

# Dinner Menu

## STARTERS

**Braven Cornbread**  
cheddar, jalapeño, maple butter 8

**O&B Mushroom Soup**  
no cream or butter, chive 12

**Alberta Beef Steak Tartare**  
charred pickles, mustard,  
quail egg, crostini 19

**Snow Crab, Shrimp & Atlantic  
Haddock Cakes**  
celery root & heirloom carrot slaw,  
dill pickle tartar sauce 14

## ICE BAR & SEAFOOD

**Shrimp Cocktail**  
five pieces, Marie Rose cocktail sauce,  
lemon 23

**Tuna Tartare**  
avocado, lime, miso ginger dressing,  
taro chips 19

**Whipped Smoked Salmon  
Rillettes Pâté**  
crème fraîche, cucumber, chives,  
crostini 16

**Hamachi Sashimi**  
charred jalapeño & miso dressing 22

**Coastal Oysters**  
half dozen, shallot mignonette,  
horseradish, nasty sauce 23

**Seafood Tower**  
lobster, oysters, crab legs, shrimp cocktail,  
salmon rilette & all the fixings 160

**Cocktail Platter**  
oysters, shrimp, salmon rilette &  
all the fixings 85

## SALADS

**Field Greens**  
radish, apricot, balsamic vinaigrette,  
pickled roots 13

**Braven Caesar**  
romaine, horseradish, bacon, focaccia,  
Parmigiano-Reggiano 16

**The Ice Wedge**  
Roquefort blue cheese, tomato,  
avocado, bacon, ranch dressing 15

## HOUSEMADE PASTAS

*all of our pastas are made in-house with  
flour and eggs from Alberta*

**Alberta Beef Bolognese**  
fresh Mafalda noodles, red wine-braised  
beef, Parmigiano-Reggiano 24

**Tagliatelle alla "AO"**  
olive oil, basil, garlic, shrimp,  
bay scallops 28

**Lobster Mac & Cheese**  
cheddar, sweet peas, tarragon 40

Please make us aware of any food allergies, as  
there may be ingredients that are not listed.

## PLATES

**Braven Burger**  
house-ground chuck roll patty,  
processed cheese, onions, lettuce,  
tomato, garlic aioli, skinny fries 24

**Dukkah-Spiced Chicken Breast**  
wild rice & ancient grain pilaf,  
cranberries, broccoli, pomegranate,  
feta & cucumber raita 27

**Maple Rum Roasted B.C. Black Cod**  
Newfoundland screech, cauliflower,  
sumac, raisins, pine nuts 47

**West Coast Salmon**  
roasted heirloom vegetables,  
new potatoes, lemon 34

**Charcoal-roasted Cauliflower**  
Prairie grain pilaf, pumpkin seeds,  
veg-eye gravy 21

## LAND & SEA

*all proteins are cooked on our hardwood  
grill and served with devilled tomato and  
broccolini*

**6oz Yellowtail Tuna 28**

**Jumbo Shrimp (5pcs) 28**

**6oz West Coast Salmon 24**

**Boneless Chicken Breast 21**

**8oz Beef Brochette 34**

**14oz Ribeye 52**

**7oz Filet Mignon 46**

**10oz New York Strip Loin 44**

**8oz Lamb Sirloin 36**

## COMPLEMENTS

**Skinny Fries 7**

**New Potatoes 9**

**Mushrooms 10**

**Green Beans 7**

**Broccolini 9**

**Honey-glazed Carrots 9**

**Red-eye Gravy 3**

**Creamed Peppercorn Sauce 3**

**Crab Legs 48**

**Jumbo Shrimp 32**

**Lobster Tail 42**

## DESSERTS

**Selection of Ice Creams & Sorbets 9**

**Sticky Toffee Pudding**  
sour cream ice cream, whisky toffee  
sauce, hazelnut butter toffee 12

**Phyllo-wrapped Cheesecake**  
pan-fried in butter, fruit compote 13

**Belgian Chocolate Decadence**  
chocolate ice cream, preserved  
red berries 13

**Most items are available for takeout.**  
Rain Game - unfortunately we are not permitted  
to provide back-up seating indoors if it rains  
but we will assist in promptly packing up your  
meals to go.