

## Appetizers

### Evening Soup Feature 12

Chef's creation

### Eagle's Eye Salad 14

Wild berries, blue cheese, candied pecans, cherry tomatoes, organic greens, maple & Dijon vinaigrette

### Angus Beef Tartare 20

Hand chopped beef tenderloin, sundried tomatoes, chives, olive oil, lime & lemon juice, shaved Asiago cheese, crostini, fresh arugula

### Coconut Tiger Prawns 17

Coconut & panko crusted tiger prawns, mango & citrus chutney

## Risotti

### Seafood Pastasotto 31

Farfalle pasta cooked like risotto, seafood sauce, seared scallops, tiger prawns

### Vegan Risotto 26

Sundried tomatoes, sautéed wild mushrooms, grilled asparagus

### Duck Risotto 34

Duck confit, market vegetables, creamy foie gras sauce, citrus zest

## Entrées

*Served with the Chef's selection of market vegetables and your choice of creamy buttered mashed potatoes, roasted baby potatoes or celery root & yam purée*

### Pacific Wild Sockeye Salmon 39

Pan seared salmon fillet, roasted almonds, creamy Mornay sauce, fresh herbs

### Honey Glazed Pork Tenderloin 35

Seared pork tenderloin, glazed in a maple & honey sauce

### Alberta Lamb Shank 43

Slow cooked lamb shank, braised vegetables, Merlot sauce

### AAA Alberta Beef Tenderloin 53

Grilled Angus beef tenderloin, caramelized onions, peppercorn gravy

### Venison & Bison Bourguignon 46

Braised game meat, mushrooms, sweet onion, boar belly

## Enhancements

Blue cheese 7, Seasonal vegetables 8, Smoked salmon 8,  
Peppercorn gravy 8

*All our sauces, dressings and condiments are house made.*

**“Canada's most elevated dining experience”**

Eagle's Eye Chef Nassim Meddane