

PRIMROSE

Appetizers

** Lemongrass Tomato Bisque*

Basil Sour Cream Drop, Rustic Cheese Crouton

\$8

Red Thai Coconut Soup

Spring Legumes, Julienne of Chicken

\$8

Crisp Romaine Lettuce with our House Made Roasted Garlic Caesar Dressing

Grilled Focaccia, Pancetta & Shaved Pedano

\$10

** Fine Ripe Tomato Salad*

*Accompanied by Petit Bocconcini over Torn Spinach,
Pear Balsamic Vinaigrette, Maple Caramelized Walnuts*

\$10

Lobster Seafood Cake

Tea Smoked Lime Dipping Sauce, Orange Brandy Saltwater King Prawn

\$16



Tempura Umami

Beef Tenderloin Sushi Roll & Shrimp in a Crisp Tempura, Mirin Soya Dip

\$15

Escargot Provincial

Tortillia Envelopes, Baked with Three Cheese, Cherry Tomato Salad, Sriracha Sauce

\$13

U 10 Scallops

Peppered Pea Shoots, Israeli Goat Cheese Cous-Cous, Spiced Carrot Reduction

\$14

Lalmas Red Curry Beef

Nested on Potato Pancakes & Pancetta Rounds, Cumin Lime Yoghurt

\$13

Blue Snow Crab Truffle Dip

*Crushed Green Peppercorns, Artichokes & Hummus,
Mascarpone Mozzarella Crust, Seasoned Flatbread Chips*

\$16

* Indicates Vegetarian options *
Prices subject to G.S.T. Gratuities not included.
18% Gratuity will be added to tables of 8 or more

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Main Course

* Eggplant Cannelloni

*Filled with Seasonal Spring Vegetables, Caprini Goat Cheese,
Nested on Bean Ratatouille, Warm Tomato Vinaigrette*

\$23

Seared Sablefish & Lobster Claw

*Pan Tossed Linguini, Bacon Reduction,
Arugula Leaves and Guinness Hollandaise*

\$24

Egg Pappardelle

*Accompanied by Braised Elk Short Ribs, Grilled Tomato,
Asparagus and Double Smoked Bacon Croutons*

\$25

Lamb Shank "Mojito Style"

*Slow Simmered in Dark Rum Jus,
Garlic Whipped Potatoes & Seasonal Vegetables*

\$28

Atlantic Salmon, Sablefish & Large U 10 Scallop

Trio of Sauces on Cast Iron Seared Greens, Cinnamon Basmati Rice

\$29

Kentucky Charbroiled BBQ Pork Rack

Grilled Pineapple, Sweet Potato Fries, American Apple Cole Slaw

\$27

Bombay Almond Butter Chicken

*Yoghurt & Indian Spiced Marinated Free Range Chicken,
Seared & Slowly Cooked in Creamy Curry Sauce, Steamed Basmati Rice, Naan Bread*

\$27

ALL STEAKS ARE ALBERTA "AAA" GRADE SERVED WITH
CHEF'S POTATO AND PAN SEARED VEGETABLES

6 oz Beef Tenderloin "Oscar Style"

Blue Snow Crab Meat, Veal Reduction & Guinness Hollandaise

\$37

Flame Grilled 8 oz Rib Eye Steak

Half Lobster Tail and U 10 Scallop, Duet of Sauces

\$40

New York Striploin

Charbroiled with Crushed Black Peppercorns, Red Wine Jus

10 oz: \$35

14 oz: \$39

8 oz Beef Tenderloin

Wrapped in Maple Smoked Bacon, Onion Rings, Cabernet Trebbiano Sauce

\$38

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