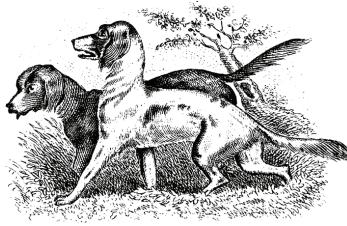

Dinner



Menu

STARTERS

BRAVEN CORNBREAD cheddar, jalapeño, maple butter	8
O&B MUSHROOM SOUP no cream or butter, enoki, chive.....	12
FRIED SQUID caper aioli.....	15
MOLTEN ARTICHOKE & PARMESAN DIP raw vegetable crudités, bannock crisps	19
CRAB, SHRIMP & HADDOCK CAKE dill pickle tartar sauce, celery root & heirloom carrot slaw.....	16
FOIE GRAS FRENCH TOAST apple, walnuts, French toast, quail egg, crispy sage	26
ALBERTA BEEF STEAK TARTARE charred pickles, mustard, quail egg, crostini.....	19

ICE BAR & SEAFOOD

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

SALADS

BRAVEN CAESAR romaine, garlic croutons, Parmigiano-Reggiano, anchovies, horseradish.....	16
THE ICE WEDGE Roquefort blue cheese, tomato, avocado, bacon, ranch dressing	15
WARM MUSHROOM & SPINACH Canadian whisky dressing, shoestring potatoes, goat cheese	16
BURRATA & TOMATOES FOR TWO fresh tomatoes, toasted pistachios, olive oil, old sherry vinegar	27

HOUSEMADE PASTAS

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

LOBSTER & SHRIMP MAC & CHEESE fresh maccheroni, white cheddar, tomato, herbed breadcrumbs.....	36
ALBERTA BISON & BEEF BOLOGNESE fresh Mafalda noodles, bison sugo, Parmigiano-Reggiano.....	26
TAGLIATELLE ALLA "AO" creamy tomato rosé sauce, shrimp, calamari, bay scallops, basil	24

PLATES

BRAVEN BURGER	
house-ground chuck roll patty, processed cheese, onions, lettuce, tomato, truffle garlic aioli, skinny fries	22
<i>add bacon...</i>	3
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 greens.....	28
MAPLE RUM ROASTED B.C. BLACK COD	
Newfoundland screech, cauliflower, sumac, raisins, pine nuts	47
WEST COAST SALMON	
roasted heirloom root vegetables, new potatoes, lemon	32
ORGANIC OCEAN STRIPED BASS	
garlic butter, charred fennel, new potatoes, lemon	47
CHARCOAL-ROASTED CAULIFLOWER	
Prairie grain pilaf, pumpkin seeds, veg-eye gravy	21
PRIME RIB ROAST	
12oz slow-cooked prime rib, porcini baked potato, honey-glazed carrots, celeriac slaw	52

LAND & SEA

all proteins are cooked on our hardwood grill, and all steaks are garnished
with devilled tomato and broccolini

8oz FLAT IRON	32	14oz RIB EYE	48
5oz/10oz FILET MIGNON	38 / 67	6oz WEST COAST SALMON FILLET...	29
10oz NEW YORK STRIP LOIN	46	14oz HERITAGE PORK CHOP	37
8oz LAMB SIRLOIN	36	6oz YELLOWTAIL TUNA	28
BONELESS CHICKEN BREAST	23	15oz CHATEAUBRIAND	99
		BEEF TENDERLOIN FOR TWO	

Complements

SKINNY FRIES	8
MASHED POTATOES	10
PORCINI BAKED POTATO	10
WILD MUSHROOMS.....	13
RED-EYE GRAVY	3
CREAMED PEPPERCORN SAUCE	3
CHEESY CAULIFLOWER & BROCCOLI	10
HONEY-GLAZED CARROTS	8
BÉARNAISE SAUCE	4
FOIE GRAS (2.5oz)	25
GRILLED JUMBO SHRIMP (5 PCS)	32
KING CRAB LEGS (1/2 POUND)	48