

## 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) \$5
- Chorizo Bellota (Italy) \$6
- Prosciutto de Parma (Italy) \$7
- Peppered Guanciale (Hart House) \$6
- Salami (Italy) \$5
- Country Pate (Hart House) \$4

\*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

## 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
- Cendrillon (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 seasonal berries and whipped cream.



## TAPAS & SHARING

- PAN FRIED BRUSSELS SPROUTS**  
Salt Pork, Fresh Garlic, Balsamic tossed sprouts. \$12
- PICKLED PORTOBELLO CARPACCIO**  
House Pickled Portobello, White Peach Balsamic tossed greens, truffle oil drizzle. \$12
- SRIRACHA DEVILED EGGS**  
Sweet and spicy and rich, whipped egg yolks, Chive Puree. \$8
- PAN SEARED PRAWNS**  
Cayenne, Lemon and butter basted fresh Prawns. \$14
- ROSE CITY GRAVLAX**  
Nordic style whiskey cured Salmon mousse, served atop contemporary Hardtack. \$13
- BAKED DOUBLE CREAM BRIE**  
Oven baked to a warm melt, topped with cranberry jelly and served with toasted crostini \$14
- BISON MEATBALLS**  
Deliciously seasoned Alberta Bison, hand formed into savory and hearty meatballs and topped with our blackberry Pinot Noir Jam. \$12
- MILLIONAIRES PLATTER**  
27-day dry-aged 24 oz Tomahawk steak. Butter basted and oven baked to medium rare, then sliced for sharing. Chimichurri sauce side. \$87
- CAPRESE SALAD**  
Fresh Roma Tomatoes, paired with delicious Fior De Latra Cheese, Extra Virgin Olive Oil, Cracked black pepper and citrus kiss. \$11

## SOUPS AND SALAD

- DAILY CHEF'S CREATION**  
Homemade, fresh soup, made each morning by Chef. Ask your server for today's creation. \$4 cup | \$7 bowl
- LAGER AND CHEESE SOUP**  
Craft beer drenched onions and new potatoes. Stewed and blended with aged Canadian cheddar and roasted garlic. \$4 cup | \$7 bowl
- CAESAR SALAD**  
Baby Romaine, Arugula, house cured bacon, shaved Gran Padano, lemon zest, cured scratch dressing. \$13
- WARM BEET SALAD**  
Honey Horseradish Vinaigrette, Orange slice, Spinach and Arugula, roasted pumpkin seeds. Peppercorn 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.*

- SMOKED CHICKEN POT PIE**  
In house Smoked Organic Chicken, creamy herbed vegetable medley. Egg washed puff pastry topping. \$17
- HART HOUSE BURGER**  
Brandt Lake Alberta raised Wagyu, Creamy Dill and Wasabi aioli, fresh cut Roma, olive oil tossed spinach greens \$18
- STUFFED PORK CHOP**  
Aged Cheddar stuffed Hotel cut Pork Chop, Basil and sour cherry compote, Southern style cheese grits. \$28
- SOUS VIDE FLANK STEAK**  
Slow cooked Alberta Flank, Yorkshire Pudding smothered in peppercorn roast garlic gravy. \$24
- LAMB SHOULDER RAGU**  
Stewed Alberta Lamb, herbed new potatoes and fresh root vegetables in a rich red wine tomato sauce. \$22
- ELK VENISON SCHNITZEL**  
Bourbon Marinated Elk, Spaetzle, Peppercorn White Gravy, Fresh Apples, lemon zest. \$34
- BISON MEATBALLS**  
Fresh Ground Alberta Bison, Piment mead and Shallot reduction. Butternut Squash Cream house Gnocchi. \$23

*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*