

## 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>“Pumpkin Spiced Latté”</b>   roasted pumpkin velouté, sage cream, nutmeg	12
<b>French Onion Soup</b>   gruyère, crouton, chives	13
<b>AAA Steak Tartare</b>   traditional garnishes, crostini, egg yolk	19
<b>Shrimp Cocktail</b>   sauce marie rose, brandy, fresh horseradish	15
<b>Escargot &amp; Mushrooms on Toast</b>   smoked oyster aioli, Alforno sourdough, poached egg	17
<b>Wild 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	21
<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	19
<b>Charcuterie &amp; Cheese</b>   daily selection, our mustard, pickles, Royale preserves	33
<b>Plateau de “Fruits de Mer”</b>   oysters, shrimp cocktail, salmon tartare, crab legs	51

## MAINS

<b>Mediterranean Sea Bass</b>   vanilla parsnip purée, leek & mushroom sauté, double smoked bacon	35
<b>Pan Roasted Red Spring Salmon</b>   whipped agria potato, beet & coriander vinaigrette, chervil	31
<b>Seared Scallops &amp; Pork Belly Confit</b>   cauliflower, sweet corn & new potato, apple cider gastrique	35
<b>Roasted Chicken “Spatchcock”</b>   herbs de provence, grainy mustard, brussel sprouts	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>   sugar pumpkin, sage, cherry gastrique	33
<b>Steak Frites</b>   Alberta beef, twice cooked frites, Café de Paris butter	<b>Flat Iron</b> 33
	<b>Striploin</b> 45
<b>Market Fish</b>   ask your server for daily selection	MP
<b>Butchers Cut</b>   ask your server for daily selection	MP
<b>Royale with Cheese Burger*</b>   gouda cheese, red relish, mustard aioli	19
<b>Stampede Burger*</b>   cambozola, smoked apple ketchup, crispy shallots	21

\*Burgers served with fries. Add bacon, mushrooms or egg \$2

## SIDES

Sautéed Mushrooms “café au lait”	11
Chef’s Vegetable Inspiration	MP
Whipped Agria Potatoes	7
Frites & Aioli	7

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