

NOtaBLE

THE RESTAURANT

TODAY'S NOtaBLE SOUP

WOOD FIRE-GRILLED BREAD, GARLIC CONFIT

ADD: BLACK OLIVE, SUNDRIED TOMATO & BASIL TAPENADE
WHITE BEAN "HUMMUS"

ARTISAN GREENS SALAD, HOUSE PICKLED VEGETABLES, NOtaBLE DRESSING

ROTISSERIE CHICKEN "GREEK SALAD", GOAT FETA

BLUE CRAB & SHRIMP BAKE, WILTED SPINACH, AGED CHEDDAR, TOASTS

CRISPY POTATO ROLLS, ROTISSERIE PORK, JALAPEÑO JACK CHEESE
SPICY RANCH, SALSA VERDE

SEARED EAST COAST SCALLOPS, GRILLED ROMAINE, DOUBLE SMOKED BACON, CAPER DRESSING

ROTISSERIE GRILL

TONIGHT'S ROTISSERIE FEATURE

NOtaBLE HALF CHICKEN, BUTTERMILK POMME PURÉE, SMOKY CHICKEN JUS

ORGANIC SALMON, THAI CARROT PURÉE, ROAST BEET, MANGO, MINT, CILANTRO

INNISFAIL LAMB SIRLOIN, CANNELINI BEANS, CORN, MINT, CIPOLLINI ONION, POMEGRANATE JUS

STERLING SILVER FLATIRON STEAK - 10oz

PREMIUM 30 DAY AGED ALBERTA BEEF, TODAY'S VEGETABLES, ROAST POTATO, SHALLOT BUTTER

ADD-ONS

EAST COAST SCALLOPS \$16
CHEF 'S FEATURE JUS \$4

SEASONAL RISOTTO \$8
CHICKEN JUS \$4

DESSERT

STILTON CHEESECAKE, BRÛLÉED, RHUBARB COMPOTE

WARM CHOCOLATE PUDDING, SALTED CARAMEL GELATO

SEASONAL CRÈME BRÛLÉE

NOtaBLE GROUP DINNER