

FIRST IMPRESSIONS

SOUP OF THE DAY

Prepared thoughtfully with the freshest ingredients \$7

THE IM'PORT'ANCE OF ONION SOUP

*Tawny Port blessed Caramelized Onion broth,
hints of Rosemary baked with four Cheeses and
Marble Rye Crostini \$8*

SIMPLE GREENS

*English Cucumber wrapped spring greens dressed
with Manitoba Honey - Apple Vinaigrette,
Cherry Tomato, Radish and toasted Almond \$7*

VEAL BREAST CASSOULET

*Confit of compressed Veal Breast with Cape Gooseberry salsa
White Navy Bean and Sopprassetta Cassoulet, \$11*

SEAFOOD RISSOTTO

*Butter poached Canadian
Lobster tail, Blue Crab and Mascarpone \$16*

VEGETARIAN RISSOTTO

*Cardamom roasted Winter squash,
Granny Apple and Sage \$9*

NOVA SCOTIA SCALLOPS

*Pan seared, drizzled with Citrus Vinaigrette, crisp Prosciutto
And Valencia Orange \$12*

ROCKET and CHICORY

*Peppery Arugula leaves and spears of Belgian endive with Pistachio Vinaigrette, Watermelon and
Crisp Pancetta, roasted Pistachios and Pecorino cheese \$9*

MAIN COURSES

CURRENT CABERNET CHICKEN

*Forest and Field Mushroom Duxelle stuffed Chicken Breast Supreme pan seared with a Cabernet – Thyme
glace and Smashed Fingerling Potatoes \$29*

THE 'BRICKEN'

*Pan seared half chicken roasted under the weight of a brick intensifying the natural flavors,
Truffled pan 'Gravy' and Sage – Buttermilk Mashed Potatoes \$26*

PORK RACK

*Red Grape and Sultana relish stuffed Manitoba Pork Loin Chop, wrapped with Parma Ham
Sweet Potato Rosti and Vanilla poached sour Apple Sous Vide \$29*

ANTI-PASTA

*Vegetarian Zucchini ribbon 'Noodles' with Arugula and Pine nut pesto, oven dried Plum Tomatoes,
Crimini Mushroom, Artichokes, and Polenta 'Garlic Toast' \$22*

PHYLLO ROULADE

*Seasonal Root Vegetables Baked in a Phyllo crust, served over a Carrot-Cream sauce. Navy Beans,
Caramelized Pearl Onions and Braised Spinach complement. \$21*

PICKEREL

*Pan seared Manitoba Lakes Pickerel Fillets with a
Ruby Red Grapefruit–Chardonnay Butter sauce and Roasted Baby Red skin Potatoes \$27*

RAINBOW TROUT

*Grilled Rainbow Trout Fillet set atop an Ancho Cornbread Cake, Pernod Lobster Broth with Squid,
Roasted Fennel and Cherry Tomato \$29*

NEW YORK STRIP

*10 ounces of Sterling Silver™ Striploin Char grilled to your specification topped with a
Fines Herb Butter and Current style house cut Fries \$32*

MAGRET DUCK 3 WAYS

*Spiced Duck Breast, Confit Leg Perogys, seared Foie Gras with a
Celeriac and smoked Oyster Mushroom 'Hash' \$31*

FLAT IRON STEAK

*10 oz 'Sous vide' Flank Steak perfectly medium with Portabella Mushroom,
Fingerling Potato and oven dried Tomato Ragout \$31*

PRAIRIE MIXED GRILL

*Petite Sterling Silver Filet Mignon, our own Current bison sausage and a Canadian Lamb Chop,
Yukon Gold Mashed Potato, Red Wine - Chive Diable sauce \$36*