



first

daily made soup 6.25

sautéed halibut cheeks, leek and capicola cream, grape cherry chutney 12

beef carpaccio shaved parmesan, micro green, fresh cracked pepper, drizzled with white truffle oil & white balsamic 15

seasonal greens, pecans, cranberries, figs, almonds, goat cheese in a pear vinaigrette 11.5

sliced roma tomatoes, fresh mozzarella seasoned oregano, extra virgin olive oil & balsamic cream 10.5

seared scallop, barley tomato caper risotto, tomato sauce, micro greens 14

9030's caesar salad, chopped romaine, crispy pancetta,
pecorino cheese dressing and rosemary garlic lavash 11

jumbo prawn, grilled with garlic oil, split pea & double smoked bacon mash 15

cured meats, sharp cheese, rustic bread 19 *sharing*

buratta cheese, fresh berries, roasted & pickled vegetables, crostini 18 *sharing*



second

braised short ribs, blueberry fourme d'ambert reduction, chive mash 32

12oz alberta prime rib, yorkshire pudding, grilled asparagus, truffle/parmigiano julienne fries 30

grilled 12oz veal chop, roasted tomato & garlic jus, grilled asparagus and smashed potatoes 38

8oz filet mignon with citrus & caper beurre blanc over parmesan mashed potatoes and broccolini 31 *add gorgonzola crust 3*

4oz filet mignon grilled & 5oz garlic butter roasted lobster tail, baby potatoes & asparagus 47

alberta roast rack of lamb, rosemary crusted, garlic smashed potatoes, asparagus, pan jus 36

roasted chicken supreme, crispy skin with coriander, fennel & black pepper with pan jus, over sweet yam & beans 31

sage, rosemary polenta, mushroom ragout, tomato sauce 28

salmon steamed with fragrant herbs in paper, with chorizo rice pilaf 30

ask your server for our daily selections



third

white and dark chocolate fondant 9.5
chocolate sauce, chocolate flakes and espresso ice cream

caramel apple cheesecake 9.5
red wine blueberry compote, caramel and sesame tuille

trio of custard 8.75
chocolate creamux, orange wafer raspberry pannacotta, balsamic pomegranate with
fresh raspberries, strawberries and rhubarb crème brulee

passionately chocolate 9.5
honey and cinnamon madeleine cake with passion fruit milk chocolate cream

brown butter pear streusel cake 9
honey roasted pears, vanilla anglaise and blueberry opline, with vanilla ice cream

apple pie 8
warm apple pie, berry compote and served with vanilla ice cream

rice pudding 7
served with cinnamon, whipped cream and berries

pie of the week 7.75
please ask your server for our house made pie. served with vanilla ice cream