



FRIDAY PRIME RIB SPECIAL

\$35

Wine paring add \$19

STARTERS

CAESAR SALAD

Romaine, sourdough croutons, bacon lardons
and creamy caesar dressing
2018 pinot grigio, Danzante, Veneto, Italy

or

BEAR MOUNTAIN GREENS

Foraged greens, baby kale, dried cranberries, cucumber, grape tomatoes,
red pepper, carrot, pumpkin seeds & quinoa with honey lemon dressing
2018 riesling 'green label' Deinhard, Mosel, Germany

MAIN COURSE

PRIME RIB

12oz slice of AAA Alberta prime rib served with garlic mashed potato,
Yorkshire pudding, season vegetable and red wine jus.
2016 cabernet sauvignon, James Mitchell, Lodi, California

Justin Weber - Executive Chef
Bipin Bhatt - Sommelier

Please inform your server of any allergies or dietary concerns. Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of foodborne illness.