

FLORES & PINE

SHAREABLES

F&P Brussel Sprouts 19

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

Pierogi & Bison Meatballs 29

mushroom cream

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, chips - *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, focaccia croutons, bacon, parmesan, F&P
caesar dressing - *gf**

Hanger Steak Salad 44

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

Caprese Salad 21

blistered tomatoes, burrata cheese, roasted berries,
summer herb dressing - *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 Burger 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 (tofu option) - *df*

Crispy Tofu Ramen Bowl 22

coconut thai broth, respect the Technique* ramen
noodles, chili oil - *df, v, ve*

Seared Duck Breast 49

Canadian seared duck breast, fig butter, honey-citrus
demi, open fire vegetables - *df**

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*

Margherita Pizza 20

mozzarella, bocconcini, basil, house tomato sauce
- *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

Bowden 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*

Pairings - gf

1/2 Atlantic Lobster 45

Oscar Topping 18

Peppercorn Sauce 5

Prawns 17

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

F&P BOARDS

Tomahawk Board MP

bone-in, certified angus beef tomahawk, natural jus

Surf Board MP

wood grilled lobster, 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 and parmesan fries - gf**

Date Night Board MP

ask your server

ACCOMPANIMENTS

Mac & Cheese 17 gf*

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

Truffle Parmesan Fries 18 gf, v

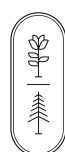
House Cut Fries with Garlic Aioli 14 gf*, df, v

Warm Focaccia 4

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

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