

STARTERS

BRAVEN CORNBREAD cheddar, jalapeño, maple butter	7	MOLTEN ARTICHOKE & PARMESAN DIP raw vegetable crudités, bannock crisps	17
CREAM OF MUSHROOM SOUP enoki, chive, crème fraîche	12	BRAVEN CAESAR SALAD romaine, garlic croutons, Parmigiano-Reggiano, anchovies, horseradish	15
FRIED SQUID XO mayonnaise	15	THE ICE WEDGE SALAD Roquefort blue cheese, tomato, avocado, bacon, ranch dressing	15
CRAB, SHRIMP & HADDOCK CAKE dill pickle tartar sauce, celery root & heirloom carrot slaw	16	WARM MUSHROOM & SPINACH SALAD Canadian whisky dressing, kale, shoestring potatoes	17
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

TUNA TARTARE avocado, lime, charred jalapeño & miso ginger dressing, taro crackers	19	COASTAL OYSTERS half dozen, shallot mignonette, horseradish, nasty sauce	23
HAMACHI SASHIMI charred jalapeño & miso ginger dressing	23	THE ICED SEAFOOD TOWER oysters, half lobster, snow crab legs, shrimp, salmon tartare, octopus, daily special addition....	128
SHRIMP COCKTAIL Marie Rose cocktail sauce, lemon	22		

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	6oz YELLOWTAIL TUNA	28
8oz LAMB SIRLOIN	44		

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
CHARCOAL-ROASTED CAULIFLOWER Prairie grain pilaf, pumpkin seeds, veg-eye gravy	21

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

THE PRIME RIB ROAST

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

GAME DAY

PRIX FIXE MENU

choice of app & main...42

SWEET CORN
& SHRIMP CHOWDER

or

BEEF EMPANADAS
chimichurri, pickles

or

TUNA TARTARE
lime, honey, quinoa crisp

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BBQ PORK BACK RIBS
cornbread, braised kale

or

PULLED BRISKET & CHUCK BURGER
cheddar, crispy onions, fries

or

SHRIMP & BAY SCALLOP PENNE
rosé sauce, tomatoes, peas

EXECUTIVE CHEF JEREMY KORTEN
CORPORATE EXECUTIVE CHEF ANTHONY WALSH