

WHITEHORN

BISTRO

STARTERS | WHITEHORN

Salad of Mixed Greens GF

Red Hat Farms Butter Leaf Lettuce | Buttermilk and Chive Dressing | Butter Toffee Candy Pecans | Beefsteak Tomatoes | English Cucumber
15-

Red Lentil Fritters and Heirloom Carrots GF

Charred Onions | Maple and Ponzu Glaze | Cilantro Leaves | Black Sesame
16-

Garlic Mushroom and Prawn Skillet *

Butter | Thyme | Parsley | Smoked Paprika | Okanagan Riesling | Grilled Sourdough
20-

Elk and Beef Carpaccio GF

Grilled Artichokes | Pickled Mustard Seeds | Grizzly Gouda | Arugula | Alberta Honey | Black Pepper | Olive Oil
20-

Entrée Light | WHITEHORN

Sun Gold Farms Braised Lamb Meat Balls

Pear Lentils | Chickpea and Squash Bhaji | Mint Yogurt | Dried Cranberries
25-

P.E.I Mussels and Tiger Shrimp Bouillabaisse *

Bay Scallops | Saffron Butter | Cream | Grilled Sourdough
26-

Cauliflower Wings *

Quinoa | Grilled Corn | King Oyster Mushrooms | Strawberries | Carrot Purée | Heirloom Tomatoes | Kale | Scallions | Romesco Sauce
27-

Mains | WHITEHORN

Signature Whitehorn Beef and Bison Burger *

Alberta Beef | Ground Chuck | Beef Brisket | Onion Rings | Hickory Smoked Bacon | Smoked Cheddar | Tomato Relish | Butter Leaf Lettuce | House Made Mayonnaise | Sliced Pickles | Hand Cut Fries
30-

Ice Water Yukon Pan Roasted Arctic Char

Beetroot and Potato Gnocchi | Whole Mustard | Kale | Balsamic | Gremolata and Green Beans | Roasted Peppers
32-

Pan Roasted Pork Tenderloin GF

Green Scallion Mashed Potato | Braised Red Cabbage | Roasted Carrots | Parsnip Crisp | Roasted Tomatoes | Local Honey Jus
34-



Recommended by the Vancouver Aquarium as ocean-friendly.

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SHARED | WHITEHORN

Charcuterie and Artisan Cheese Platter for Two

Roasted Bone Marrow with Asiago Cheese | Duck Wings | Albertan VDG & Soleterra Cured Meats | Olives | House Made Preserves | Triple Crème Brie | Oka | Rosemary Smoked Gorgonzola | Fresh and Dried Fruit | Seasonal Chutney | Home-made Crisps | Grilled Sourdough
52-

Cheese Fondue For Two *

Asiago, Gruyère and Emmental Cheese Blend | Kirsh | Okanagan Riesling
Or
Blue Cheese | Truffle Honey
Served With
Truffle Oil Fingerling Potatoes | Roasted Garlic | Fresh Artisan Bread Basket | Broccoli | Gherkins | Pearl Onion | Fresh Fruit | Daily Preserves
65-

Grilled Alberta 26oz Bone in Rib Eye Steak and Garlic Shrimps *

Roasted Kennebec Mashed Potato | King Oyster Mushrooms | Heirloom Carrots | Charred Onion Emulsion | Gremolata and Green Beans | Maple and Soy Garlic Jus
120-



DESSERTS | WHITEHORN

Caramel Pot de Crème Brûlée

Shortbread Cookies | White Chocolate | Zest Dip
14-

Cream and Nutella Stuffed Profiteroles

Caramelized White Chocolate | Fresh Berries | Maple Whipped Cream
14-

Lemon Loaf with Lavender and Orange Ice Cream

Fresh Berries | Toffee Honeycomb | Caramelized White Chocolate
14-

Artisan Cheese Plate

Artisan Cheeses from Canada | Albertan Honey | Pickled Mustard | Seasonal Fruit | Homemade Crisps
Triple Crème Brie: Creamy and Unctuous with Mushroom and Nut Flavored Bloomy Rind
Oka: Semi Firm, Mild, Nutty Taste, with Hint of Fruit
Smoked Gorgonzola: Blue Mold Cheese, Spicy, Classic Blue Bite and Earthy Overtone
24-

please inform server of any dietary concerns

*** gluten free menu option available**

A Taste of Place...

Here at the Whitehorn Bistro, we endeavor to create not only 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.

Weather you taste our locally produced Albertan produce, dairy, meats, and VQA wines from BC's Okanagan Valley, you will be sure 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 do not hesitate to let us know.

David Acero - Executive Chef

Renaud Cheyrou - Chef De Cuisine

Alannah Brill - Whitehorn Restaurant Supervisor