

Appetizers

Lobster Bisque: \$10

House made lobster crème reduction topped with lobster meat, lime zest & micro greens

Wild Mushroom Risotto: \$8

Wild mushrooms sautéed in butter, shallot, garlic, white wine, on a bed of creamy arborio rice with fresh grated grana padano, fresh thyme leaves, sea salt & cracked pepper.

Pan Seared Scallops \$18

Pacific scallops seared in a house infused garlic oil, served with a butter, shallot, garlic, and white wine reduction, with julienne red pepper and lemon zest.

Crispy Pork Belly \$12

Sous vide tender pork belly, pan seared crispy topped with an apple jalapeno relish, served with herb crostini

Tuna Tower \$15

Ahi tuna with cucumber, avocado puree, pickled ginger, sesame wonton crisps, spicy mayo

Salads

Sirocco House Greens \$8/\$11

Artisan baby greens, cucumber, cherry tomatoes, watermelon radish, spiced pumpkin seeds, feta crumble, house made herb vinaigrette

Add: Chicken \$6 Steak \$8 Shrimp \$6

Siraia Caesar Salad \$9/\$12

Baby romaine leaves, with grana padano, herb crostini, smoked pancetta chips house made Caesar vinaigrette

Add: Chicken \$6 Steak \$8 Shrimp \$6

Heirloom Tomato & House Cured Salmon \$15

Heirloom tomatoes with our house Cured Pacific salmon, arugula, drizzled with a smoked peach vinaigrette, and sweet pink peppercorns



Entrées

10oz Wild Rose Angus Striploin Steak \$38

With a balsamic glazed wild mushroom ragout, with roasted fingerling potato

Boneless Wild Rose Angus Short Ribs \$32

Slow roasted Alberta Angus beef short ribs in a savory broth served on black garlic smashed potatoes,

Frenched Wild Rose Elk Rack \$48

12oz elk chop with a blackberry & cracked peppercorn jus served with sauteed gnocchi

Sable Fish \$30

Buttery sable fish pan seared with a soy ginger glaze served on a bed of rice noodles, and a light miso broth topped with fried leeks

Steelhead Salmon \$26

West coast steelhead salmon fillet pan seared with our infused citrus oil, topped with a dill & fried caper hollandaise. served on a bed of creamy risotto

Alberta Rack of Lamb \$45

Oven seared lamb rack served with parsnip puree and a *Village Blacksmith* pomegranate molasses

Veal Chop \$40

10oz grilled bone on milk fed veal steak served with black garlic smashed potato with a sour cherry demi glaze

Chicken Supreme \$26

Pan Seared Chicken Breast served with a roasted red pepper coulis and sauteed gnocchi

Lobster Ravioli \$28

Atlantic Lobster blended with ricotta and mozzarella cheeses, leeks and spices, wrapped in striped black squid ink and egg pasta, with a lobster cream sauce.

Prawn & Prosciutto Fettuccini \$26

Jumbo prawns with fresh fettuccini, blistered cherry tomatoes, white wine cream sauce, basil oil

Butternut Squash Ravioli \$24

Butternut squash and ricotta cheese ravioli served with a brown butter fig sauce, with toasted pecans and fried sage

(all entrées will come with daily fresh vegetables and accompanying starch)

