

To Taste

Poached Fingerling Potatoes \$18 GF/V

Chive, Truffle, Sauce Béarnaise

Tuna Tataki \$20 GF/DF

Wasabi Aioli, Tobiko & Compressed Cucumber

Korean Crispy Chicken \$22 DF

Chicken Thigh, Sweet & Spicy, Sesame Daikon

To Share

Artisan Charcuterie \$39

Local Meats & Cheeses, Jams, Pickles, Small Batch Crackers

Truffle Hummus \$20

Creamy Truffle Hummus,
Olive Oil, Harissa,
Warm Flatbread & Olives

Italian Flatbread \$19

Sopressata, Mozzarella,
Red Onion, Cherry
Tomatoes & Dehydrated Olives

Rocky Mountain Flatbread \$19

Rocky Mountain Mushrooms,
Goat Cheese, Mozzarella & Persillade

Sheet Pan Nachos \$26 GF/V

Corn Tortillas, House Cheese Blend, Tomatoes, Peppers, Onions,
Fresh Avocado & Jalapeño, Sour Cream Drizzle & Salsa

Add Chicken \$10

LARKSPUR

Soups

\$8

Tomato Soup

Basil & Ricotta

Soup of the Day

Daily Inspiration

Salad Bowls

Caesar \$16

Romaine Lettuce, Cherry
Tomatoes, Shaved Parmesan
Cheese, Garlic Croutons &
Bacon

Green \$17

Baby Spinach, Cherry
Tomatoes, Feta, Sprouted
Grains, Avocado, Chickpeas &
Lemon Dressing

Purple \$17

Radicchio, Kale, Cherry
Tomatoes, Strawberries,
Quinoa, Corn, Goat Cheese,
Pecan Nuts & Raspberry
Dressing

Enhance your bowl \$10

Grilled Chicken Breast
or
3oz BC Salmon

Larkspur Classics

Fish & Chips \$20/ Two Pieces \$27 DF

Craft Beer Battered Pollock, House Fries,
Zesty Lemon Slaw & Tartar Sauce

The Burger \$24

Fresh Ground AAA Alberta Sirloin, House-made
Potato Brioche Bun, Crispy Lettuce, Tomato,
House Aioli, Red Onion, Pickle & Smoked Cheddar

**With Your Choice of French Fries,
Mixed Greens or Soup**

Vegan Plant Burger \$24

Impossible Patty, House-made Avocado Bun,
Crispy Lettuce, Tomato, Red Onion, Pickle,
Smashed Avocado

**With Your Choice of French Fries,
Mixed Greens or Soup**

Alberta Steak Sandwich \$32

7oz AAA Striploin, Garlic Buttered Farmers Bread,
Onions & Peppers, Topped with Crispy Onion
Rings & Green Pepper Aioli

**With Your Choice of French Fries,
Mixed Greens or Soup**

Desserts

\$12

Pumpkin Cheesecake

Gingerbread, Pecan & Dulce de Leche

Spiced Chocolate Cake

Orange, Cardamom & Chocolate

Our Apple Crumble

Oats, Vanilla Semifreddo & Caramel Apple

LARKSPUR

Entrées

BC Salmon \$35 GF

Avocado & Lime Pico de Gallo,
Crème Fraîche & Crispy Polenta

Confit Duck \$35 GF

Sous Vide Duck Leg, Yukon Mashed
Potatoes, Red Cabbage & Duck Jus

Bison Short Rib Poutine \$25

Beer Battered Fries, Slow Braised Bison
Short Rib, Cheese Curds & Smoked
Juniper Demi-Glace

Rocky Mountain Porchetta \$30 GF

Pine Smoked Berkshire Pork Belly & Loin,
Caraway Jus, Green Peas & Chimichurri

Valley Bowl \$25 GF/V

Brown Rice, Fresh Avocado, Tomatoes,
Goat Cheese, Marinated Kale, Peppers,
Onions & Corn & Black Bean Salsa

Add Chicken or 3oz Salmon \$10

Fresh Tagliatelle \$25 v

Kale Pesto, Grana Padano,
Lemon & Pine Nuts

Add Chicken or 3oz Salmon \$10

**Please inform your server if you
have any food allergies or
dietary restrictions**

V: Vegetarian DF: Dairy Free GF: Gluten Free

18% Gratuity will be added
to tables of 8 or more