

SAVE ROOM FOR DESSERT

RHUBARB	8
Rhubarb and Ginger Sticky Pudding with Lemon Cream Cheese Ice Cream	
APPLE GALETTE	8
Forno Baked Apple Crisp Galette with Vanilla Ice Cream and a Cinnamon Phyllo Stick	
CHOCOLATE AND DOUGHNUTS	8
Fresh Baked Cinnamon Doughnuts. Served with a Warm Chocolate Ganache	
BANANA CRÈME BRÛLÉE	8
Served with Peanut Butter Shortbread	
SOUR CHERRY PAVÉ	8
Layers of Cheesecake Mousse and Sour Cherry Gel. Served with Bourbon Sour Cherries, Flowers and Micro Mint	

SOUP

SOUP OF THE MOMENT	6
Inspired Daily by our Chefs	
FRENCH ONION SOUP	8
Caramelized Shallot and Onion in a Rich Red Wine Herb Beef Broth, finished with Croutons and Swiss Cheese	
SUNCHOKE AND PORCINI	8
Roasted Sunchoke and Porcini with Sunflower	

SALAD

ADD A GRILLED CHICKEN BREAST OR PRAWN SKEWER	5
ADD A 4oz GRILLED FLAT IRON STEAK	8
ADD A 6oz FORNO BAKED TROUT FILLET	6
COBB SALAD	14
A Crisp Lettuce Salad topped with Avocado, Pancetta, Heirloom Tomatoes, a Soft Boiled Egg, Applewood Cheddar and Local Naturally Raised Smoked Chicken	
CAESAR SALAD	11.5
Romaine Lettuce, Toasted Pumpkin Seeds, Diced Apple, Garlic Croutons, and Parmesan Cheese Tossed with House Made Garlic Buttermilk Dressing	
TAPAS	6
SWEET BEET AND FIG SALAD	11.5
Sweet Roasted Beets with Red Wine Poached Mission Figs, Arugula, Toasted Almonds, Pickled Red Onion, and Goat Cheese. Tossed in Allspice Vinaigrette	
TAPAS	6
HOUSE SALAD	10
Baby Lettuces with Tomato, Cucumber, Carrot, Parsnip, and House Spiced Seed Blend. Add Your Choice of Dressing	
WINTER SQUASH SALAD	11.5
Kale, Roasted Apple, and Winter Squash tossed in a Lemon and Feta Dressing, garnished with House Spiced Seed Blend, Sun-Dried Cranberries, and a Birch Walnut Crisp	

CASUAL FARE

ROAST PORK BELLY	9
With Butternut Puree, Birch Walnut Crisp, and Sage Apple Compote	
SMOKED DUCK AND WINTER SQUASH RISOTTO	11
Braised Arborio Rice with Spiced Smoked Duck Leg and Winter Squash	
BUTTER POACHED SHRIMP	13
With Grape Tomato, Shallot, Lemon, Artichoke and Nasturium	
CHORIZO AND GOAT CHEESE RANGOON	9.5
Served with a Fire Roasted Pepper and Roasted Garlic Aioli	
BORSCHT MEETS PEROGIES	9.5
Beets, Caramelized Onion, Dill Sour Cream, and Aged Cheddar Perogies	
CHARCUTERIE BOARD	15
A Sampling of Cured Meats, Cheeses, Marinated Vegetables, Preserve and Grilled Crostini	
FORNO BAKED SOURDOUGH AND MOZZARELLA	13
Herb Oil Baked Sourdough and Fresh Buffalo Mozzarella. Served with Assorted Condiments and Dips	

RAISING THE BAR FOOD

DRY RIBS	12.5
Rice Flour Coated Dry Ribs. Tossed in Korean Barbecue Sauce and broiled, served with Sesame Scallion Dip	
FISH N' CHIPS	10
Tempura Beer Battered Northern Pike with Citrus Remoulade and Malt Vinegar Chips	
CHILI MAPLE CHICKEN WINGS	14
Dusted Wings seasoned with Chili Maple Garlic Sauce	
NACHOS	14
Diced Tomato, Red Onions, Hot Peppers, and our Special Cheese Blend finished in our Forno Oven. Served with our House Made Salsa and Crème Fraîche Add Chorizo Sausage 1.5	
SMOKED SALT AND MALT VINEGAR CHIPS	6
With Sour Cream Dip	
CHICKEN AND WAFFLES	11
Batter Fried Chicken with Thyme Waffle Discs and Miso Maple Jus	

AROMA BURGER

Our Delicious Highland Beef Burger with Lettuce, Tomato and Red Onion. Served with Roasted Potatoes and Seasonal Vegetables.

Choose your Favourite Sauce: • Bourbon Barbeque • Horseradish Mayonnaise • Chipotle Aioli

Add choice of toppings 1

• Blue Cheese • Aged Cheddar • Prosciutto • Cherry Bacon • Mushrooms • Caramelized Onion

PIZZA

AROMA ESSENTIAL PIZZA DIPPING SAUCES

2

• Caramelized Onion Dip • BBQ • Honey Stung • Ranch • Pizza Sauce • Caesar • Chipotle Ranch

MARGHERITA

13.5

Fresh Tomato and Basil. Topped with Mozzarella Cheese

FORNO INFERNO

13.5

Caliente Salami, Capicola Ham, Jalapeño, Banana Peppers, and Chili Oil with our own Basil Tomato Sauce. Topped with Jalapeño Jack Cheese

PIG & FIG

13.5

Double Smoked Bacon, Sweet Figs, and Caramelized Onion with our own Basil Tomato Sauce. Topped with Mozzarella Cheese

CHORIZO AND EGGPLANT

13.5

Basil and Tomato Sauce, Spicy Chorizo, Smoked Eggplant, Roasted Red Pepper, Shallot and, Feta. Garnished with Arugula

BIG ISLAND DRIVE BY

13.5

Italian Spiced Ham and Chili Marinated Pineapple with our own Basil Tomato Sauce. Topped with Mozzarella Cheese

PEROGY PIZZA

13.5

Yukon Gold Potato, Double Smoked Bacon, Mozzarella, Cheddar, and Caramelized Onion. Topped with Dill Sour Cream

EM & EM

14.5

Peppered Salami, Italian Spiced Ham, Bacon, and Mushrooms with our own Basil Tomato Sauce. Topped with Mozzarella Cheese

SMOKED EGGPLANT

13.5

Charred Eggplant Béchamel, Smoked Eggplant, Roasted Red Pepper, Caramelized Onion, Roasted Garlic, Mozzarella Cheese. Finished with a Crispy Parmesan Crumb

BOWLS

ADD GARLIC BIG BREAD

4

ADD CHEESY GARLIC BIG BREAD

5

TAGLIATELLE

15

With Wild Mushrooms, Asparagus, Bacon, Sage and Grana Padano. Finished with Liaison

CONCHIGLIE AGLIO Y OLIO

13

Shell Pasta with Olive Oil, Roast Garlic, Roasted Red Pepper, Grape Tomato, and Basil

Add Chorizo 3.5

Add Chicken 5

NOW THAT'S A MEATBALL

14

House Made Meatballs served on Spaghetti with a Red Wine Bolognese and Truffle Crème Fraîche
Have it without Meatballs 11

KALIBI RICE BOWL

16

Korean Barbeque Marinated Flank Steak broiled and served over Steamed Sesame Rice with Stir Fried Vegetables

HOUSE SMOKED TROUT RISOTTO

15

Tossed with Lemon, Green Pea, Dill and Grana Padano

BOUILLABAISSE

16

Braised Stew of Clams, Mussels, and Shrimp in Saffron Broth with Fennel, Tomato and Peppers

SIGNATURE DINNER ENTRÉES (AVAILABLE 5PM TO 10PM)

NORTH SASKATCHEWAN PICKEREL	28
Potato Crusted Pickerel garnished with Brown Butter Hollandaise served with Braised Leek, Potato, Peas and Parsnip	
ADAM'S RIBS	28
A full rack of Slowly Braised Pork Ribs smothered in a Kentucky Bourbon Barbeque Glaze. Served with Steamed Rice and Seasonal Vegetables	
ALDER SMOKED CHICKEN BREAST SUPREME	26
Breast of Chicken Smoked and Glazed with Maple Reduction. Served with Baby Potatoes, Chicken Jus and Seasoned Vegetables	
SOY MARINATED TOFU (Vegan Friendly)	16
Served with Green Lentils, Braised Mushrooms, and Seasonal Vegetables	
LAMB CHOPS	26
Pan Roasted with Citrus and Fresh Herb, Sorrel Purée, Sauce Rouille and Lamb Jus. Served with Parisienne Potatoes and Seasonal Vegetables	
LAKE DIEFENBAKER TROUT	26
Forno Baked with Cider Mustard Maple Glaze, Warm Smoked Lentil, and Seasonal Vegetables	

STEAK

ADD A 4oz CANADIAN LOBSTER TAIL	13	
ADD A PRAWN SKEWER	6	
ADD A SIDE OF ASPARAGUS	5	
BEEF STRIPLOIN		35
A 10oz Striploin Steak broiled to your liking and served with Baby Potatoes, Wild Mushrooms, Seasonal Vegetables and Natural Jus		
BEEF TENDERLOIN		34
A 6oz Tenderloin Steak broiled to your liking and served with Baby Potatoes, Wild Mushrooms, Seasonal Vegetables and Natural Jus		
GRILLED FLAT IRON STEAK		27
Medium Rare grilled 8oz Flat Iron Steak topped with Wild Mushroom and Truffle Ragout. Served with Pommes Purée and Seasonal Vegetables		
CACTUS LAKE HIGHLAND BEEF CUT OF THE MOMENT		
Market Price		

SPECIAL DIETARY OPTIONS AVAILABLE UPON REQUEST

Our associates would be pleased to accommodate any special meal requirements
"Our Kitchen Is Your Kitchen"



#aromayxe