

FLORES & PINE

SHAREABLES

East Coast Oysters MP

charred pineapple mignonette, burnt lemon - *df, gf*

Pierogi & Bison Meatballs 29

mushroom cream

Humboldt Squid 22

raita, spicy cucumber salad - *gf*

F&P Grillroom Board 36

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

Fried Halloumi 24

pickled onion, blistered tomato, rosemary honey

- *gf, v*

Beef Tartare 26

harry's bar sauce, capers, quail egg, chips - *gf**

Fresh Burrata 34

blistered tomato, olive tapenade, arugula, warm focaccia - *gf*, v*

PEI Mussels 32

spicy thai coconut broth - *gf*

Wood-Fire Grilled Naan Bread 16

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

F&P Brussel Sprouts 19

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

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**

Hydragreens Caesar Salad 19

Hydragreens romaine, focaccia croutons, bacon, parmesan, F&P Caesar dressing - *gf**

Coal Roasted Beets 18

whipped goat cheese, arugula, za'atar dressing - *gf, v*

Salmon Chowder 12

focaccia croutons, bacon, carrots, potatoes

ADD-ONS

Kuterra Salmon 25 *gf, df**

Sautéed Garlic Prawns 17 *gf, df**

Free Range Rotisserie ¼ Chicken 19 *gf, df*

CASUAL PLATES

F&P Prime Burger 29

garlic aioli, house cured bacon, smoked gouda, tomato, onion, arugula, pickle, brioche bun - *df* gf**

Roasted Kuterra Salmon 34

coconut thai broth, Respect the Technique* ramen noodles - *df*

Harissa Aubergine 32

eggplant croquettes, pickled onion, grilled vegetable medley, harissa hummus - *ve, gf*

Pork Schnitzel 31

spaetzle, peas, carrots, creamy mushroom sauce - *gf*

Vegetable Risotto 28 - *df* gf* v*

parmesan, mushrooms, seasonal vegetables, basil oil

Icelandic Fish Feature MP

Bison Bolognese 30

papperdelle, parmesan - *gf**

Pancetta Carbonara 32

handmade linguini, parmesan - *gf**

Margherita Pizza 20

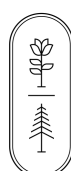
mozzarella, bocconcini, basil, house tomato sauce
- *gf* cauliflower crust + 5*

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 vine ripened 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

pistachio crusted lamb chops, seasonal vegetables, potato croquettes

Free Range Rotisserie Chicken 44

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

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 beets and goat cheese, charred broccolini, sautéed mushrooms and house cut truffle and parmesan fries - gf**

Date Night Board MP

ask your server

ACCOMPANIMENTS

Truffle Bacon Mac & Cheese 17 gf*

Potato Croquettes 16 gf, v

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

Truffle Parmesan Fries 18 gf, v

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

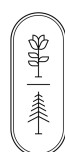
Roasted Beets & Goat Cheese 16 gf, df, v

Sautéed Garlic Mushrooms 16 gf, df*, ve*

Brown Butter Whipped Potatoes 16 gf, v

Charred Broccolini 12 gf, df*, ve*

manchego, balsamic reduction



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