

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

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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