

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

Classic New Orleans recipe. Candied Pecans, Bourbon, vanilla beans.

\$7

DARK CHOCOLATE MOUSSE

With seasonal berries and whipped cream.

\$7

STRAWBERRY BRUSCHETTA

Dark chocolate balsamic marinated berries, hand whipped fresh cream and basil garnish.

\$9

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.

SRIRACHA DEVILED EGGS

Sweet, spicy and rich whipped egg yolks w/Chive Puree

PAN SEARED SPOT PRAWNS

Pacific prawns seared in Honey Chipotle dust, Lemon & butter basted.

ROSE CITY GRAVLAX

Nordic style whiskey cured Salmon, Hardtack bites with house made dill & lemon zest Ricotta, caper.

BAKED DOUBLE CREAM BRIE

Oven baked to a warm melt topped with cranberry jelly, served with toasted crostini.

BISON MEATBALLS

Deliciously seasoned Alberta Bison, hand formed into savory and hearty meatballs, topped with our blackberry Pinot Noir jam.

MILLIONAIRE'S PLATTER

27-day dry aged 24 oz Tomahawk Steak. Butter basted and oven baked to medium rare, then sliced for sharing. Chimichurri side sauce.

SOUPS AND SALAD

DAILY CHEF'S CREATION

Homemade, fresh soup creations made each day by Chef.

LAGER AND CHEESE

Craft beer drenched onions and potatoes blended with aged Canadian Cheddar and Roasted Garlic.

CAESAR SALAD

Romaine, Arugula, House cured Bacon, shaved Grana Padano, Lemon zested cured scratch dressing.

WARM BEET SALAD

With a base of Spinach, Arugula topped w/Orange Slice, toasted Pumpkin Seeds, Honey Horseradish Vinaigrette and Peppered Goat Cheese.

CAPRESE SALAD

Tomatoes paired with delicious Fior De Latta Cheese, Extra virgin Olive Oil, Cracked black pepper and citrus kiss.

*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.

HART HOUSE BURGER

Brandt Lake raised Beef Waygu, Fresh cut Roma, Creamy Dill and Wasabi aioli. Olive oil tossed spinach greens on the side.

BISON MEAT BALLS

Same as our Savory Tapa but served with House made Gnocci topped with a Pymment Mead and Shallot reduction and Butternut Squash cream sauce.

LAMB RAGU

Stewed Alberta Lamb, herbed potatoes and root vegetables in a rich wine tomato sauce w/a slice of House bread.

STUFFED CHOP

Aged Cheddar stuffed Hotel Cut Pork Chop, Basil and Sour Cherry compote, Southern style cheese grits.

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.

ELK VENISON SCHNITZEL

Bourbon Marinated Elk, House Spaetzle, Peppered White Gravy, Fresh Apples and Lemon zest.

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 meant to be enjoyed. Chef Tyson Wright