

BISTRO

STARTERS

Homestead Bread Sourdough Loaf

maple butter | olive oil | 18-year old balsamic | duck rillettes
kalamata olive tapenade | roasted eggplant caponata
19.50

Duck Wings *

orange-ginger gastrique | pickled carrots | spiced pumpkin seeds
16.50

Bistro Greens *

red wine-poached pear | almond | asiago cheese
heirloom tomatoes | blueberries | balsamic ginger vinaigrette
18.75

Pickled Beet Carpaccio *

beet trio | baby spinach | goat cheese | black mission fig
strawberries | cherry radishes | blood-orange infused olive oil
18.75

Gruyère Onion Tart

caramelized onions | tamari | white wine | puff pastry
crème fraiche | chives | gruyère | balsamic vinegar
18

Chickpea & Kale Potage **

chickpeas | kale | tomato | sweet potato | cumin | ginger
cinnamon | lemon | sourdough
14

ENTREE | LIGHT

Seafood Chowder *

scallops | shrimp | fish | mussels | clams | white wine
potato | thyme | ciabatta garlic bread
24.75

Black Tiger Prawn Skillet *

artichoke | sun-dried tomato | spinach | smoked paprika | cream
25.75

Mushroom Barley Risotto

forest mushrooms | roasted red pepper | spinach | cashews
24.75

Add Ons *

grilled lemon and tarragon chicken breast
10

truffle parmesan hand-cut fries

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ENTREE | MAIN

Whitehorn Burger **

beef brisket | beef chuck | smoked cheddar | tomato | mayonnaise
spicy beer mustard | arugula | bacon | caramelized onions | hand-cut fries
30

Steak Frites *

8oz Alberta AAA ribeye | truffle butter | horseradish aioli
green salad | hand-cut fries
62

Pan-Fried Chicken Supreme *

mushroom gravy | roasted seasonal vegetables | thyme potato pave
32

Pappardelle Au Poivre

6oz AAA certified Angus beef | green peppercorn cream
mushrooms | broccolini | garlic bread
35

Bistro Bowl

red curry tempeh | miso roasted vegetables | kale
mango | cashews | quinoa | maple-ginger vinaigrette
24

Crispy Seared Duck *

king Cole duck breast | black cherry duck jus | pickled apple
fingerling potatoes | winter squash
36

Pan-Fried Salmon *

fingerling potatoes | lemon | fennel | leeks

SHARED

Whitehorn Charcuterie Board **

roasted bone marrow | prosciutto | dry cured salami | duck rillettes
fig jam | cranberry goat cheese | blue cheese | brie | fallen timber honeycomb
dried fruits | pickled vegetables | whole-grain mustard | sourdough | crisps
64

Cheese Fondue **

gruyère | kirsch | white wine | fresh artisan bread | cured meats | confit garlic garden

At Whitehorn Bistro,

We strive to create not just a meal, but a memorable dining experience
inspired by the unmatched beauty of our surroundings.

Our menu is thoughtfully crafted using many of the finest seasonal, locally sourced ingredients.
Whether it's the Rocky Mountain wildflower honey from Water Valley, bison from Northfork Ranch,
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.

Please inform your server of any dietary concerns

WHITEHORN

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DIGESTIF

cabot trail maple cream	5.50
amaretto	7.00
amarula caramel cream liqueur	7.00
aperol bitter aperitif	7.00
baileys irish cream	7.00
campari bitter aperitif	7.00
cocchi sweet vermouth	7.00
cocchi dry vermouth	7.00
isolabella extra fine sambuca	7.00
grand marnier orange cognac	8.00
martell VS cognac	8.00
carlos brandy	10.00

DESSERT WINE

	2oz
quail's gate optima late harvest	7.00

DESSERTS

Raspberry Sorbet

fresh berries
10.50

Apple Pie

vanilla ice cream | caramel sauce | fresh berries
14

Pistachio Tart

pistachio cream | white chocolate | strawberries
14

Pear Millefeuille

almond praline | elderflower custard | puff pastry
fresh berries | poached pear
14

DESSERT COCKTAIL

Espresso 43

licor 43, vodka, espresso
17