

THE BIG TASTE CALGARY

march 2 - march 11, 2018

WINE

| | 6 oz | 9 oz | btl |
|---|------|------|-----|
| PINOT GRIS 50th parallel estate vqa, okanagan | 9¾ | 13½ | 39½ |
| MERLOT sumac ridge private reserve vqa, okanagan | 10½ | 14½ | 42½ |

\$28 LUNCH MENU

ENJOY YOUR CHOICE OF ONE STARTER, ONE ENTRÉE
PLUS A DESSERT (excluding beverages, taxes & gratuities)

CHOICE OF STARTER

TUNA POKE IN A JAR 🌱 avocado, fresh tomatoes, nori crisps, ginger, spring onions, ponzu

KOREAN FRIED CAULIFLOWER ♻️ spicy gochujang pepper sauce, jalapeno lime dip

CHOICE OF ENTRÉE

THE BURGER hand-formed chuck & brisket patty, aged white cheddar & bacon, served with fries

RED THAI CURRY stir-fried veggies, jasmine rice, curry-buttered naan

KALE & QUINOA SALAD + LEMON VINAIGRETTE grilled chicken, toasted pumpkin seeds, dried currants, grana padano

CHOICE OF DESSERT ♻️

BITE OF WHITE CHOCOLATE BROWNIE warm chocolate sauce, french vanilla ice cream & real whipped cream

MINI STICKY TOFFEE PUDDING served warm, with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream

MOXIE'S
GRILL & BAR

♻️ vegetarian items vegetarian options available upon request

🌊 ocean wise. A SUSTAINABLE CHOICE

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies

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| PINOT GRIS 50th parallel estate vqa, okanagan | 9¾ | 13½ | 39½ |
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\$40 DINNER MENU

ENJOY YOUR CHOICE OF ONE STARTER, ONE ENTRÉE
PLUS A DESSERT (excluding beverages, taxes & gratuities)

CHOICE OF STARTER

TUNA POKE IN A JAR 🌱 avocado, fresh tomatoes, nori crisps, ginger, spring onions, ponzu

KOREAN FRIED CAULIFLOWER 🌱 spicy gochujang pepper sauce, jalapeno lime dip

BRUSCHETTA fresh seasoned tomatoes, baby capers with extra virgin olive oil, goat cheese

CHOICE OF ENTRÉE

TOP SIRLOIN 7 oz, certified angus beef, served with roasted potatoes + fresh seasonal vegetables

CHIPOTLE MANGO CHICKEN free-run chicken, with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables + fresh avocado & salsa fresca

LEMON HERB SALMON fresh salmon, ancient grains, lemon herb sauce + fresh seasonal vegetables

CHOICE OF DESSERT 🌱

BITE OF WHITE CHOCOLATE BROWNIE warm chocolate sauce, french vanilla ice cream & real whipped cream

MINI STICKY TOFFEE PUDDING served warm, with toasted almonds, buttery caramel sauce, bourbon crème anglaise & french vanilla ice cream

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