

FLORES & PINE

SHAREABLES

F&P Brussel Sprouts 19

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

Pierogi & Bison Meatballs 29

mushroom cream sauce

House Cured Gravlax Duo 31

citrus-chive cream cheese, pickled radish medley, baguette crostinis - *gf*, df**

F&P Grazing Board 36

selection of game meat charcuteries, Canadian cheeses, fruit, nuts, crostinis - *gf**

Beef Tartare 26

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

Roasted Bone Marrow 23

roasted canoe bone, cafe de paris butter, baguette crostinis - *gf**

PEI Mussels 32

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

Fresh Burrata 34

fresh focaccia, blistered tomato medley, olive tapenade, arugula, - *gf**

* add focaccia \$4

SOUPS & SALADS

F&P Winter Salad 21

artisan lettuce, fingerling potatoes, olives, red and golden beets, spiced pumpkin seeds, crumbled goat cheese, dijon mustard vinaigrette - *gf, df*, ve**

Caesar Salad 19

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

Charred Purple Cabbage & Butternut Squash Salad 20

charred purple cabbage, butternut squash, corn and walnut crumble, radishes, green onion, micro salad, white balsamic vinaigrette with parsley and mint - *df, gf, ve*

Market Soup 13

Prairie Beef & Barley Soup 14 - *df*

ADD-ONS

Salmon 11 - *gf, df*

Sautéed Garlic Prawns 17 - *gf, df*

Grilled Chicken Supreme 9 - *gf, df*

Grilled Tofu 12 - *gf, ve*

CASUAL PLATES

Raclette Burger 33

house ground beef, truffle aioli, sauteed garlic mushrooms and onions, raclette cheese - *gf**

Raclette Cheese Service 10

Gnocchi Pomodoro 29

ratatouille vegetables, parmesan cheese, pomodoro sauce - *gf, df**

Breaded Veal Chop 56

Viennese style, duck fat fingerling potatoes, cucumber salad, lingonberry chutney

Icelandic Fish Feature MP

Seafood Conchiglione 36

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

Hawaiian Pizza 25

mozzarella cheese, ham, pineapple, honey chili oil - *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*

Vegetarian Pizza 21

mozzarella, bocconcini, basil, zucchini, house tomato sauce, grana padano - *v, gf* cauliflower crust + 5*



FLORES & PINE

WOOD-FIRE AND ROTISSERIE

Wagyu Feature Cut 4oz MP

Certified Angus Beef Striploin 10oz 63
with bone marrow butter - *gf, df**

Prime Beef Tenderloin 8oz 65
with Cafe de Paris butter - *gf, df**

*all cuts are served with seasonal vegetables, red wine demi-glace
and roast fingerling potatoes - gf, df**



Pairings

Scallops & Crab 30	- <i>gf</i>	Bearnaise 5
Peppercorn Sauce 5		Prawns 18



Alberta Lamb Top Sirloin 75

parsnip puree, green beans, cipollini onion, duck fat fingerling potatoes, confit garlic demi-glace - *gf*

Free Range Rotisserie Chicken 46

half chicken, orange and lavender jus, seasonal vegetables, potato puree - *gf*

Grilled Bison Striploin 7oz 75

sauteed wild mushrooms, demi-glace, lingonberries, crispy onions, spaetzle - *gf**



F&P BOARDS

Tomahawk Board MP

bone-in, certified Angus beef tomahawk, natural jus

Surf Board MP

market seafood

*served with brown butter whipped potatoes, mac and cheese, bearnaise sauce, grilled vegetables, sauteed mushrooms
and truffle fries - gf**

ACCOMPANIMENTS

Mac and Cheese 17 *v, gf**

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

Truffle Parmesan Fries 18 *gf, v*

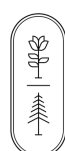
French Fries with Garlic Aioli 14 *gf, df, v*

Warm Focaccia 4 *df*

F&P Winter Vegetables, Parsnip Puree, 22
Broccolini, Duck Fat Fingerling Potatoes *gf, v*

Sauteed 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