

# CHARCUTERIE



Purchase 5 or more Cured meats to receive 15% off Charcuterie!

Berkshire Pancetta (Hart House) \$6

Whiskey and Brown Sugar Cured Salmon (Hart House) \$5

Duck Prosciutto (Hart House) \$7

Andouille Sausage (Hart House) \$5

Smoked Salmon (Hart House)

Chorizo Bellota (Italy) \$6

Prosciutto de Parma (Italy) \$7

Coppa (Hart House) \$6

Peppered Guanciale (Hart House) \$6

Salami (Italy) \$5

Country Pate (Hart House) \$4

Cherry Venison Terrine \$6

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

\*All Charcuterie are subject to availability

# PRESERVES / CONDIMENTS

Dill Pickles (Hart House) \$4

Pickled Beets (Hart House) \$4

Truffled Peaches (Italy) \$7

Sumac Marinated Artichokes (Hart House) \$5

Grainy Mustard (Hart House) \$2

HoneyComb (Alberta) \$5

Sauerkraut (Hart House) \$3

Maple Apple Chutney (Hart House) \$2

Blackberry Pinot Noir Jam (Hart House) \$3

Bacon Jam (Hart House) \$3

# ADDITIONS

Crostini \$2

Gluten Free Crackers \$3

Bourbon Candied Pecans \$3

Artisan Crackers \$3

Chef's House Bread Selection \$4

Olives \$4

Fresh Fruit Selection \$5



# CHEESE SELECTION

House Made Ricotta (Hart House) \$4

Cendrillion (Quebec) \$4

Double Crème Brie (Quebec) \$5

Fior di Latte (Alberta) \$6

Beemster 18 YO (Netherlands) \$9

Gorgonzola (France) \$4

Moonstruck Beddis Blue (British Columbia) \$11

Salt Spring Garlic Chevre (British Columbia) \$9

Burrata Crema (Alberta) \$13

Pecorino Aged (Alberta) \$9

Aged Cheddar (Ontario) \$5

Boursin (France) \$7

# DESSERTS



## STRAWBERRY BRUSCHETTA

\$7

Dark Chocolate Balsamic marinated Berry, hand whipped fresh cream, basil garnish.

## CANDIED PECAN PIE

\$6

Classic New Orleans recipe. Candied Pecans, vanilla bean rich.

## DARK CHOCOLATE MOUSSE

\$7

With fresh raspberries and whipped cream.

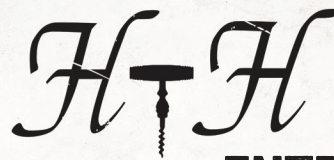


## TAPAS & SHARING

<b>PAN FRIED BRUSSELS SPROUTS</b> Salt Pork, Fresh Garlic, Balsamic tossed sprouts.	\$12
<b>PICKLED PORTOBELLO CARPACCIO</b> House Pickled Portobello, White Peach Balsamic tossed greens, truffle oil drizzle.	\$12
<b>SRIRACHA DEVEILED EGGS</b> Sweet and spicy and rich, whipped egg yolks, Chive Puree.	\$8
<b>DUCK RILLETTE</b> Slow cooked, shredded Duck. Served with Cranberry jelly atop toasted crostini.	\$13
<b>BELLISSIMA ROMAS</b> Fior di Latte, Olive Oil, Truffle salt, Basil, Balsamic Pearls.	\$10
<b>PAN SEARED PRAWNS</b> Cayenne, Lemon and butter basted fresh Prawns.	\$14
<b>ROSE CITY GRAVLAX</b> Nordic style whiskey cured Salmon mousse, served atop contemporary Hardtack.	\$13
<b>BAKED DOUBLE CREAM BRIE</b> Oven baked to a warm melt, topped with cranberry jelly and served with toasted crostini	\$14
<b>BISON MEATBALLS</b> Deliciously seasoned Alberta Bison, hand formed into savory and hearty meatballs and topped with our blackberry Pinot Noir Jam.	\$12
<b>MILLIONAIRES PLATTER</b> 27-day dry-aged 24 oz Tomahawk steak. Butter basted and oven baked to medium rare, then sliced for sharing. Chimichurri sauce side.	\$87

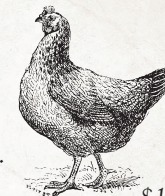
## SOUPS AND SALAD

<b>TRADITIONAL PEA SOUP</b> Smoked Ham, Ale soaked yellow peas, fresh herb, rich creamy base.	\$4 cup   \$7 bowl
<b>LAGER AND CHEESE SOUP</b> Craft beer drenched onions and new potatoes. Stewed and blended with aged Canadian cheddar and roasted garlic.	\$4 cup   \$7 bowl
<b>GRANNY MOZEL'S BORSCHT</b> Stewed Red and Golden Beets, salt soured and potato thickened. Grannies home style family recipe. <i>*All house made soups are served with a side of stone milled Canadian barley.</i>	\$4 cup   \$7 bowl
<b>CAESAR SALAD</b> Baby Romaine, Arugula, house cured bacon, shaved Gran Padano, lemon zest, cured scratch dressing.	\$13
<b>WARM BEET SALAD</b> Honey Horseradish Vinaigrette, Orange slice, Spinach and Arugula, toasted pumpkin seeds. Peppered Goat cheese.	\$13



## ENTRÉE

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



<b>SMOKED CHICKEN POT PIE</b> In house Smoked Organic Chicken, creamy herbed vegetable medley. Egg washed puff pastry topping.	\$17
<b>RATATOUILLE PROVENCALE</b> Old World recipe, marinated Zucchini, Eggplant and Tomatoes cooked to order, herb and Olive Oil tossed. Our Vegan Friendly dish!	\$16
<b>HART HOUSE BURGER</b> Brandt Lake Alberta raised Waygu, Creamy Dill and Wasabi aioli, fresh cut Roma, olive oil tossed spinach greens	\$18
<b>STUFFED PORK CHOP</b> Aged Cheddar stuffed Hotel cut Pork Chop, Basil and sour cherry compote, Southern style cheese grits.	\$28
<b>SOUS VIDE FLANK STEAK</b> Slow cooked Alberta Flank, Yorkshire Pudding smothered in peppered roast garlic gravy.	\$24
<b>LAMB SHOULDER RAGU</b> Stewed Alberta Lamb, herbed new potatoes and fresh root vegetables in a rich red wine tomato sauce.	\$21
<b>ELK VENISON SCHNITZEL</b> Bourbon Marinated Elk, Spaetzle, Peppered White Gravy, Fresh Apples, lemon zest.	\$34
<b>BISON MEATBALLS</b> Fresh Ground Alberta Bison, Pymment mead and Shallot reduction. Butternut Squash Cream house Gnocchi.	\$25

## GOURMET FLATBREADS

<b>THE HUNTSMAN</b> Half-Day slow cooked Alberta Flank, red Spanish onion, dill crema, Cheddar, Arugula.	\$15
<b>CHICKEN</b> Bourbon BBQ smothered Smoked Chicken. Mozzarella and Shredded Aged gouda with caramelized Spanish onions.	\$15
<b>MARGHERITA</b> Fior di Latte, Fresh Basil, House Marinara, Olive Oil drizzle.	\$14

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.

Please respect Chef's original recipes as they were meant to be enjoyed. ~Chef Daniel Huber~