



LUNCH

FAVOURITE FARE

TENDERLOIN SLIDERS Cheddar cheese, shaved pickles, red pepper aioli, mini brioche buns	21	GINGER BEEF Ginger soy-glazed beef tenderloin, scallions <i>Add jasmine rice</i> 5	21
AHI TUNA TWISTS Spicy Thai noodles, Asian slaw, cilantro aioli	28	ABURI-STYLE SALMON SUSHI Pressed & torched salmon sushi, spicy tuna, jalapeños, chili aioli, sesame seeds	25
BANG BANG PRAWNS Tempura tiger prawns, smashed avocado, tomato basil relish, seaweed dust, sriracha aioli	28	GULL VALLEY TOMATO BRUSCHETTA Bonjour sourdough, house-made ricotta, pickled shallots, aged balsamic	22
WAGYU BEEF GYOZA Scallions, chili oil, ponzu butter sauce	26		

GREENS / BOWLS /
HANDHELDS

GOAT CHEESE CRUSTED CHICKEN CLUB Grilled pepper, smoked bacon, sun-dried tomato aioli, romaine lettuce, sourdough	28	LAMBUGUINI SANDWICH 6oz Alberta Lamb patty, sesame bun, arugula, basil aioli, pickled onion, brie cheese	28
ALBERTA PRIME BURGER Sesame milk bun, shake shake aioli, shredded lettuce, crispy pickle, beefsteak tomato, double smoked bacon, american cheddar	32	ZABUTON STEAK SANDWICH 8oz Denver steak, smoked bacon-tomato jam, arugula, crispy onion, honey mustard aioli, pickled red onion, fresh baguette	36
ATLANTIC SALMON BLT Prosciutto, Tuscan greens, beef steak tomato, red pepper aioli, open face focaccia	26	BEEF DIP "DAUBE DE BOEUF" AAA Beef shortribs, caramelized onion, au jus, fresh baguette	28
CALIFORNIA SAN MATEO Organic greens, fresh BC berries, toasted cashews, feta, honey mustard dressing <i>Choice of Herb Aioli-Crusted Chicken Breast or Pepper-Crusted Ahi Tuna</i>	28	MEDITERRANEAN SALAD Romaine, dill, cucumbers, tomatoes, shallots, grilled peppers, feta, kalamata olives, tzatziki, hummus, pita bread <i>Choice of Herb Aioli- Crusted Chicken Breast or Sautéed Prawns</i>	30
HARVEST SALAD Smoked Sylvan Star Gouda, roasted root vegetables, Gold Forrest grain farro, honey-citrus dressing, crispy brussel sprouts, roasted yam, pecans <i>Choice of Herb Aioli-Crusted Chicken Breast or Sautéed Prawns</i>	32	LOBSTER & PRAWN TACOS Corn tortilla, avocado, charred pineapple & jalapeno salsa, feta cheese, Valentina aioli	24
MONGOLIAN BEEF BOWL Jasmine rice, 63 degree egg, pickled red onion, Asian slaw, diced tomato, cucumbers, green onion	25	WAGYU BEEF RICOTTA GNOCCHI House-made ricotta gnocchi, wagyu beef & tomato ragu, Pecorino	32
LOBSTER RAVIOLI Roasted tomato cream rose sauce, red chili flakes, garlic, red onions, cilantro, spicy Sambuca Prawns	35	CABO BOWL Blackened prawns, brown rice, greens, tomato, black beans, corn, sweet potato, avocado, jalapeno, fried tortilla, mango salsa, chili lime sauce, citrus vinaigrette	27
AHI TUNA TWIST BOWL Spicy Thai noodles, Asian slaw, cilantro aioli	28	GORGONZOLA MUSSELS Garlic, red onions, leeks, red chili flakes, Gorgonzola, fresh cream, fries, espresso aioli	34

FLATBREADS

MARGHERITA Tomato, fresh basil, mozzarella, roasted garlic, basil aioli	22	THE BUTCHER Pepperoni, prosciutto, calabria salami, chili hot honey, tomato marinara, mozzarella	24
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20% gratuity will be added to parties of 6 or more
Lunch Menu | Valleyview | Fall/Winter 2026