ALLOY

dinner

starters

Marinated Olives | olive oil . fresh basil & mint . chillies . lemon zest 12

Crispy Calamari | honey garlic yum yum sauce . chipotle . lime aioli 25

Roasted Beets | whipped feta . spiced beets . dill . seed dukkah . grilled sourdough 23

Shrimp Tostada | corn tortilla . poached shrimp . poblano coulis . pickled onions . grilled avocado . cilantro 25

Duck Soba Noodles | cured duck breast . green tea soba noodle . water chestnut . hoisin sauce. mint 26

Beef Short Rib Croquettes | braised short rib . potato . manchego cheese . bell pepper relish 25

Truffle Gnocchi | black truffle butter cream . sautéed mushrooms . parmesan cheese 24

soup/salad

White Bean Chili | poblano peppers . cilantro . avocado . jalapeno 16

Late Harvest Salad | fresh plums . tomato . brussels sprouts . olives . horseradish vinaigrette . manchego 20

Kale Caesar | baby kale . butter croutons . wild boar bacon . parmesan cheese . creamy dressing 21

mains

Sweet Pea Risotto | fresh pea purée . smoked eggplant . parmesan cheese . fresh mint 32

Market Fish | chef's weekly creation market price

Lobster Fra Diavolo | spaghetti . poached lobster tail . spicy tomato sauce . basil . lemon zest 49

Sesame Crusted Chicken | sweet potato latke . miso & black garlic cream . grilled brassicas 44

Alberta Lamb Shank | moroccan spiced . caramelized cauliflower purée
chickpea couscous . smoked paprika honey 52

Beef Short Rib | balsamic of modena reduction . mashed potatoes . carrots . leek . cipollini onions 50

10oz NY Striploin | pickled mustard seed . soubise sauce . hasselback potato . bacon & onion jam 65

add surf to your turf:

grilled shrimp 6 each

half grilled or butter poached lobster tail 30

20% gratuity will be added to parties of 6 or more