

STARTERS

Sweet Soy & Star Anise Confit Duck Leg Bao
cilantro, roasted cashews, bean sprouts,
pickled vegetables, nuoc cham dip
15-

Wild Mushroom & Emmental **
grilled sour dough, herb infused olive oil
& reduced balsamic
15-



Crab & Sweet Potato Cake *
squash purée, tomato relish, cilantro aioli
16-

**Braised Bison Sticky Ribs
with Roasted Baby Beets ***
braised beluga lentils, arugula, mint yogurt
16-

Upper Bench Artisan Cheese Plate **
hand-crafted cheese from the okanagan valley,
columbia valley wild honey, preserved
fruits & house made bread
u&brie-traditional brie
gold-semisoft, surface ripened cheese
king cole-semisoft, blue surface ripened cheese
19-

SOUP & SALAD

Cream of Sunchokes & Crisps **
truffle honey, warm bread
12-



Signature Seafood Chowder
jumbo prawn, lobster, baby clams, fresh vegetables
14-

Heirloom Carrot & Baby Kale Salad **
pickled, dehydrated & natural carrots, barley
puffs, cucumber, roasted carrot hummus,
honey & herb dressing
14-

Three Leaf & Green Bean Winter Salad *
asiago dressing, arugula, romaine, grilled radicchio,
heirloom baby tomatoes, pickled onions, radishes,
fingerling crisps, manchego cheese
14-

SHARED

Rocky Mountain Tasting Platter for Two
bison tartar with cured egg yolk, in-house smoked duck breast, roasted bone marrow
with asiago cheese & shitake crisps, aged prosciutto, spanish chorizo, olives,
house made preserves & assorted crisps
30-

Signature Cheese Fondue for Two **
smoked cheddar, emmental, smoked gouda
mill street cobblestone stout, seasonal vegetables & baguette
29-

ADDITIONS

tarragon & turmeric chicken breast
7-

truffle, manchego & tarragon fries
9-

sautéed brussels sprouts & hazelnuts
7-

assorted bread & butter
7-

A Taste of Place...

Here at the Whitehorn Bistro, we endeavour to create not just a meal but a memorable culinary experience rivaled only by the unsurpassed beauty of our location.

Our menu has been thoughtfully created using the finest seasonal ingredients sourced from as many local & boutique purveyors as possible.

Whether it's the Rocky Mountain wildflower honey from the Columbia Valley, organic produce from Lethbridge's Broxburn Farms or select cheese & wines from BC's Okanagan Valley we have taken great care to provide you with the best culinary experience possible!

Should you require anything else to make your visit with us even better, please don't hesitate to let us know.

*David Acero - Chef de Cuisine
Adam Blay - Junior Sous Chef
Darren O'Brien - Lodge Manager*

MAINS

Signature Whitehorn Burger **

made in house with premium alberta ground chuck, brisket & prime rib,
twice smoked bacon, provolone, tomato & red pepper relish, arugula,
house made mayonnaise, house made pickles, hand cut fries

25-

Grilled AAA Alberta 9 oz Beef Strip Loin *

charred scallion purée, natural jus, brussels sprouts, grilled kennebec potato

28-



Grilled King Fish

sun-dried tomato gnocchi, peas, goat cheese,
grilled zucchini, arugula, balsamic reduction

25-



Twice Cooked Pork Belly & Seared Scallops *

roasted butternut puree, heirloom tomatoes, sweet peas,
mushroom chips, cauliflower rice, smoked tomato foam

27-

Slow Braised Lamb Shank *

king cole mash, cherry jus, sauté kale, sweet peas

27-

Cauliflower Wings & Coconut & Peanut Sauce **

pickled carrots, kale, soy beans, fresh cilantro,
grilled shiitake, chopped peanuts & ginger steamed rice

25-

DESSERT

The Hot Chocolate

warm chocolate sponge, roasted marshmallow,
spearmint ice cream, kahlua crème anglais

13-

Old Fashioned Orange Sticky Pudding

caramel & bourbon sauce, cherry ice cream

13-

Raspberry & White Chocolate Crème Brûlée

fresh berries & tonka bean shortbread cookie

13-

Inniskillin Ice Wine (2oz.) *

niagara, ontario

18-

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 hand-crafted menu items are often prepared using shared equipment including refrigeration & fryers | variations in vendor supplied ingredients may occur

prices do not include applicable taxes or gratuities



Recommended by the Vancouver Aquarium as ocean-friendly.