

Purchase 5 or more cured meats to receive 19% off the meat selection!

Bershire Panchetta (Hart House) \$7

Bersola (Hart House) \$7 Copa (Hart House) \$7

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

"All Items are hand crafted and subject to availability.

Duck Prosciutto (Hart House) \$8

Peppered Guanicale (Hart House) \$7

Prosciutto de Parma (Italy) \$8

Double Creme Brie (mild, Quebec) \$5

Cedrillon (strong, Quebec) \$5

Soft Ricotta (mild, Hart House) \$5

CHEESE SELECTION

Lamb Tarragon Sausage (Hart House) \$6 Salami (Italy) \$6

Smoked Salmon (Hart House) \$7



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

Grainy Mustard \$2

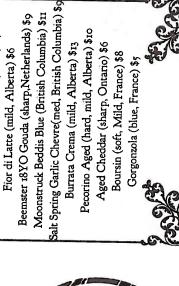
Maple Apple Chutney (Hart House) \$2 Honeycomb (AB) \$6

Blackberry Pinot Noir Jam (Hart House) \$3

Bourbon Candied Pecans \$3 Artisian Crackers \$3 Toasted Crostini \$2 GF Crackers \$3

Chef's House Made Bread \$4 Hard Tack \$3 Fresh Fruit Selection (In Season) \$5







Classic New Orleans recipe. Candied Pecans, Bourbon, vanilla beans. BOURBON PECAN PIE

\$7

With seasonal berries and whipped cream. DARK CHOCOLATE MOUSSE

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

Suggested Paired this with Port or Sherry TWO CHEESES AND FRUIT









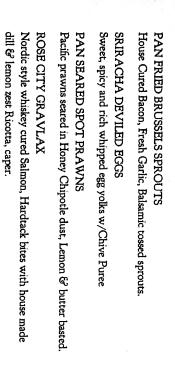


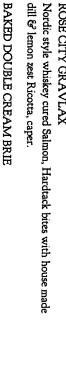






# TAPAS & SHARING





Deliciously seasoned Alberta Bison, hand formed into savory and hearty **BISON MEATBALLS** meatballs, topped with our blackberry Pinot Noir jam \$14

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

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



Homemade, fresh soup creations made each day by Chef DAILY CHEF'S CREATION

Craft beer drenched onions and potatoes blended with aged Canadian Cheddar and Roasted Garlic LAGER AND CHEESE

\$5 cup 1 \$7 bowl

\$13

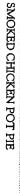
Romaine, Arugula, House cured Bacon, shaved Grana Padano, Lemon zested cured scratch dressing CAESAR SALAD

With a base of Spinach, Arugula topped w/Orange Slice, toasted Pumpkin Seeds, Honey Horseradish Vinaigrette WARM BEET SALAD

Tomatoes paired with delicious Fior De Latta Cheese, Extra virgin Olive Oil, Cracked black pepper and citrus kix CAPRESE SALAD and Peppered Goat Cheese

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

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



\$10

\$13

House Smoked Organic Chicken, creamy herbed vegetable medley. Egg washed puff pastry

## HART HOUSE BURGER

\$14

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

### BISON MEAT BALLS

\$14

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

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

\$22

\$25

\$19

\$18

### STUFFED CHOP

\$87

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

### 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

\$5 cup 187 bowl 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 seperate plating by the chef



