

CLASSICS

Artisan Green Salad confit tomato, Dancing Goats chèvre, tarragon vinaigrette	15
Caesar Salad double smoked bacon, grana padano, crispy baguette	15
French Onion Soup gruyère, crouton, green onion	13
AAA Steak Tartare cornichon, crostini, egg yolk	19
Organic Salmon Tartare smoked chili dressing, cucumber & radish, romaine hearts	17
Fresh Shucked Oysters red wine mignonette, lemon (Half Dozen)	18
Whipped Foie Gras Royale brioche, preserves, cold pressed canola	23
Baked Camembert & Baguette stonefruit chutney, toasted almonds, white balsamic	19
Steamed Mussels & Frites Teatro n'duja, leeks, white wine & tomato broth	25
Royale Poutine duck leg confit, cheese curds, pan gravy	17

REIMAGINED

Beets & Berries Saskatoon berry crème fraîche, pistachios, basil	15
Cauliflower Fritters beluga lentil hummus, buttermilk, horseradish	13
Royale "Panzanella" toasted Alforno bread, baby kale, caponata	11
Alberta Elk Carpaccio tallow & truffle, watercress, grana padano	19
Pork & Beans applewood smoked molasses, marinated comté, cicciarone	11
Alberta "Raclette" Teatro guanciaie, baby vegetables, Dancing Goats Two Step	13
Gnocchi & Pesto Poplar Bluff Carrot, pine nuts, parmesan	17
"Montréal Smoked" Steelhead dill sour cream, house pickles, Alforno baguette	15
Escargot & Mushrooms on Toast smoked oyster aioli, Alforno sourdough, poached egg	19
Pine Mushroom & Herb Ravioli whipped cheese, roasted garlic, brown butter	25
Vegetarian Tasting crispy chickpea panisse, wild mushrooms, beetroot "molasses"	25

FISH OUT OF WATER

Manitoba Pickerel "peas & carrots", smoked croquette, coriander seed vinaigrette	31
Grilled Chinook Salmon charred fennel, spring onion, asparagus velouté	31
Seared Scallops & Pork Belly new crop potato, baby turnip, bourbon vanilla gastrique	35
Market Fish today's freshest fish	MP

GRASS & GRAIN FED

Roasted Half Chicken herb marinated, asparagus, grainy mustard jus	29
Smoked Alberta Pork Chop confit agria potato, legumes, haskap berry jus	35
Roasted Breast of Duck potato gnocchi, caramelized honey, rhubarb	33
Steak Frites AAA 10 oz Flat Iron, twice cooked frites, Café de Paris butter	33
Royale with Cheese Burger gouda cheese, red relish, mustard aioli	19
(add bacon, mushroom, egg \$3)(sub salad \$2)(sub poutine \$4)	
Butchers Cut from pasture to plate, the best of Alberta	MP

SIDES

Selection of Alforno Bakery Breads	7
Sautéed Mushrooms	9
Whipped Agria Potatoes	7
Frites & Aioli	7

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