

## STARTERS

<b>Beetroot &amp; Grilled Pears</b>   whipped blue cheese, walnuts, thyme	15
<b>Tender Leaves &amp; Artichokes</b>   avocado, confit tomato, tarragon vinaigrette	15
<b>Caesar Salad</b>   double smoked bacon, grana padano, crispy baguette	15
<b>French Onion Soup</b>   gruyère, crouton, chives	13
<b>AAA Steak Tartare</b>   traditional garnishes, crostini, egg yolk	19
<b>Composed Vegetables</b>   always farm fresh and delicious	11
<b>Escargot &amp; Mushrooms on Toast</b>   smoked oyster aioli, Alforno sourdough, poached egg	17
<b>Organic Salmon Tartare</b>   ginger & lime dressed, capers, radish	17
<b>Fresh Shucked Oysters</b>   red wine mignonette, lemon	<b>Half Dozen</b> 18
<b>Foie Gras Torchon</b>   toasted brioche, fruit preserve, smoked salt	23
<b>Baked Mussels</b>   garlic, tarragon, bread crumbs	15
<b>Baked Camembert &amp; Baguette</b>   stone fruit chutney, toasted almonds, white balsamic	19
<b>Steamed Mussels &amp; Frites</b>   merguez sausage, leeks, white wine & tomato broth	25
<b>Royale Poutine</b>   duck leg confit, cheese curds, pan gravy	17
<b>Charcuterie &amp; Cheese</b>   daily selection, our mustard, pickles, Royale preserves	33
<b>Alberta Elk Carpaccio</b>   tallow & truffle aioli, watercress, grana padano	19

## MAINS

<b>Pan Seared Pickerel</b>   'peas & carrots', smoked fish croquette, charred fennel & tarragon chutney	33
<b>Grilled Red Spring Salmon</b>   whipped agria potato, beet & coriander vinaigrette, charred spring onion	31
<b>Seared Scallops &amp; Pork Belly</b>   new crop potato, baby turnip, bourbon vanilla reduction	35
<b>Roasted Half Chicken</b>   herb marinated, brussel sprouts, grainy mustard jus	29
<b>Gnocchi &amp; Pesto</b>   charred broccoli, toasted pine nuts, parmesan	25
<b>Pine Mushroom &amp; Herb Ravioli</b>   whipped cheese, roasted garlic, brown butter	25
<b>Smoked Alberta Lamb</b>   toasted barley, braised shoulder, charred pepper relish	37
<b>Vegetarian Tasting</b>   crispy chickpea panisse, wild mushrooms, beetroot 'molasses'	25
<b>Roasted Breast of Duck</b>   winter squash, sage, cherry gastrique	33
<b>Steak Frites</b>   AAA 10oz Flat Iron, twice cooked frites, Café de Paris butter	33
<b>Strip Loin Steak</b>   sautéed mushrooms, potato gnocchi, natural jus	45
<b>Royale with Cheese Burger</b>   gouda cheese, red relish, mustard aioli	19
<i>Add bacon, mushrooms or egg \$3</i>	
<b>Market Fish</b>   today's freshest fish & garnishes	MP
<b>Butchers Cut</b>   from pasture to plate, the best of Alberta	MP

## SIDES

Selection of Alforno Bakery Breads	7
Sautéed Mushrooms 'café au lait'	11
Whipped Agria Potatoes	7
Frites & Aioli	7

@ROYALEYYC



WWW.ROYALEYYC.CA

Monday - Thursday 4pm-10pm | Friday 4pm-11pm | Saturday 10am-11pm | Sunday 10am-9pm