons | banff avenue brewing black lager  
whole mustard | tarragon cream | house made fries

16-

### **Alberta Braised Lamb Shoulder with Potato & Goat Cheese Gnocchi**

broad beans | mushroom ragù  
fried shiitake & elephant garlic | mint chimichurri

16-

### **Rocky Mountain Game Platter for Two \*\***

assorted valbella artisanal meats | farmstead cheeses  
house made pickles | dried fruits | house made crisps & local honey

28-

### **Signature Cheese Fondue for Two \*\***

smoked cheddar | emmental | smoked gouda  
big rock cider | quebec maple syrup | seasonal vegetables & baguette

29-

## MAIN

### **Signature Whitehorn Burger \*\***

made in house with premium Alberta ground chuck  
briskets & prime rib | twice smoked bacon | provolone | tomato & red pepper relish  
arugula | house made mayonnaise | house made pickles | hand cut fries  
24-

### **Grilled Rib Eye \*\***

AAA Alberta 9 oz rib eye steak  
wild mushroom sauce | hand cut kennebec potato wedges  
26-



### **Pan Seared Sablefish \***

grilled baby yams | lentil ragout  
pickled char | shallots | balsamic reduction | fresh fennel & arugula  
25-

### **Butternut & Seafood Risotto \*\***

roasted butternut | clams | salt spring island mussels  
lobster | salt & pepper calamari | heirloom tomatoes  
sweet peas | manchego cheese & basil purée  
27-

### **Slow Braised Bison Short Ribs \***

coffee jus | parsnip purée | fried sunchokes | sauté kale | sweet pea  
27-

### **Sweet Potato & Peanut Curry \***

broccoli | kale | cauliflower | broad beans  
fresh cilantro | fried shiitake | chopped peanuts | ginger rice  
25-

### **Whitehorn's Feature of the Moment**

*-market price-*

## DESSERT

### **Baileys & Chocolate**

chocolate sponge cake | caramelized white chocolate butter cream  
bailey's crème anglaise | dehydrated strawberries  
14-

### **Sticky Date & Pecan Pudding**

honey comb semifreddo | rum & butter sauce  
12-

### **Chai Tea Crème Brûlée \*\***

fresh berries & tonka bean shortbread cookie  
12-

*please inform server of any food allergies*

\* gluten free menu option

\*\* this menu item can be prepared for guests with a sensitivity to gluten upon request

please note we are not a gluten free environment | our handcrafted menu items are often prepared using shared equipment including refrigeration & fryers | variations in vendor supplied ingredients may occur



**Recommended by the Vancouver Aquarium as ocean-friendly.**