



T H E B E G B I E R O O M



STARTERS

LABNEH

19

Lemon garlic labneh drizzled with olive oil and sprinkled with toasted cumin. Served with butter-grilled naan, roasted red pepper, olives, and fresh mint.

ZESTY PRAWNS

20

Sautéed prawns with fresh sliced cucumber, pickled red onions, and fresh cilantro. Finished with Nuoc Mam and fresh pomegranate seeds.

MUSSELS

24

Fresh steamed mussels with spicy chorizo sausage in a light Sambuca cream, finished with fresh baby gem tomato and parsley. Served with hand-cut French fries.

BRUSSELS SPROUTS

19

Pan-fried Brussels sprouts with pickled fennel, toasted pecans, and grated Parmesan cheese.

SALADS

HOUSE GREENS

15

Mixed baby heritage greens with a honey mango vinaigrette, fresh cucumber, baby gem tomatoes, and chipotle lime-toasted almonds.

CAESAR

18

Crisp romaine lettuce tossed with our signature Caesar dressing, shredded Parmesan, herbed croutons, and bacon bits.

BEAN SALAD

20

Black, kidney and cannellini beans over arugula, radicchio, and kale, tossed in a citrus-white balsamic vinaigrette. Finished with goat's milk cheese and spiced crispy garbanzo beans.

SPINACH SALAD

22

Fresh baby spinach with honey grainy Dijon vinaigrette. Topped with caramelized onion, julienned prosciutto, toasted pistachios, and a house-pickled egg.

Subject to tax & gratuity

18% Gratuity will be added to groups over 8 people

SOUPS

GINGER & YAM

13

Warm spice roasted yam and ginger puree. Finished with coconut milk, cilantro, and toasted pecans.

MT BEGBIE ONION SOUP

14

Caramelized onions, leeks, and shallots with local Tall Timber ale in a rich beef broth. Baked with toasted baguette and gruyere.

ENTRÉES

CHICKEN

35

Peruvian-style grilled chicken supreme with lime and toasted cumin-roasted nugget potatoes and asparagus. Finished with fresh herbs, pickled jalapeño, garlic, and chili green cream.

PORK LOIN

36

Grilled medallions of pork tenderloin, butter and herb-roasted organic carrots, grainy Dijon potato purée, and finished with blackberry chutney.

LAMB

48

Garlic, mint, and coriander-marinated grilled lamb chops. Served with fresh cucumber, tomato, and bell pepper citrus tabbouleh salad and crumbled goat's milk feta.

SOCKEYE

42

Pan-seared, apple cider Dijon gastrique glazed wild Sockeye salmon. Served with apple, Brussels sprout, and tri-color nugget potato hash.

GEM TOMATO ROTINI

32

Roasted baby gem tomatoes with Parmesan and ricotta cheese, finished with roasted garlic oil and fresh basil. Served with garlic baguette.

STRIPLOIN

48

AAA Canadian strip loin with buttered asparagus, caramelized onion Yukon Gold potato purée, and finished with charred gem tomato, rosemary, and smoked Gorgonzola confit.

BLACK LENTIL CURRY

30

Black Beluga lentils simmered in coconut milk curry with ginger, onion, carrots, tomato, and yam. Served on basmati rice and finished with toasted sesame seeds, fresh cilantro and crispy papadums.

VEGAN WELLINGTON

35

Roasted yam, zucchini, bell pepper, and asparagus with black lentil and garbanzo bean ragù baked in vegan puff pastry. Served with roasted nugget potatoes and finished with crispy fried sage and roasted wild mushroom gravy.

CHORIZO & PRAWNS

38

Tagliatelle with grilled chorizo and prawns, garlic, gem tomatoes, smoked paprika, and dry Spanish sherry. Finished with Parmesan cheese and fresh Italian parsley. Served with garlic baguette.