

FLORES & PINE

GRILLROOM AND GATHERINGS

SHAREABLES

FRESH BURRATA 32 | v, gf*

Warm focaccia, blistered cherry tomatoes, arugula, tapenade

COLD SMOKED BEEF TARTARE 23 | gf*, df

Confit garlic aioli, toasted sesame oil, togarashi, pickled shimeji mushrooms, togarashi wonton

F&P GRAZING BOARD 35 | gf

Selection of Italian meats, imported & domestic cheeses, olives, hummus, tapenade, fruits, nuts, gf crostinis

CONFIT DUCK DRUMETTE WINGS 18 | gf, df

F&P honey garlic chili glaze, atchara julienne, mango dip

DUCK PATÉ 22 | gf

Confit duck & foie gras terrine, cherry emulsion, gf crostinis, petite arugula salad

BRUSSELS SPROUTS 18 | gf, df, ve

Szechuan sauce, toasted peanuts



MEATBALLS & PEROGIES 23

Smoked F&P meatballs, cheddar perogies, pickled mushrooms, forest mushroom sauce, crème fraiche

BATTERED PRAWNS 18 | df

Furikake pineapple, confit shallot aioli, toasted chili coconut

CRAB POUTINE 27 | gf

Brown butter poached crab, Montréal cheese curds, fresh herbs

CASTELVETRANO OLIVES 17 | gf, df, ve

Toasted Marcona almonds, herb oil

FRIED SHISHITO PEPPERS 19 | gf, df, ve

Cajun spice, confit garlic & lime aioli

F&P HUMMUS DIP 17 | gf*, v, df, ve

Vegetable crudités, sundried tomatoes, gf crostinis, grilled foccacia

SOUPS & SALADS

F&P SIGNATURE SALAD 18 | gf, v, ve*

Hydragreens lettuce, F&P dill ranch, baby tomatoes, pickled beets, radishes, goat cheese, parmesan crisp

CAESAR SALAD 18 | gf, v*

Romaine wedge, Caesar dressing, croutons, candied bacon, shredded parmesan, parmesan crisp

WALDORF WEDGE 18 | gf, v

Iceberg lettuce, blue cheese walnut dressing, toasted walnuts, gorgonzola crumble, warm cherry tomatoes

MARKET SOUP 14

Ask your server for today's feature

ROASTED SQUASH SOUP 15 | gf, df, ve

Spiced coconut cream, herb oil, spiced hazelnuts

Add Focaccia 7 | Scallops 25 | Salmon 20 |

Chicken Breast 18 | Chicken Leg 15 | Garlic Prawns 14

ENTRÉES

ICELANDIC SEAFOOD FEATURE MP

Chef curated accompaniments

DUCK BREAST 45 | gf, df*

Ginger soy jus, confit garlic fondant potatoes, gastrique glazed baby carrots, toasted pistachios

F&P FOIE GRAS BURGER 35 | gf*

Brioche bun, truffle aioli, foie gras, smoked gouda, tomato jam, arugula, sliced pickles
Served with truffle fries

VEGETABLE RISOTTO 28 | gf, df*, v, ve*

Mascarpone, grilled vegetables, lemon herb pistou, smoked gouda crisp

HAND ROLLED GNOCCHI 28 | v

Saffron infused white wine rose sauce, heirloom baby tomatoes, Grana Padano

GRILLED CAULIFLOWER 32 | gf, df, ve

Pistou marinade, coconut whipped potatoes, vegan jus, grilled vegetables, toasted coconuts

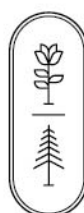
Add Scallops 25 | Salmon 20 | Chicken Breast 18 |

Chicken Leg 15 | Garlic Prawns 14



MEALSHARE - We'll provide one simple, healthy meal to a youth in need.

gf - gluten-free v - vegetarian ve - vegan df - dairy-free | * denotes dish can be modified
19% Gratuity on groups of 8 or more. Thank you.



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GRILLROOM AND GATHERINGS

F&P BOARDS

TOMAHAWK BOARD MP

Bone-in Certified
Angus Beef tomahawk,
red wine jus, Dijon emulsion

SURF BOARD MP

Shrimp, scallops, tuna, feature
market seafood, citrus
vinaigrette, mustard emulsion

HUNTER'S BOARD MP

Chef's variety of uniquely
prepared specialty cuts,
red wine jus, mustard emulsion

Sautéed mushrooms | brown butter whipped potatoes | truffle bacon mac & cheese |
asparagus | beets | pickled vegetables | fries | seasonal vegetables

FROM THE WOOD FIRE GRILL

Grilled over charcoal with apple & birch wood blend

10oz PRIME BEEF STRIPLOIN 59 | gf
Red wine demi glace, Lyonnaise potatoes

ALBERTA RACK OF LAMB 64 | gf, df
Mint jus, rosemary marmalade

8oz PRIME BEEF TENDERLOIN 68 | gf
Red wine demi glace, Lyonnaise potatoes

ROTISSERIE HALF CHICKEN 38 | gf, df
Bowden Farms Chicken - Chermoula, thyme jus

Wood grill items served with gastrique glazed grilled vegetables
& brown butter purée

ACCOMPANIMENTS

GARLIC PRAWNS 14 | gf, df*

BROWN BUTTER WHIPPED POTATOES 12 | gf, v

TRUFFLE BACON MAC & CHEESE 17 | gf*, v*

COCONUT CREAM WHIPPED POTATOES 12 | gf, ve

FRIES 10 | gf, v, df, ve*
With confit garlic aioli

GARLIC SAUTÉED MUSHROOMS 12 | gf, ve

PARMESAN TRUFFLE FRIES 15 | gf
Grated parmesan, truffle aioli

COCONUT JASMINE RICE 10 | gf, ve
Toasted coconuts

LYONNAISE "BAKED" BABY POTATOES 16 | gf, v*
House bacon, cheddar, sour cream, chives

GRILLED FOCACCIA 7 | v, ve*
Brown butter brushed

GASTRIQUE GLAZED VEGETABLES 14 | gf, ve

CRAB POUTINE 27 | gf
Brown butter poached crab, Montréal cheese curds, fresh herbs

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