



BUTCHER'S BLOCK

steaks served with roasted mini bell peppers & truffled blue smashed potatoes

BEEF STRIPLOIN	6 oz/11 oz	glace de viande	29/39
BEEF HANGER	7 oz	chimmichurri	26
BEEF T-BONE	16 oz	glace de viande	65
BEEF FILET MIGNON	5 oz	bacon wrapped, green peppercorn cream	39
BEEF PETIT FILET	5 oz/9 oz	glace de viande	35/49
BISON STRIPLOIN	6 oz	saskatoon berry demi glace	45
BISON RIBEYE	9 oz	drunken cherry demi glace	45
ELK TENDERLOIN	5 oz	saskatoon berry gastrique	42
LAMB RACK	8 oz	huckleberry demi glace	39

STEAK ENHANCEMENTS

blackened peppercorn crust	2	smoked gorgonzola butter	4
drunken cherry demi glace	5	huckleberry demi glace	4
saskatoon berry demi glace	4	béarnaise	5
green peppercorn cream	5	glace de viande	6
saskatoon berry gastrique	5	hollandaise	5

lobster tail	drawn garlic butter	24
oscar	crab, asparagus, hollandaise	12
neptune	jumbo shrimp, asparagus, hollandaise	15

SHARED SIDES

butter braised cabbage	5	garlic butter mushrooms	6
grilled asparagus & parmesan	7	spinach & goat cheese gratin	6
roast brussel sprouts & pancetta	6	thyme roast mini potatoes	5
smoked cheddar & chive stuffed potato	6	pancetta & smoked gorgonzola cavatappi	8



APPETIZERS

BAKERY	artisanal bread, house butter, balsamic, olive oil	6
MARKET SOUP	inspired daily, warm bread	9
WEDGE SALAD	butter lettuce, smoked gorgonzola, pancetta, sweet drop peppers, buttermilk dressing	14
CRAB CAKE	bc dungeness, chili aioli, arugula, citrus vinaigrette	18
BRAISED LAMB GNOCCHI	braised shoulder, goat cheese, arugula, smoked cheddar, glace de viande, crostini	16
JUMBO SHRIMP COCKTAIL	lime & maple, pinot gris poached	18
DUCK CONFIT PÂTÉ	cherry pancetta jam, roasted garlic, crostini	16
BEEF CARPACCIO	arugula, balsamic, maple mustard, parmesan, sea salt, crostini	18

chef's specialties

VEGETARIAN GNOCCHI	tri colored handmade gnocchi, goat cheese, arugula, peppers, asparagus, mushrooms, bread	23
LOBSTER RAVIOLI	white wine blush, arugula, goat cheese, prosciutto, bread	39
DUCK BREAST 8OZ	sous vide, roast beet risotto, asparagus, brandied cherry gastrique	32
BC KING SALMON	phyllo, pepita pesto, huckleberry risotto, asparagus, hollandaise	38
ELK SHORT RIBS	pinot braised, truffled blue potato, macerated cherry velouté, seasonal vegetables	28
WILD BOAR DOUBLE CHOP	braised cabbage, truffled blue potato, roast peppers, huckleberry demi	28

reservations 250 344-6201

*we are happy to accommodate dietary restrictions, please call ahead

CHEF ANDREW HALLIDAY

1587 cache close
kicking horse mountain resort

taxes & gratuities not included

*prices and items subject to change based on product availability