

## CLASSICS

Artisan Green Salad   confit tomato, Dancing Goats chèvre, tarragon vinaigrette	15
Caramelized Onion Soup   oka cheese crouton, green onion	13
AAA Beef 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
Steamed Mussels   Teatro nduja, white wine & tomato broth, baguette	19
Whipped Foie Gras   toasted brioche, preserves, cold pressed canola	23
Baked Brie & Baguette   stone fruit chutney, toasted almonds, white balsamic	19
Caesar Salad   double smoked bacon, grana padano, crispy baguette	15
Royale Poutine   duck leg confit, cheese curds, pan gravy	17
Charcuterie & Cheese   daily selection, house mustard, spiced nuts	35

## REIMAGINED

Beets & Berries   Saskatoon berry crème fraîche, pistachios, basil	15
Mushrooms on Toast   burnt lemon aioli, sourdough, poached egg	17
Cauliflower Fritters   beluga lentil hummus, buttermilk, horseradish	15
“Panzanella”   toasted Alforno bread, baby kale, stone fruit caponata	13
Alberta Elk Carpaccio   tallow & truffle, watercress, grana padano	19
Black Truffle “Mac & Cheese”   Teatro guanciale, aged cheddar, breadcrumbs	17
Heirloom Tomatoes   Dancing Goats pavane, fine herbs, croissant crisps	15
Gnocchi & Pesto   charred Sudo Farms broccoli, pine nuts, parmesan	17
“Montréal Smoked” Steelhead   dill sour cream, house pickles, baguette	15
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   olive oil toasted quinoa, hearty greens, carrot & flax vinaigrette	29
Grilled Chinook Salmon   Alberta bibb lettuce salad, Okanagan raspberry, local tomato	31
Seared Scallops & Pork Belly   new crop potatoes, summer squash, local peas	35
Market Fish   today’s freshest fish	MP

## GRASS &amp; GRAIN FED

Roasted Half Chicken   whipped potatoes, summer root vegetables, grainy mustard jus	29
Smoked Alberta Pork Chop   Busy Bea potatoes, Sudo Farms beans, roasted shallot jus	33
Brome Lake Duck Breast   potato gnocchi, caramelized honey, Okanagan cherry	35
Steak & Fries*   AAA 10 oz Flat Iron, marinated tomatoes, herb & shallot butter	33
Butcher’s Cut   from pasture to plate, the best of Alberta	MP
Royale with Cheese Burger*   gouda, red relish, mustard aioli	19

add bacon, mushroom or egg \$3

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

@ROYALEYYC

## SIDES

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

Tuesday - Friday | Lunch 11am - 2pm | Midday 2pm - 5pm | Dinner 5pm - Close  
 Saturday - Sunday | Brunch 10am - 2pm | Midday 2pm - 5pm | Dinner 5pm - Close

