

the living room

Start

Fresh Seasonal Soup of the Day	5/8
French Onion Soup, Calvados glazed onions, whole grain croutons, aged gruyere & 8yr cheddar	8
Fresh Oysters	3.7ea
Cucumber & Sauvignon Blanc mignonette, horseradish, fresh lemon, Tabasco	
Prosciutto, Spinach & Ricotta Ravioli	16
Lemon & roasted garlic beurre blanc, tomato concasse, black truffle oil	
Black Angus Beef Tartare	22
Traditional - capers, Dijon, gherkin, shallot, potato gaufrette; Szechuan - peppers & rice crackers	
Rainbow Trout & Chèvre Rilette	12
Pickled red onion, honey & flaxseed lavash	
Yam Fondant Poutine	11
Quebec cheese curd, sage beer gravy, English peas, truffle oil	
8 yr Aged White Cheddar, Black Truffle Fondue	15pp

Accompaniments

Beef Tenderloin (3.5oz)	12	Mini Cheese Ravioli	8	Pink lady Apples	5
Lamb Popsicles (3)	13	Black Tiger Prawns (3)	16	Grilled peppers	5
Prosciutto cigarillo (5)	9			Buttered broccolini	5
Valbella chorizo	10			Grilled asparagus	5

Salad

Organic Oak Leaf Lettuce Salad	11
Grilled halloumi cheese, avocado, pea shoots, pickled red onion, sprouts, sesame soy vinaigrette	
LR Cobb Salad	19
Spinach, Dungeoness crab claw, chicken corn salsa, bacon nuts, tomato, omega 3 egg, smoky mustard vinaigrette	
Wild Arugula, Fruit & Cheese	16
Saskatoon berries, dried fruit & nut Rosenberg blue terrine, granny smith apple, pomegranate molasses vinaigrette	

Flatbread & Pasta

Spicy Sausage & Portabella Flatbread	16
Caramelized onion, arugula, jalapeno tomato sauce, provolone & grana padano	
Chicken & Candied Bacon Flatbread	16
Roasted garlic béchamel, apple, cranberry <i>Brassica</i> , micro chive, cave aged gruyere	
'Spaghetti & Meatballs'	18
Pappardelle, prawn & chorizo meatballs, jalapeno tomato sauce, olive oil, grana padano, petite tarragon	
Roasted Cauliflower & Potato Madras Curry	17
Coconut & cumin ozro pasta, toasted cashews & cilantro, sweet & Yukon gold potatoes	

Sandwich - served with soup du jour, tossed oak leaf salad, farrow & dried fruit salad, black trumpet pomme puree

LR Meat Loaf Sandwich	17
Open faced, garlic toast, red zinfandel tomato sauce, provolone, parmesan	
Vegetarian	14
Arugula, toasted multigrain, grilled asparagus, radish sprouts, tomato, olive tapenade, <i>Fairwind Farms</i> chèvre	
LR Club House	16
Roasted turkey, maple bacon, avocado, tomato, aged cheddar, cranberry <i>Brassica</i> , lemon aioli	
H³M Prime Rib Panini	18
Shaved prime rib, Quebec cheese curds, red pepper relish, arugula, caramelized onion, béchamel	

Entrée

Chicken Paprikash Pot Pie	19
Chicken thigh, portabella, sour cream, sweet potatoes, green kale, herb puff pastry	
Grilled New Zealand Lamb Chops	24
5 chops, minted yam fondant, grilled asparagus, filbert butter	
Pan Seared Sablefish	23
Curried lentils du puy, garlic buttered broccolini, mustard jus	
H³M Black Angus 5oz. Beef Tenderloin	24
Black trumpet pomme puree, creamed corn, English peas, bacon & shallot	

Executive Chef Kevin A. Hill

Sous Chef Megan McCauley



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Environmentally positive water reducing our carbon footprint \$1 per person (unlimited bottled water)