

The Casual Canoe

Bourbon & Craft Kitchen

PADDLE STARTERS

MUSHROOM PARFAIT

cremini, shitake & oyster mushrooms
pickled shallots | fresh baguette
(VEG | GF Option) 18

TAPENADE & BRUSCHETTA

mixed olives | fresh tomatoes
toasted crostini | fresh parmesan
(VEG | GF Option | DF Option) 16



VOL-AU-VENT CANOE PASTRY

meaning "flown with the wind" in French,
these traditional flaky, buttery puff
pastry shells are baked to a beautiful
golden brown & piled high with flavor
Elk 22 | Lobster 23 | Basil Pesto (VEG) 20



FIRE-KISSED HOKKAIDO SCALLOPS

a trio of tender and pristine scallops,
elegantly prepared & artfully composed.
presented on a bed of seasoned rice
topped with bacon foam
(GF | DF Option) 27 | Add Scallop 9

LAKESIDE MUSSEL HARVEST

Prince Edward Island mussels
savory butter bourbon sauce | fresh
basil & chives | diced bell peppers &
onions | pinch of chili flakes
(GF Option | DF Option) 23



BOURBON VOYAGE CHEESE DIP

bourbon-infused smoked cheddar
assorted breads | fresh vegetables
(VEG | GF Option) 21

GREENS & SOUPS

THE LAKEFRONT LEAFY ROTATION

inspired by the shifting seasons of the great outdoors,
this plate features a rotating harvest of crisp greens,
vibrant vegetables, and house-made dressings.
built around what is fresh, local & in season today
small 10 | regular 14 | side 5

THE COZY CABIN KETTLE SOUP

ladled hot from our kitchen hearth, our daily soup is a
rotating, comforting bowl made entirely from scratch.
crafted with seasonal ingredients & deep flavors
designed to offer rich comfort
one size 12

CHART YOUR OWN COURSE!
PADDLE STARTERS ARE
VERSATILE. THEY CAN BE
APPETIZERS, A SIDE DISH TO
SHARE* OR EVEN ORDERED
AS DELICATE ENTREE.
*SHARING IS OPTIONAL

MAIN VOYAGE

CHICKEN SUPREME

tender chicken supreme | golden roasted fingerling potatoes | seasonal vegetables | seasonally inspired sauce (GF Option | DF Option) 32



TENDERLOIN SUMMIT STEAK

8oz Alberta AAA beef tenderloin, prepared sous-vide to a perfect medium-rare for exquisite tenderness. served with chef's potato, seasoned vegetables & finished with a rich jus Local Supplier: Hamel's Meats (GF | DF Option) MP



BOURBON BRAISED BEEF

slow-cooked to tender perfection port-glazed carrots | creamy mash Local Supplier: Hamel's Meats (GF | DF Option) 41

SEASONAL FISH VOYAGE

rotating selection of seasonal fish served with complementary flavours (GF Option | DF Option) MP

FRONTIER ELK POT PIE

ground elk | featuring rotational Canadian sourced proteins | hearty root vegetables | fresh baked pastry (DF) 32

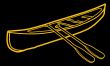
PASTA BOWLS

HOUSE-CRAFTED RAVIOLI

each piece meticulously rolled & filled by hand | served with garlic toast

BOURBON ELK RAVIOLI

ground elk & ricotta filling | bourbon brown butter cream | caramelized onions pan-roasted cherry tomatoes | asparagus tips | garnished with parmesan | 28



LOBSTER RAVIOLI

lobster, ricotta & burrata filling white wine cream sauce | sautéed oyster mushrooms | white pepper | lemon zest garnished with parmesan | 29

BASIL PESTO RAVIOLI

ricotta filling | creamy house-made basil pesto sauce | garnished with parmesan (VEG) 26

GOURMET MUSHROOM & BOURBON CREST PASTA

house-made fettuccine | assorted mushrooms | bourbon cream sauce served al-dente with garlic toast (VEG) 27 | Add Protein (\$)

SIDE DISHES

Rice 4 | Seasonal Vegetables 5
Sautéed Mushrooms 5 | Chef's Potato 5
Garlic Bread 3 | Salad 5

ADD PROTEIN

Chicken 9 | Scallops 9 (each)
Extra Cheese 4



GF: gluten friendly | DF: dairy free | VEG: vegetarian
We cannot guarantee any item to be 100% gluten free.



CANOEIST FAVOURITE