

CHARCUTERIE



Purchase 5 or more cured meats to receive 15% off the meat selection!

- Bershire Panchetta (Hart House) \$7
- Copa (Hart House) \$7
- Bersola (Hart House) \$7
- Duck Prosciutto (Hart House) \$8
- Peppered Guanciale (Hart House) \$7
- Prosciutto de Parma (Italy) \$8
- Lamb Tarragon Sausage (Hart House) \$6
- Salami (Italy) \$6
- Smoked Salmon (Hart House) \$7

*Ask your service staff for Chef's weekly Charcuterie additions.

*All Items are hand crafted and subject to availability.



PRESERVES / CONDIMENTS

- Sumac Marinated Artichokes (Hart House) \$6
- Pickled Beets (Hart House) \$5
- Dill Pickles (AB) \$4
- Sauerkraut (Hart House) \$4
- Truffled Peaches (Italy) \$7
- Olives (Italy) \$4
- Honeycomb (AB) \$6
- Maple Apple Chutney (Hart House) \$2
- Blackberry Pinot Noir Jam (Hart House) \$3
- Grainy Mustard \$2

ADDITIONS

- Toasted Crostini \$2
- GF Crackers \$3
- Bourbon Candied Pecans \$3
- Artisan Crackers \$3
- Chef's House Made Bread \$4
- Hard Tack \$3
- Fresh Fruit Selection (In Season) \$5

CHEESE SELECTION



- Soft Ricotta (mild, Hart House) \$5
- Cedrilion (strong, Quebec) \$5
- Double Creme Brie (mild, Quebec) \$5
- Fior di Latte (mild, Alberta) \$6
- Beemster 18YO Gouda (sharp, Netherlands) \$9
- Moonstruck Beddis Blue (British Columbia) \$11
- Salt Spring Garlic Chevre (med, British Columbia) \$9
- Burrata Crema (mild, Alberta) \$13
- Pecorino Aged (hard, mild, Alberta) \$10
- Aged Cheddar (sharp, Ontario) \$6
- Boursin (soft, Mild, France) \$8
- Gorgonzola (blue, France) \$5

DESSERTS



- BOURBON PECAN PIE \$7
Classic New Orleans recipe. Candied Pecans, Bourbon, vanilla beans.
- DARK CHOCOLATE MOUSSE \$7
With seasonal berries and whipped cream.
- STRAWBERRY BRUSCHETTA \$9
Dark chocolate balsamic marinated berries, hand whipped fresh cream and basil garnish.
- TWO CHEESES AND FRUIT
Suggested Paired this with Port or Sherry \$10 plus beverage price

TAPAS & SHARING

- PAN FRIED BRUSSELS SPROUTS**
House Cured Bacon, Fresh Garlic, Balsamic tossed sprouts. **\$13**
- SRIRACHA DEVILED EGGS**
Sweet, spicy and rich whipped egg yolks w/Chive Puree **\$10**
- PAN SEARED SPOT PRAWNS**
Pacific prawns seared in Honey Chipotle dust, Lemon & butter basted. **\$14**
- ROSE CITY GRAVLAX**
Nordic style whiskey cured Salmon, Hardback bites with house made dill & lemon zest Ricotta, caper. **\$14**
- BAKED DOUBLE CREAM BRIE**
Oven baked to a warm melt topped with cranberry jelly, served with toasted crostini. **\$14**
- BISON MEATBALLS**
Deliciously seasoned Alberta Bison, hand formed into savory and hearty meatballs, topped with our blackberry Pinot Noir jam. **\$14**
- MILLIONAIRE'S PLATTER**
27-day dry aged 24 oz Tomahawk Steak. Butter basted and oven baked to medium rare, then sliced for sharing. Chimichuri side sauce. **\$87**

SOUPS AND SALAD

- DAILY CHEF'S CREATION**
Homemade, fresh soup creations made each day by Chef. **\$5 cup | \$7 bowl**
- LAGER AND CHEESE**
Craft beer stretched onions and potatoes blended with aged Canadian Cheddar and Roasted Garlic. **\$5 cup | \$7 bowl**
- CAESAR SALAD**
Romaine, Arugula, House cured Bacon, shaved Grana Padano, Lemon zested cured scratch dressing. **\$13**
- WARM BEET SALAD**
With a base of Spinach, Arugula topped w/Orange Slice, roasted Pumpkin Seeds, Honey Horseradish Vinaigrette and Peppered Goat Cheese. **\$13**
- CAPRESE SALAD**
Tomatoes paired with delicious Fior De Latra Cheese, Extra virgin Olive Oil, Cracked black pepper and citrus liss. **\$12**

*Add sliced Sous Vide Flank or Baked Duck for \$7

ENTRÉE



All Entrées are made fresh and as such, are limited in quantities. Please enjoy with confidence these items, when they are available.

- SMOKED CHICKEN POT PIE**
House Smoked Organic Chicken, creamy herbed vegetable medley, Egg washed puff pastry topping. **\$18**
- HART HOUSE BURGER**
Brandt Lake raised Beef Waygu, Fresh cut Roma, Creamy Dill and Wasabi aioli. Olive oil tossed spinach greens on the side. **\$19**
- BISON MEAT BALLS**
Same as our Savory Tapa but served with House made Gnocci topped with a Piment Mead and Shallot reduction and Butternut Squash cream sauce. **\$25**
- LAMB RAGU**
Stewed Alberta Lamb, herbed potatoes and root vegetables in a rich wine tomato sauce w/a slice of House bread. **\$22**
- STUFFED CHOP**
Aged Cheddar stuffed Hotel Cut Pork Chop, Basil and Sour Cherry compote, Southern style cheese grits. **\$29**
- SOUS VIDE FLANK STEAK**
Slow cooked for 12 hours to Medium Rare finished in sage butter, House Yorkshire Pudding smothered in peppered roast garlic gravy. **\$26**
- ELK VENISON SCHNITZEL**
Bourbon Marininated Elk, House Spaetzle, Peppered White Gravy, Fresh Apples and Lemon zest. **\$35**

Hart House respects all dietary and allergy concerns and will modify some dishes accordingly, if possible. Good food takes time and we appreciate your patience in advance.

*For groups of 6 or more an 18% gratuity will be added to your bill
*A \$1.50 "Split Fee" may be added for dishes requiring separate plating by the chef.

Please respect Chef's original recipes as they were intended to be served. Chef Jason Wright