

DINNER MENU

SOUP & SALADS

Asian Buddha Salad

Kale, pickled red onions, roasted cauliflower, carrots, edamame, orange segments, fried tofu, green onions, crispy vermicelli, tahini ginger dressing

\$22.95



Yam Soup

Yam purée, coconut cream, yam chips

\$14.95



Caesar Salad

Romaine lettuce, Grana Padano, anchovy dressing, crumbled bacon, croutons, grilled lemon

\$19.95

SHAREABLES

Pulled Pork Adobo Pie

Pulled pork adobo marinated in a sweet soy glaze, served in a savory pie with pickled papaya and half salted duck egg

\$24.95

Bison Toast

GF Option Available

House-made bison mix with marinara sauce, grana padano, and brown butter toast

\$24.95

Ahi Tuna Ceviche

GF Option Available

Sushi-grade ahi tuna, diced peppers, cucumber, red onions, tamarind coconut broth, cilantro oil, crispy vermicelli, sesame crackers

\$24.95



Spinach & Artichoke Dip

Creamy warm spinach and artichoke hearts dip top with savory cheeses, served with mini naan bread

\$20.95



Prawn Tempura

Crispy battered prawns served with citrus ponzu

\$16.95

MAIN DISHES

8oz AAA Alberta Striploin Steak

Grilled 8oz house-aged striploin, roasted potatoes, cauliflower purée, seasonal vegetables, demi-glace

\$52.95

Miso-Cured Atlantic Salmon

Miso-cured salmon, tamari ginger gastrique, coconut rice, braised kale, pickled onions, seasonal vegetables

\$41.95

Pan-Seared Trout

Blackened trout served with coconut rice, corn, braised kale, pickled red onions, romesco, seasonal vegetables, cauliflower

purée

\$37.95

Lemongrass Marinated Cornish Hen

Roasted half Cornish hen served with pickled papaya slaw, coconut rice, seasonal vegetables, and spiced vinegar

\$38.95

Bison Meatball Pasta

House bison meatballs, marinara sauce, spaghetti, grana padano, served with herb bread

\$36.95

Creamy Vegan Spaghetti

Spaghetti with mushrooms and fresh seasonal vegetables in a rich marinara sauce and coconut cream. Served with herb bread and crispy basil

\$27.95



Korean Beef Bulgogi

GF Option Available

Thinly sliced **spicy** marinated beef, house kimchi, coconut rice, green onion cake

\$32.95



Sunwapta Bison Burger

GF Option Available

Brioche bun, 8oz bison patty, tomato-onion jam, monterey jack, pickles, crispy onions, arugula, chipotle aioli with fries

\$39.95

Vegetarian Burger

Vegan Option Available

Brioche bun, vegan patty, tomato-onion jam, crispy onions, monterey jack, arugula, chipotle aioli with fries

\$32.95

Vegan Red Curry Bowl

GF Option Available

Mushroom mix, peppers, onions, zucchini, broccoli, coconut rice, red curry sauce, green onion cake

\$27.95



Bread Basket

House-made bread, whipped brown butter, flaky salt

\$12.95



ADDITIONAL TOPPINGS

GRILLED CHICKEN BREAST \$9.95

FRIED TOFU \$5.95

RESTAURANT @ SUNWAPTA



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

A 20% service charge will be automatically applied to parties of 6 or more.

Please inform your server of any food allergies or dietary requirements prior to ordering. While every effort is made to accommodate all needs, please be advised that cross-contact may occur in our kitchen environment.