

STARTERS

Caramelized Onion Soup Oka cheese crouton, green onion _____	13
Artisan Green Salad confit tomato, Dancing Goats chèvre, tarragon vinaigrette _____	12
Caesar Salad double smoked bacon, grana padano, crispy baguette _____	13
Heirloom Tomatoes Dancing Goats pavane cheese, fine herbs, croissant crisps _____	14
“Montréal Smoked” Steelhead dill sour cream, house pickles, Alforno baguette _____	15
Alberta Elk Carpaccio tallow & truffle, watercress, grana padano _____	19
Crispy Pork Ribs salt & pepper or Royale buffalo sauce, blue cheese ranch _____	13
Royale Poutine duck leg confit, cheese curds, pan gravy _____	17
Steamed Mussels Teatro nduja, white wine & tomato broth, baguette _____	19
Charcuterie & Cheese daily selection, house mustard, spiced nuts _____	35

MAINS

Roasted Tomato Orecchiette toasted pine nuts, charred broccoli pesto, Grizzly Gouda _____	17
Black Truffle “Mac & Cheese” Teatro guanciale, aged cheddar, breadcrumbs _____	17
Braised Shortrib Sandwich* double smoked bacon, horseradish aioli, cheese curds _____	19
Mushrooms on Toast* burnt lemon, Alforno sourdough, poached egg _____	17
Royale with Cheese Burger* gouda, red relish, mustard aioli _____	19
add bacon, mushroom or egg \$3	
Ballpark Hot Dog* lamb merguez, IPA mustard, green relish, salt & pepper peanuts _____	15
Grilled Chinook Salmon Alberta kale salad, preserved plums, puffed barley _____	25
Fried Chicken Taber corn grits, poached egg, spiced cabbage _____	(1/4 chicken) 19
	(1/2 chicken) 29

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

SIDES

Selection of Alforno Bakery Breads _____	7
Frites & Aioli _____	7

LUNCH

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

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

