

SHARING PLATES

Bread Basket 3

House-made Bread ~ Whipped Butter ~ Himalayan Sea Salt

*** Olives & Almond 9**

Sweet & Smokey Roasted Almonds ~ Spanish Style Olive Mix

*** Artisan Cheese Plate 18**

*Assortment of Artisan Cheese ~ House-made Preserves
Dried Fruit ~ House Crackers*

*** Vegan Mezze Platter 16**

*Pickled Beets ~ Fermented Butternut Squash ~ Curried Carrots ~ Olive Tapenade
Pickled Cucumber & Onion ~ Toasted Almonds ~ Z'atar Hummus ~ Focaccia Crackers*

*** Z'atar Hummus 9**

Pita Bread

Calamari 12

*Lightly Breaded Deep Fried Squid ~ Pickled Red Onions
Parsley ~ Tzatziki Sauce*

*** White Truffle Scallops 19**

Seared Scallops ~ Garlic Cream Sauce ~ White Truffle Oil ~ Focaccia Bread

*** Moules et Frites 18**

*East Coast Mussels ~ Garlic Dijon ~ Cream Sauce
Shoestring Fries*

Roasted Tomato Bruschetta 14

*House-made Focaccia Bread ~ Herb Coulis ~ Asiago
Bocconcini ~ Balsamic Reduction*

*** Brussel Sprouts 12**

*Brown Butter ~ Dijon ~ Crispy Asiago
Serrano Crema*

Coconut Prawns 12

Spicy Mango Sauce

Truffle Poutine 15

*Shoestring Fries ~ Cheese Curd ~ Mozzarella
White Truffle Oil ~ Bone Marrow Jus ~ Fresh Green Onions*

Lamb Poutine 19

*Shoestring Fries ~ Cheese Curd ~ Feta
Braised Lamb ~ Pearl Onion Demi-Glace*

SAGANAKIS

CAST IRON FRIED CHEESE

*** Kefalotiri 16**

*Oregano ~ Brandy ~ Lemon ~ Pita
Flambéed Table Side*

*** Halloumi 16**

*Leek Honey ~ White Truffle Oil
Pistachios ~ Pita*

*** Gluten Free Option Available with Modifications**

SOUPS

Baked French Onion 14

*Bone Marrow Stock ~ Gruyere Cheese
Crispy Onions ~ Roasted Garlic Croutons*

Feature Soup 9

*Chefs Daily Creation
Using Seasonal Ingredients*

SALADS

ADD TO ANY SALAD: Grilled Chicken (4oz) +8 or Sautéed Prawns (5) +10

*** Greek Salad Small 9 Large 15**

*Tomatoes ~ Cucumbers ~ Romaine Lettuce ~ Red Onion ~ Feta
Kalamata Olives ~ Greek Vinaigrette*

*** Caesar Salad Small 9 Large 15**

*Buttermilk Dressing ~ Maple Bacon Crisps ~ Toasted Pepitas
Asiago ~ Romaine Lettuce ~ Herbed Croutons*

*** House Salad Small 8 Large 14**

*Arugula ~ Cucumbers ~ Cherry Tomatoes ~ Goat Cheese
Dried Cranberries ~ Pumpkin Seeds ~ Apple Sherry Vinaigrette*

BURGERS

Served with Shoestring Fries

*** The Classic 14**

*Alberta Prime Rib Beef Burger ~ Pickled Red Onions
Roasted Garlic Aioli ~ Lettuce ~ Fresh Tomato ~ Brioche Bun*

Add: Cheddar Cheese +2

Add: House-Made Bacon +4

*** Farm Burger 19**

*Local Grass Fed Alberta Beef ~ Cheddar Cheese ~ Tomato Jam
Pickled Red Onions ~ Roasted Garlic Aioli ~ Lettuce ~ Fresh Tomato ~ Brioche Bun*

Add: House-Made Bacon +4

*** Bison Burger 22**

*House Made Maple Bacon ~ Smoked Cheddar ~ Caramelized Onions
Roasted Garlic Aioli ~ Lettuce ~ Fresh Tomato ~ Brioche Bun*

*** Veggie Burger 17**

*Veggie Patty ~ Caramelized Onions ~ Whisky BBQ Sauce
Roasted Garlic Aioli ~ Tomato Jam ~ Arugula ~ Fresh Tomato ~ Brioche Bun*

Add: Brie Cheese +4

SUBSTITUTE FRIES FOR ANY OF THE FOLLOWING ITEMS

Poutine +5 Yam Fries +4 Truffle Poutine +7

Greek Salad +4 Caesar Salad +4

***Gluten Free Bun +2.50**



**Proudly Supporting Local Alberta Sustainable Farms
Stonepost Farms ~ Blueridge Farms ~ Redtail Farms
Forage & Farm ~ Bear & Flower Farms**



MAINS

* Vegan Dragon Bowl 22

*Sweet Potato ~ BBQ Chickpeas ~ Golden Curry Sauce
Rice ~ Seasonal Vegetables ~ Hazelnut Dukka*

* Roasted Chicken Harissa Bowl 25

*Roasted Bell Pepper & Tomato Sauce ~ Rice ~ Toasted Almonds
Dried Apricots ~ Seasonal Vegetables ~ Tzatziki Sauce*

Spanakopita 23

*Spinach ~ Dill ~ Feta ~ Crispy Filo Pastry
Greek Salad ~ Tzatziki Sauce*

* Arctic Char 32

*Ocean Wise Sustainable Arctic Char ~ Citrus Beurre Blanc ~ Fresh Dill
Chefs Daily Potato ~ Seasonal Vegetables*

* Slow Braised Organic Lamb Shank 35

*Free Range Organic Lamb ~ Pearl Onion Demi-Glace
Chefs Daily Potato ~ Seasonal Vegetables*

STEAK

Surf with your Turf Add Prawns (5) 10 Add Scallops (3) 15

* Steak Frites 29

*6oz Ribeye Cap Steak ~ Bernaise Butter ~ Shoestring Fries
Caesar Salad*

* Steak & Spaghettini 32

*6oz Angus Beef Striploin ~ White Truffle Oil ~ Cherry Tomato Marinara
Parmigiana Reggiana*

* Wagyu Steak Dinner for Two 89

Served Family Style

*14oz 'Brandt Lake' Wagyu Beef Ribeye ~ Red Wine Demi
Seasonal Vegetables ~ Chefs Daily Potato*

PASTA

* Gluten Free Pasta Available \$2.50 extra

* Truffle Mushroom Fettuccini 28

*White Truffle Oil ~ Parmesan Cream Sauce ~ Fresh Basil
Sherry Mushrooms ~ Crispy Prosciutto*

Add: Chicken 8

* Seafood Spaghettini 32

*Brown Butter Sautéed Shrimp & Scallops
Rosé Sauce ~ Asiago*

* Elk Rigatoni 29

*'Rangelands Farm' Alberta Elk ~ Red Wine Marinara ~ Bacon
Mushrooms ~ Pearl Onions ~ Rigatoni*

* Fettuccini Primavera 26

*Seasonal Vegetables ~ Olive Tapenade ~ Tomato Marinara
Fresh Basil ~ Goat Cheese*

Add: Chicken 8

Add: House-made Garlic Butter Focaccia 2.50

SUMMER FEATURES

SANDWICHES

Served With Shoestring Fries

Chipotle Chicken Club Sandwich 18

*Slow Roasted Chicken ~ Bacon ~ Brie ~ Caramelized Onions
Tomato Jam ~ Chipotle Ranch ~ Arugula*

Cubano 18

*30 Hour Sous-vide Pork Shoulder ~ Spanish Seasoning Rub
House Pickles ~ Red Onion ~ Dijon
Gruyere ~ Roasted Garlic Aioli*

FOCACCIA FLATBREADS

Cheese 15

*White Cheddar ~ Mozzarella ~ Curd ~ Garlic Butter
Cheese Sauce ~ Chipotle Ranch Dip*

BBQ Chicken 16

*BBQ Chicken ~ Bacon ~ Mozzarella ~ Roasted Red Peppers
Caramelized Onions ~ Chipotle Ranch*

Smoked Duck 16

*Arugula ~ Goat Cheese ~ Caramelized Onions ~ Herb Coulis
Cherry Tomato & Shallot Confit
Balsamic Reduction*

Vegan 15

*BBQ Chickpeas ~ Z'atar Hummus ~ Pickled Red Onions
Arugula ~ Roasted Red Pepper
Balsamic Reduction*

INDULGENCES

Brownie 12

Whisky Caramel & Vanilla Ice Cream

Gourmet Banana Split 14

Banana cheesecake wrapped in a tortilla, deep fried, covered in cinnamon sugar.

Served with ice-cream, chocolate drizzle, strawberry coulis,

whisky caramel sauce & candied pecans

Chocolate Truffle Trio 12

These delicious melt in your mouth truffles are carefully crafted in house

and are the perfect ending to an evening at the Olive

Churros 12

House-made Churros with a cinnamon sugar dust, house made

hazelnut chocolate sauce & chantilly cream

Baklava 9

A rich, sweet pastry layered with phyllo, honey & walnuts.

Vanilla Ice Cream

KIDS EATS

(10 Years and Under)

Kids Cheesy Pizza 9

Add Bacon 2

Kids Pasta Bowl 9

Tomato Sauce or Butter Sauce

Add Cheese Sauce 2

Kids Chicken Fingers & Fries 12

Lil Chef Burger 10

Shoestring Fries

Kids Healthy Bite 14

Sautéed Chicken Tenders, Potatoes

Seasonal Vegetables