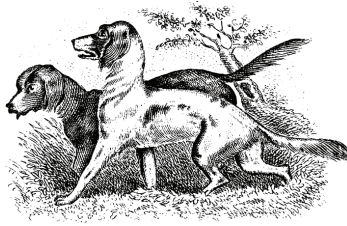

Dinner



Menu

STARTERS

BRAVEN CORNBREAD cheddar, jalapeño, maple butter	7
CREAM OF MUSHROOM SOUP enoki, chive, crème fraîche	12
FRIED SQUID XO mayonnaise	15
MOLTEN ARTICHOKE & PARMESAN DIP raw vegetable crudités, bannock crisps	17
CRAB, SHRIMP & HADDOCK CAKE dill pickle tartar sauce, celery root & heirloom carrot slaw	16
FOIE GRAS FRENCH TOAST caramelized apple butter, walnuts, French toast, crispy sage	26
ALBERTA BEEF STEAK TARTARE charred pickles, mustard, quail egg, harissa spice, crostini	21
<i>make it a main with skinny fries...32</i>	

ICE BAR

SALMON TARTARE gin-spiked caviar, sea buckthorn, taro chips	21
TUNA TARTARE avocado, lime, charred jalapeño & miso ginger dressing, taro crackers.....	19
<i>make it a main with skinny fries...29</i>	
HAMACHI SASHIMI charred jalapeño & miso ginger dressing	23
SHRIMP COCKTAIL Marie Rose cocktail sauce, lemon	22
COASTAL OYSTERS half dozen, shallot mignonette, horseradish, nasty sauce.....	23
THE ICED SEAFOOD TOWER oysters, half lobster, snow crab legs, shrimp, salmon tartare, octopus, daily special addition.....	128

SALADS

BRAVEN CAESAR romaine, garlic croutons, Parmigiano-Reggiano, anchovies, horseradish.....	15
THE ICE WEDGE Roquefort blue cheese, tomato, avocado, bacon, ranch dressing	15
WARM MUSHROOM & SPINACH Canadian whisky dressing, kale, shoestring potatoes.....	17
BURRATA & TOMATOES fresh tomatoes, toasted pistachios, olive oil, old sherry vinegar	19

THE PRIME RIB ROAST

12oz slow-roasted prime rib, truffle double-baked potato, honey-glazed carrots,
with a side of the Braven caesar or cream of mushroom soup...49

PLATES

BRAVEN BURGER house-ground chuck roll patty, processed cheese, onions, lettuce, tomato, truffle garlic aioli, skinny fries	22
ROTISSERIE-SMOKED BONELESS BEEF SHORT RIB stone-ground soft polenta, caramelized onions, red-eye gravy.....	34
SMOKED & CHARGRILLED HALF CHICKEN grain & charred corn pilaf, lemon, garlic grilled greens.....	29
ALBERTA BISON & BEEF BOLOGNESE fresh Mafalda noodles, bison sugo, Parmigiano-Reggiano.....	26
LOBSTER & SHRIMP MAC & CHEESE fresh maccheroni, white cheddar, tarragon & tomato bisque, herbed breadcrumbs	36
MAPLE RUM ROASTED B.C. BLACK COD Newfoundland screech, cauliflower, sumac spice, raisins, pine nuts.....	46
CHARGRILLED SALMON ratatouille, charred escarole, lemon.....	34
GRILLED JUMBO SHRIMP garlic butter, escargots, charred fennel, new potatoes, lemon.....	42
CHARCOAL-ROASTED CAULIFLOWER Prairie grain pilaf, pumpkin seeds, veg-eye gravy.....	21

STEAKS, LOINS & CHOPS

cooked on our hardwood grill, all steaks are garnished with devilled tomato & watercress

8oz FLAT IRON	29	14oz RIB EYE	62
5oz/ 10oz FILET MIGNON	34 / 54	6oz SALMON FILLET	28
10oz NEW YORK STRIP LOIN.....	46	14oz HERITAGE PORK CHOP.....	38
8oz LAMB SIRLOIN	44	6oz YELLOWTAIL TUNA	28
CHARGRILLED BONELESS	14	15oz CHATEAUBRIAND.....	85
CHICKEN BREAST		BEEF TENDERLOIN FOR TWO	

Complements

SKINNY FRIES	8
MASHED POTATOES	10
CHEESY CAULIFLOWER & BROCCOLI ...	10
ONION RINGS.....	10
CREAMED SPINACH.....	12
GRILLED RAPINI.....	12
TATER TOTS.....	8
WILD MUSHROOMS.....	13
RED-EYE GRAVY	3
BÉARNAISE SAUCE	4
CREAMED PEPPERCORN & BOURBON SAUCE.....	6
FOIE GRAS (2.5oz).....	25
GRILLED JUMBO SHRIMP (5 PCS)	32
CRAB LEGS (200 GRAMS).....	48

Prix Fixe

choice of app, main & dessert...49
CREAM OF MUSHROOM SOUP <i>or</i>
BRAVEN CAESAR SALAD <i>or</i>
CRAB, SHRIMP & HADDOCK CAKE —
ALBERTA BISON & BEEF BOLOGNESE <i>or</i>
CHARGRILLED CHICKEN BREAST <i>or</i>
CHARGRILLED SALMON —
STICKY TOFFEE PUDDING <i>or</i>
SELECTION OF ICE CREAMS OR SORBETS

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.