

FLORES & PINE

GRILLROOM AND GATHERINGS

SHAREABLES

Brussels Sprouts 17

tossed in house-made szechuan sauce, toasted peanuts - gf, df, ve

Calamari 18

crispy calamari, red onion, tomato & fresh dill, tzatziki, spicy aioli, - gf, df*

Meatballs & Pierogies 22

smoked prairie bison, potato & cheese pierogies, king oyster mushrooms, creamy mushroom ragout

Smoked Chicken Wings 23

house-smoked, buffalo sauce, garlic aioli- gf, df*

F&P Crab Poutine 20

cheese curds, brown butter sauce, chives

Vegetarian Dips 18

chickpea fritters, tapioca chips, muhammara, ajvar, moutabel, hummus, tapenade - df, ve, gf, v

Fresh Burrata 30

warm focaccia, blistered cherry tomatoes, arugula, tapenade - gf*, v

Add 36-months aged Jamón Ibérico de Bellota - MP

F&P Grazing Board 26

bresaola, prosciutto & salami, brie, blue & manchego cheese, olives, hummus, tapenade, melon, spiced nuts, potato chips + crostini - gf*

Add 36-months aged Jamón Ibérico de Bellota - MP

Bison Carpaccio 28

black garlic, garlic chips, arugula, pesto king oyster mushrooms, house-made potato chips - gf, df*

F&P Smoked Salmon 28

traditionally smoked Icelandic salmon, caper relish, smoked cream cheese, bagel melba toast

SOUP & SALAD

Seafood Chowder 14

traditional Boston-style chowder - gf

Market Soup 14

ask your server for today's feature

Caesar Salad 17

baby romaine, Hydragreens, lemon garlic chili dressing, house-made croutons, sliced bacon, shaved parmesan - gf*, v*

Beet Carpaccio 18

red & golden beets, black garlic, arugula, parmesan, king oyster mushrooms - gf, v, ve, df*

F&P Signature Salad 17

romaine, F&P dill ranch, tomato, beets, pumpkin seeds, feta, parmesan crisp - gf, v, df*

HANDMADE PASTAS

Tomato Saffron Pescatore 46

fresh linguine, mussels, clams, prawns & salmon - gf*, df*

Almond Pesto Gnocchi 31

fresh potato gnocchi, bacon powder, shaved parmesan, sundried & gem tomatoes - gf*, v*, ve*, df*

 Add 36-months aged Jamón Ibérico de Bellota - MP

Sub gluten-free corn penne +4

CASUALS

The Veggie Pizza 23

grilled eggplant, roasted peppers, capers, mozzarella, goat cheese, tomato sauce, arugula - df*, gf*

Moroccan Lamb Pizza 25

spicy ground lamb, minted yogurt, mozzarella, fresh tomato sauce, arugula - gf*

Return of the Mac Pizza 23

seasoned ground beef, pickles, lettuce, mozzarella, sesame seeds, special sauce - gf*

Sub Cauliflower Crust +6

F&P Burger 25

fresh chuck, maple bacon, gouda, tomato, red onion, lettuce, dill pickle, brioche bun - gf*, ve*

'People Food' vegan patty +4

gluten free bun +4



 gluten-free  vegetarian  vegan  dairy-free

* can be modified to be gf, v, ve or df

18% Gratuity on groups of 8 or more. Thank you.

FLORES & PINE

GRILLROOM AND GATHERINGS

FROM THE WOOD FIRE GRILL

Grilled over charcoal with a blend of apple & birch woods
for a distinct flavour

12oz Wild Boar Chop 49

vine ripened tomatoes & arugula, portabello cream sauce - gf

10 oz Center Cut Canada Prime Striploin 59

*ripened tomatoes & arugula, sauce choron - gf, df**

7 oz Center Cut Canada Prime Tenderloin 59

*vine ripened tomatoes & arugula, sauce choron - gf, df**

Alberta Rack of Lamb 62

vine ripened tomatoes & arugula, black garlic jus - gf, df

Bowden Farms Rotisserie Half Chicken 38

in-house brined, vine ripened tomatoes & arugula, chicken thyme jus - gf

Tomahawk Board MP

*garlic sautéed mushrooms, brown butter mashed potatoes, truffle bacon mac & cheese, asparagus, house-cut French fries, confit tomatoes, arugula and seasonal vegetables, red wine demi, sauce choron *chef's choice*

ENTRÉES

Citrus & Sake Glazed Black Cod 48

*green beans, lime, sesame, szechuan glaze & cilantro - gf, df**

Thai Coconut Curry Kuterra Salmon 42

*seared salmon, clams, mussels, tomatoes & mushrooms,
Thai coconut curry broth - gf*

Roasted Eggplant 'Forno' 32

*arugula, asparagus, tomatoes & potato savoyarde
vegan red wine glaze - gf, ve, df*

Scallop & Pumpkin Risotto 40

*seared Atlantic scallops, butternut squash, pesto oil,
cherry tomatoes, edamame - gf, v*, ve*, df**

SIDES & ADD ONS

Garlic Prawns - gf 20

Potato Fondant - gf, v 13

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

Brown Butter Mashed Potatoes - gf 9

Steamed Coconut Jasmine Rice - gf, v 9

House-cut French Fries - gf, v, ve*, df* 9

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

Loaded Baked Potato 15

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

Chicken Breast or Leg & Thigh - gf 16

Sautéed Asparagus - gf, v, ve*, df* 13

Beets & Goat Cheese 13

goat cheese, chives - gf, v, ve, df**

Garlic Mushroom Sauté 15

king oyster & crimini mushrooms, garlic & herbs - gf, v, ve, df**

Fresh Shaved Truffle - gf, v, ve, df 14

Truffle & Parmesan - gf, v 5

Truffle Butter - gf, v 5