

# FLORES & PINE



## 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

### Foie Gras Paté 26 | gf\*

spiced bread, mango chutney, toasted pine nut, petite salad, crostini

### 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 & Clams Frites 21 | gf

sautéed mussels & clams, 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

## SOUP & SALADS

### F&P Signature Salad 18 | gf, df\*, v, ve\*

Hydragreen romaine, f&p dill ranch, tomato, beets, pickled watermelon radish, shredded parmesan, parmesan crisps

### Caesar Salad 18 | gf, v\*

Hydragreens romaine, lemon garlic dressing, croutons, bacon bits, 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, Chicken Breast, 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, beurre blanc, glazed baby carrots, roasted mushroom, baby kale

### Smoked Meatballs Gluten Free Penne 32 | gf\*

F&P meatball, pesto rosé sauce, onion, basil, burrata

+Gluten Free Pasta 4

### Herb Pistou Cauliflower Steak 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 house cut 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

# 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 Lamb T-Bone Chops 53

*rosemary garlic jus - gf, df*

### 10oz Center Cut Prime Striploin 59

*confit garlic, sauce foyot - gf*

### Bowden Farms Rotisserie Half Chicken 38

*house-brined, chicken thyme jus - gf*

### 7oz Prime Tenderloin 59

*confit garlic, sauce foyot - gf*

*Wood grill items served with spiced confit potato,  
baby kale & Mediterranean piccalilli*

## ACCOMPANIMENTS

**Sambuca Prawns** - gf, df\* 17

**Truffle Bacon Mac & Cheese** - gf\*, v\* 16

**House-cut French Fries** - gf, v, ve\*, df\* 9  
*with black garlic aioli*

**Parmesan Truffle Fries** - gf 14  
*grated parmesan with truffle aioli*

**Loaded Baked Potato** - gf, v\*, ve\*, df\* 15  
*house-cured bacon, smoked cheddar,  
sour cream & chives*

**Grilled Seasonal Vegetables** - gf, v, ve\*, df\* 13

**Cauliflower & Vegetable Rice** - gf, df, v, ve 11

**Vegetable Coconut Jasmine Rice** - gf, df\*, v, ve\* 11

**Garlic Sautéed Wild Mushrooms** - gf, v, ve\*, df\* 11

**Brown Butter Whipped Potatoes** - gf 11

**Vegan Mashed Potatoes** - gf, df, ve 11