

FLORES & PINE

GRILLROOM AND GATHERINGS

SHAREABLES

FRESH BURRATA 32 | gf*, v

Warm focaccia, blistered cherry tomatoes, arugula, tapenade

ALBERTA PRIME BEEF TARTARE 26 | gf, df*

Black garlic aioli, confit garlic, arugula, pesto, pickled shimeji mushroom, house made potato chips

F&P GRAZING BOARD 26 | gf

Chef's selection of cured meats, imported & domestic cheeses, olives, hummus, tapenade, fresh fruit, spiced nuts, potato chips & gluten free crostini

CONFIT DUCK DRUMETTE WINGS 21 | gf, df*

Honey gochujang glaze, compressed apple, blue cheese dip

MEATBALLS & PIEROGIES 22

Smoked house ground meatballs, potato & cheese pierogies, pickled oyster mushroom, creamy mushroom ragout

MUSSELS FRITES 21 | gf

Sautéed mussels, house cut fries, brown butter tarragon sauce

TEMPURA PRAWNS 19 | df

House battered prawns, chili pineapple salsa, toasted coconut

BRUSSELS SPROUTS 17 | gf, df, ve

Tossed in house-made Szechuan sauce, toasted peanuts

F&P HUMMUS DIP 18 | gf*, df, v, ve

Market crudités, gluten-free crostini, grilled focaccia

SOUPS & SALADS

F&P SIGNATURE SALAD 18 | gf, df*, v, ve*

Hydragreen romaine, f&p dill ranch, tomato, edamame, pickled watermelon radish, feta, parmesan crisps

CAESAR SALAD 18 | gf, v*

Hydragreens romaine, lemon garlic dressing, croutons, bacon chunks, shredded parmesan, shaved parmesan

ORANGE QUINOA SALAD 18 | gf, df*, v, ve*

Fresh orange, orange ginger dressing, roasted baby carrots, goat cheese, crushed walnuts

MARKET SOUP 14

Ask your server for today's feature

Add Kuterra Salmon \$20, Scallops \$25,

Chicken Breast \$13, or Garlic Prawns \$13

ENTRÉES

JUMBO SCALLOPS GNOCCHI 55

Seared jumbo scallops, saffron-infused white wine rosé sauce, heirloom baby tomatoes, grilled broccolini, shaved parmesan

CAJUN-SEARED SALMON 38 | gf

Kuterra salmon, citrus herb gremolata, vin blanc, glazed baby carrots, roasted mushroom, baby kale

SMOKED MEATBALLS LINGUINI 32 | gf*

F&P meatball, pesto rosé sauce, onion, basil, burrata +Gluten Free Pasta 4

HERB PISTOU ROASTED CAULIFLOWER 32 | gf, ve

Coconut pistou whipped potato, vegan jus, sautéed market vegetables, toasted coconut

WILD MUSHROOM RISOTTO 28 | gf, v, df*

wild forest mushroom blend, mascarpone, fresh herbs, smoked gouda crisp

F&P BURGER 25 | gf*, df*, v*

Brioche bun, fresh ground 7oz patty, black garlic aioli, tomato, arugula, house-cured bacon, smoked gouda, red onion, sliced pickles, served with fries

+Gluten free bun 4

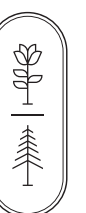
ROSSINI BURGER 29 | gf*, df*

Brioche bun, foie gras, fresh ground 7oz patty, sauce foyot, parmesan crisp, tomato, sliced pickles, served with parmesan truffle fries

+Gluten free bun 4

gf - gluten-free v - vegetarian ve - vegan df - dairy-free | * denotes dish can be modified

19% Gratuity on groups of 8 or more. Thank you.



FLORES & PINE

GRILLROOM AND GATHERINGS

F&P BOARDS

TOMAHAWK BOARD MP

Bone-in Canada Prime Beef

SURF BOARD MP

Sambuca Prawns, Jumbo
Scallops, Mussels, Clams,
Feature Market Seafood

HUNTER'S BOARD MP

Chef's variety of uniquely
prepared game meat

With garlic sautéed mushrooms, brown butter whipped potatoes, truffle bacon mac & cheese, asparagus, house-cut fries, Mediterranean piccalilli, baby kale, seasonal vegetables, red wine jus, sauce foyot.

FROM THE WOOD FIRE GRILL

Grilled over charcoal with apple & birch wood blend

DOUBLE CUT MAPLE BRINED PORK CHOP 36

Creamy wild mushroom jus | gf, df*

ROSEMARY PESTO RACK OF LAMB 60 | gf, df

rosemary garlic jus - gf, df

10OZ CENTER CUT PRIME STRIPLOIN 59 | gf, df*

Confit garlic, sauce foyot

BOWDEN FARMS ROTISSERIE HALF CHICKEN 38

house-brined, chicken thyme jus | gf

7OZ PRIME TENDERLOIN 59 | gf, df*

Confit garlic, sauce foyot

Wood grill items served with spiced confit potato,

Mediterranean piccalilli salad

ACCOMPANIMENTS

SAMBUCA PRAWNS | 17 gf, df*

TRUFFLE BACON MAC & CHEESE | 16 gf*, v*

FRIES | 9 gf, v, ve*, df*

With black garlic aioli

PARMESAN TRUFFLE FRIES | 14 gf

Grated parmesan with truffle aioli

LOADED BAKED POTATO | 15 gf, v*, ve*, df*

House-cured bacon, smoked cheddar,
sour cream & chives

GRILLED SEASONAL VEGETABLES | 13 gf, v, ve*, df*

VEGETABLE COCONUT JASMINE RICE | 11 gf, df*, v, ve*

GARLIC SAUTÉED WILD MUSHROOMS | 11 gf, v, ve*, df*

BROWN BUTTER WHIPPED POTATOES | 11 gf

VEGAN MASHED POTATOES | 11 gf, df, ve

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