

## STARTERS

CREAM OF MUSHROOM SOUP enoki, chive, crème fraîche .....12	TUNA TARTARE avocado, lime, miso ginger dressing, taro crackers.....19 <i>make it a main with Yukon Gold fries...29</i>
SEARED QUEBEC FOIE GRAS caramelized apple butter, walnuts, French toast, crispy sage .....26	ALBERTA BEEF STEAK TARTARE charred pickles, mustard, quail egg, harissa spice, crostini .....21 <i>make it a main with Yukon Gold fries...32</i>
FRIED SQUID XO mayonnaise, charred lemon.....15	

## SALADS

THE GREEN mixed greens, Granny Smith apple, celery root, white wine vinaigrette .....13	THE ICE WEDGE Roquefort blue cheese, tomato, avocado, bacon, ranch dressing.....15
BRAVEN CAESAR romaine, garlic bannock croutons, Parmigiano-Reggiano, anchovies, horseradish.....15	WARM MUSHROOM & SPINACH Canadian whisky dressing, kale, shoestring potatoes.....17
BURRATA & TOMATOES fresh tomatoes, toasted pistachios, olive oil, old sherry vinegar .....19	

### *Add to your salad...*

6oz GRILLED YELLOWTAIL TUNA .....23	GRILLED 8oz FLAT IRON STEAK .....26
6oz GRILLED WEST COAST SALMON .....23	CHARGRILLED BONELESS CHICKEN BREAST ...14
GRILLED JUMBO SHRIMP (5 PCS) .....32	HALF SMASHED AVOCADO .....6

## *Lunch Combo*

choice of app, main with a sweet ending...32

APPS	MAINS	SWEET ENDING
Cream of Mushroom Soup	Beef Brisket Burnt Ends Chili	Chocolate Chip Cookie To Go
Braven Caesar Salad	Grilled Chicken & Bacon Club Wrap	
Beef & Bison Empanada chimichurri	Mac & Cheese	

EXECUTIVE CHEF JEREMY KORTEN    CORPORATE EXECUTIVE CHEF ANTHONY WALSH

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

## MAINS

BRAVEN BURGER house-ground chuck roll patty, processed cheese, onions, lettuce, tomato, truffle garlic aioli, fries..... 22
STEAK SANDWICH chargrilled 8oz flat iron, lettuce, tomato, chimichurri, fries..... 32
GRILLED CHICKEN & BACON CLUB WRAP bannock, lemon mayonnaise, rocket greens..... 22
BEEF BRISKET BURNT ENDS CHILI sour cream, scallion relish, tater tots..... 23
BEEF & DOUBLE-SMOKED BACON MEATBALL tomato, Parmigiano-Reggiano, basil, soft polenta ..... 19
SNOW CRAB, SHRIMP & ATLANTIC HADDOCK CAKES celery root & heirloom carrot slaw, dill pickle tartar sauce..... 26
LOBSTER & SHRIMP MAC & CHEESE fresh maccheroni, white cheddar, tarragon & tomato bisque, herbed breadcrumbs ..... 36
ALBERTA BISON & BEEF BOLOGNESE fresh Mafalda noodles, bison sugo, Parmigiano-Reggiano ..... 25
TAGLIATELLE ALLA CARBONARA double-smoked bacon, black pepper, egg, Parmigiano-Reggiano ..... 23
SMOKED CHICKEN FUSILLI creamed pesto, roasted peppers, mushrooms..... 25
WEST COAST SALMON ratatouille, preserved lemon, charred escarole ..... 34
CHARCOAL-ROASTED CAULIFLOWER Prairie grain pilaf, pumpkin seeds, veg-eye gravy ..... 21

## *Steaks and Chops*

served with fries and chimichurri

8oz FLAT IRON...32	5oz/10oz FILET MIGNON...38 / 60
12oz NEW YORK STRIP LOIN...58	14oz VEAL CHOP...54

## COMPLEMENTS

SKINNY FRIES.....8	CHEESY CAULIFLOWER & BROCCOLI.....10
WILD MUSHROOMS .....13	GRILLED RAPINI .....12
MASHED POTATOES .....10	TATER TOTS .....8
BÉARNAISE SAUCE .....4	ONION RINGS .....10
CREAMED PEPPERCORN & BOURBON SAUCE.....6	CREAMED SPINACH .....12