

# FLORES & PINE

## SHAREABLES

**F&P Brussel Sprouts** 19

house szechuan dressing, roasted peanuts - *gf, ve*

**Pierogi & Bison Meatballs** 29

mushroom cream sauce

**Latin Seafood Ceviche** 32

lime and cilantro marinated shrimp, scallop, - *gf, df*  
octopus, Peruvian yellow pepper, corn tortillas

**F&P Grazing Board** 36

selection of charcuteries, imported & domestic  
cheeses, fruit, nuts, crostini - *gf*

**Beef Tartare** 26

Harry's Bar Sauce, capers, quail egg, potato crisps  
- *gf\**

**Fresh Burrata** 34

blistered tomato, summer berries, arugula, warm  
focaccia - *gf\*, v*

**PEI Mussels** 32

garlic, julienne vegetables, white wine, warm  
focaccia - *gf\**

**House Made Pizza Blanco** 16

whipped ricotta, truffle honey, charred lemon - *v*

## SOUPS & SALADS

**F&P Salad** 19

Hydragreens little gem lettuce, tomatoes,  
edamame, radish, roasted beets, feta, F&P  
buttermilk dill ranch dressing - *gf, v, ve\**

**Caesar Salad** 19

romaine lettuce, focaccia croutons, bacon,  
parmesan, F&P caesar dressing - *gf\**

**Hanger Steak Salad** 44

6oz open-fire grilled Alberta hanger steak, Elbow  
Valley assorted lettuce, heirloom tomatoes,  
cucumbers, pink lady slices, goat cheese and  
summer herb vinaigrette - *df\*, gf*

**Caprese Salad** 21

blistered tomatoes, burrata cheese, roasted grapes,  
summer herb dressing - *gf, v*

**Market Soup** 12

### ADD-ONS

**Kuterra Salmon** 25 - *gf, df\****Sautéed Garlic Prawns** 17 - *gf, df\****Free Range Rotisserie ¼ Chicken** 19 - *gf, df***Grilled Tofu** 12 - *gf, ve*

## CASUAL PLATES

**F&P Smash Cheeseburger** 29

house ground beef, 1000 Island dressing, shredded  
lettuce, tomato, pickle, house made onion ring - *df\* gf\**

**Roasted Kuterra Salmon** 34

coconut Thai broth, Respect the Technique\* ramen  
noodles - *df*

**Crispy Tofu Ramen Bowl** 22

coconut Thai broth, Respect the Technique\* ramen  
noodles, chili oil - *df, v, ve*

**Seared Duck Breast** 49

roasted Canadian duck breast, fig butter, honey-  
citrus demi-glace, open fire vegetables - *gf\**

**Icelandic Fish Feature** MP**Seafood Conchiglione** 36

conchiglione stuffed with ricotta, shrimp, scallops  
saffron veloute, focaccia crumble

**Spaghetti Pomodoro** 28

sugo di pomodoro, summer vegetables, parmesan  
cheese - *v, gf\**

**Margherita Pizza** 20

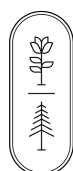
mozzarella, bocconcini, basil, house tomato sauce  
- *v, gf\* cauliflower crust + 5*

**Mac Daddy Pizza** 25

F&P special sauce, ground beef, cheddar cheese,  
lettuce, onion, sesame, dill pickle  
- *gf\* cauliflower crust + 5*

**Smoked Chicken Pizza** 24

rotisserie chicken, mozzarella, zucchini, arugula  
pistou, mixed peppers, balsamic, house tomato sauce  
- *gf\* cauliflower crust + 5*



# FLORES & PINE

## WOOD-FIRE AND ROTISSERIE

Wagyu Feature Cut 4oz MP

Certified Angus Beef Striploin 10oz 60

Certified Angus Ribeye Steak 12oz 67

Prime Beef Tenderloin 8oz 62

*all cuts served with seasonal vegetables, arugula, garlic confit and gem tomato,  
red wine demi-glace - gf, df*

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### Pairings - gf

Crab Legs 38

Peppercorn Sauce 5

Oscar Topping 18

Prawns 17

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Alberta Lamb Rack 70

Alberta lamb rack, red wine demi-glace, chimichurri, fondant potato - gf

Free Range Rotisserie Chicken 44

half chicken, smoked cheddar polenta, seasonal vegetables, rosemary mushroom jus - gf

Pork Tenderloin Corn Trio 46 - gf

pork tenderloin, fire roasted corn sauce, polenta, popcorn dust, pickled summer vegetables

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## F&P BOARDS

Tomahawk Board MP

bone-in, certified Angus beef tomahawk, natural jus

Surf Board MP

crab legs, prawns, steamed mussels, ahi tuna, feature market seafood

*served with brown butter whipped potatoes, mac & cheese, béarnaise sauce, grilled vegetables, roasted root vegetable  
with manchego cheese, sautéed mushrooms and house cut truffle parmesan fries - gf\**

Date Night Board MP

ask your server

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## ACCOMPANIMENTS

Mac & Cheese 17 gf\*

Open-Fire Grilled Vegetables 15 gf\*, df, ve

Truffle Parmesan Fries 18 gf, v

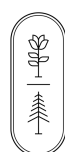
House Cut Fries with Garlic Aioli 14 gf\*, df, v

Warm Focaccia 4

Roasted Root Vegetables with Grated Manchego 15 gf, df\*, v

Sautéed Garlic Mushrooms 16 gf, v

Brown Butter Whipped Potatoes 16 gf, v



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

gf - gluten-free

v - vegetarian

ve - vegan

df - dairy-free

\* denotes dish can be modified