

WHITEHORN

BISTRO

STARTERS | WHITEHORN

Grilled Octopus *

B.C. grilled octopus | extra virgin olive oil | thin sliced boiled potato | paprika | cherry tomatoes | arugula
18-

Heirloom Ricotta Tomato Bruschetta **

seasoned Broxburn heirloom tomatoes | extra virgin olive oil | homemade ricotta | olive bread
16-

Bison Arancini

Alberta bison | risotto | bread crumbs | cheese | parsley | roasted red pepper puree | shaved anise salad
17-

SOUPS & SALADS | WHITEHORN

Nicoise Tuna Salad *

B.C. albacore tuna | new potatoes | baby artichokes | beets | artesian greens | extra virgin olive oil | lemon juice | mustard vinaigrette
17-

Honey & Goat Cheese Salad *

Rocky Ridge grilled goat cheese | figs | Vernon, B.C. bee pollen | edible flowers | artisan greens | orange blossom honey dressing
16-

Summer Green Pea & Lobster Ravioli Soup **

green pea soup | lobster ravioli | mint | shaved dehydrated red grape | crème fraiche
16-

SHARED | WHITEHORN

Ploughman's Platter for Two **

venison salami | smoked bison | wild boar | veal loaf | Westphalian ham | Broxburn heirloom tomatoes | Upper Bench brie | Upper Bench gold semisoft, surface ripened cheese | artichoke hearts | assorted olives | pickled vegetable | hardboiled egg | artesian bread & crackers
38-

Cheese Fondue for Two **

emmental | smoked cheddar | Canadian rye | whole mustard | roasted garlic | fresh artesian bread | garden vegetables | fingerling potatoes | gherkins | apple slices
38-

Truffle Fries: topped with sea salt and shaved black truffle

11-

Garlic Mushrooms: sautéed assorted wild mushrooms *

9-

Venison Salami: local venison salami rolls *

9-

Smoked Bison: local bison *

9-

MAINS | WHITEHORN

Zucchini Pasta Aglio E Olio *

fresh zucchini pasta | cracked black pepper | freshly grated parmesan | yellow squash | grape tomato | spinach | artichokes | roasted red peppers | chilli flakes
26-

West meets East **

Alberta bison striploin (6oz) oxtail pommes galette | thyme | garlic herb butter | haskap gastrique | Nova Scotia lobster tail (4oz) | lemon butter foam | fiddleheads | baby carrot puree
38-

Whitehorn Stuffed Burger

Alberta bison | Alberta prime rib | foie gras stuffing | aged cheddar | pear chutney | arugula | house-made pickle | hand-cut fries | brioche bun
27-

Coastal Seafood Cassoulet **

shrimp | scallops | tuna | clams | roasted red pepper | plum tomatoes | Spanish rice | artesian crostini
28-

DESSERTS | WHITEHORN

Twisted Canadian Classic

chef assorted chocolate | cinnamon dough pastry | roasted peanuts | salted caramel | blueberry compote | maple whip
14-

Wild Berry Tiramisu & Lime Curd

traditional Italian mascarpone | raspberry | blackberry | strawberry | lime curd | Italian ladyfingers
14-

please inform your server of any dietary concerns

* 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

A Taste of Place...

Here at the Whitehorn Bistro, we endeavor 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 many of the finest seasonal ingredients sourced from local & boutique purveyors.

Whether it's the Rocky Mountain wildflower honey from the Columbia Valley, organic produce from Lethbridge's Broxburn Farms, VQA wines from BC's Okanagan Valley or fresh herbs grown on our own patio 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.

*Amedeo Vallati - Executive Chef
Wade Barkman - Restaurant Manager*



Recommended by the Vancouver Aquarium as ocean-friendly.