

## STARTERS

<b>Caramelized Onion Soup</b>   Oka cheese crouton, green onion	13
<b>Artisan Green Salad</b>   confit tomato, Dancing Goats chèvre, tarragon vinaigrette	15
<b>Caesar Salad</b>   double smoked bacon, grana padano, crispy baguette	15
<b>Heirloom Tomatoes</b>   Dancing Goats pavane, fine herbs, croissant crisps	15
<b>“Panzanella”</b>   toasted Alforno bread, baby kale, brown butter & squash caponata	11
<b>Beetroot &amp; Grilled Pears</b>   whipped blue cheese, toasted walnuts, thyme	15
<b>Cauliflower Fritters</b>   beluga lentil hummus, buttermilk, horseradish	15
<b>“Montréal Smoked” Steelhead</b>   dill sour cream, house pickles, baguette	15
<b>Salmon Tartare</b>   smoked tomato & chili dressing, cucumber & radish, romaine hearts	17
<b>Fresh Shucked Oysters</b>   red wine mignonette, lemon (half dozen)	21
<b>Steamed Mussels</b>   Teatro nduja, white wine & tomato broth, baguette	19
<b>Charred Octopus</b>   duck fat roasted brussel sprouts, smoked chili, salt pork vinaigrette	17
<b>Royale Poutine</b>   duck leg confit, cheese curds, pan gravy	19
<b>Mushrooms on Toast</b>   burnt lemon aioli, sourdough, poached egg	17
<b>AAA Beef Tartare</b>   cornichons, grainy mustard, egg yolk, crostini	19
<b>Alberta Elk Carpaccio</b>   tallow & truffle, watercress, grana padano	19
<b>Black Truffle “Mac &amp; Cheese”</b>   Teatro guanciale, aged cheddar, breadcrumbs	17
<b>Gnocchi &amp; Pesto</b>   charred Sudo Farms’ broccoli, pine nuts, Grizzly Gouda	17
<b>Baked Brie &amp; Baguette</b>   stone fruit preserves, toasted almonds, white balsamic	19
<b>Charcuterie &amp; Cheese</b>   daily selection, house mustard, spiced nuts	35

## MAINS

<b>Vegetarian Tasting</b>   crispy chickpea panisse, wild mushrooms, beetroot “molasses”	25
<b>Manitoba Pickerel</b>   olive oil toasted quinoa, hearty greens, carrot & flax vinaigrette	29
<b>Grilled Chinook Salmon</b>   Alberta kale salad, preserved plums, puffed barley	31
<b>Seared Scallops &amp; Pork Belly</b>   Taber corn grits, Poplar Bluff carrots, smoked tomato jam	35
<b>Market Fish</b>   today’s freshest fish, daily garnishes	MP
<b>Pine Mushroom &amp; Herb Ravioli</b>   whipped cheese, roasted garlic, brown butter	25
<b>Roasted Half Chicken</b>   whipped potatoes, autumn root vegetables, grainy mustard jus	29
<b>Smoked Alberta Pork Chop</b>   new crop potatoes, autumn squash, roasted shallot jus	33
<b>Brome Lake Duck Breast</b>   potato gnocchi, caramelized honey & cherry gastrique	35
<b>Steak &amp; Fries*</b>   AAA 10 oz Flat Iron, marinated tomatoes, shishito pepper salsa	33
<b>Butcher’s Cut</b>   from pasture to plate, the best of Alberta	MP
<b>Royale with Cheese Burger*</b>   gouda, red relish, mustard aioli	19

add bacon, mushroom or egg \$3

\*sub salad \$2, sub poutine \$4, sub mac & cheese \$4

## SIDES

<b>Selection of Alforno Bakery Breads</b>	7
<b>Whipped Agria Potatoes</b>	7
<b>Frites &amp; Aioli</b>	7

## DINNER



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Tuesday - Friday | Lunch From 11:30am | Dinner From 5pm

Saturday - Sunday | Brunch From 10am | Dinner From 5pm