

PRIMROSE

Appetizers

Insalata Mista \$13

Watercress & Arugula Garnished with Apple, Grilled Fennel, Canadian Goat Cheese, Pecans & Pancetta Crisp, Served with an Aged Balsamic Vinaigrette

Grilled Radicchio & Endive Salad \$15

House Cured Alberta Free Range Duck Prosciutto & Forest Mushrooms, Shaved Parmesan, Black Pepper, Fig & Caramelized Lemon Dressing

Herb Crusted AAA Alberta Beef Carpaccio \$19

Arugula, Sliced Red Onion, Pickled Radicchio, Fried Capers, Served with Dijon, Port Mousse & Truffle Oil

Tuscan Escargot \$19

Braised with Cured Tomato & Red Wine, Finished with Fresh Herb Ricotta, Served with Potato Crisps

Atlantic Lobster Ravioli \$21

Asparagus Tips, Garlic Edamame Pesto & Porcini Brown Butter Cream

GF King Prawn & Spring Pea Risotto \$21

Seared Prosciutto Wrapped King Prawns with Fresh Basil, Cured Tomato, Served on a Mascarpone & Spring Pea Risotto

Soup

LF GF Garmugia \$12

White Veal Broth with Braised Veal Shank, Onion, Tomato, Butter Beans & Spring Peas with Rosemary & Mint

Roasted Asparagus \$11

Crab Crouton, Lemon, Tarragon & Shaved Padano

Flatbread

V Melanzne di Formaggi Pizza \$22

Sundried Tomato Pesto, Grilled Zucchini, Peppers, Roast Garlic, Eggplant, Ricotta, Parmesan, Olive Oil, Black Pepper, Sea Salt & Fresh Herbs

Gamberi Flatbread \$25

Spiced Prawns, Pomodoro, Caramelized Onion, Roast Red Pepper, Arugula & Basil Pesto, Mozzarella & Goat Feta

V - Vegetarian GF - Gluten Free LF - Lactose Free

Prices subject to G.S.T. Gratuities not included - 18% Gratuity will be added to tables of 8 or more

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Mains

V GF Risotto Primavera \$26

Summer Squash, Grilled Asparagus & Wild Mushrooms,
Served on a Bed of Wilted Rainbow Chard with Smoked Olives & Goat Cheese

V GF Butternut Squash & Eggplant Pavé \$26

Layers of Grilled Vegetable, Squash, Eggplant & Herb Ricotta Baked in a Rich Tomato Ragoût,
Served on a Bed of Arugula & Garnished with Sundried Olives & Grilled Artichoke Hearts

Rimrock Vongole \$28

Spiced Clams, Pancetta, Peppers, White Wine & Garlic,
Served on Fresh Made Linguini & Crusted with Fresh Herb Gratin

Atlantic Lobster Carbonara \$32

Poached Atlantic Lobster, Pancetta & Spring Onion in a Rich White Wine Cream,
Served on Bucatini Pasta with Fresh Egg Yolk & Shaved Padano

GF Braised "Winkler Farm" Wild Boar Tagliatelle \$30

Braised Northern Saskatchewan Wild Boar Ragoût, Smoked Tomato,
Porcini Mushrooms, Roasted Cipollini Onion, Asparagus Spears,
Arugula & Shaved Pecorino

Stuffed Organic Maple Hill Chicken \$34

Spinach, Prosciutto & Asiago Stuffing, Wild Mushroom,
Asparagus Risotto & Marsala Jus

Seared Filet of Grouper \$34

Pan Seared Grouper, Wilted Greens & White Wine Veal Jus, Butter Bean,
Forest Mushroom Relish & Grilled Artichoke Hearts

Pan Poached Loin of Halibut \$34

Warm Shaved Fennel & Citrus Salad, Edamame Risotto

Peppercorn Crusted Loin of Venison \$48

Celery Root Purée, Sweet Potato & Caramelized Onion Pavé,
Grilled Asparagus & Blackberry Jus

Steaks

GF Filetto di Manzo Saltimbocca \$46

AAA Alberta 8oz Filet Mignon, Crisp Prosciutto, Sage, a White Veal & Lemon Cream, Served on a
Bed of Smoked Wild Mushrooms, Southern Alberta Fingerling Potato & Seasonal Vegetables

GF Bistecca di Manzo \$44

10oz AAA Striploin, Roast Cauliflower Purée, Barolo Reduction & Veal Marrow Marmalade
Seasonal Vegetables & Potato Zeppole

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