

THE MAPLE LEAF

SEAFOOD & CHOP HOUSE

EST. 2000

Three course menu \$59

First Course

Caesar Salad

bacon bits, garlic croutons, reggiano,
crispy capers, garlic anchovy dressing

or

Tomato Soup *v*

gouda crostini

or

Cast Iron Crab Dip *Upgrade \$10*

atlantic crab, artichoke, mozzarella, grilled pita

Second Course

Maple Salmon *gf*

maple dijon glaze, mashed potato,
seasonal vegetables, beurre blanc

or

Steak Frites

8oz Alberta striploin, parmesan fries,
peppercorn sauce

or

Truffle Mac n' Cheese *v*

gouda béchamel, sautéed mushrooms,
truffle, fresh herbs

or

Bison Short Rib *Upgrade \$20*

mashed potatoes, seasonal vegetables, jus

Dessert

Maple Cheesecake

caramel, candied nuts

or

Sticky Toffee Pudding

toffee sauce, vanilla ice cream

gf gluten free

df dairy free

v vegetarian

v+ vegan



THE MAPLE LEAF

SEAFOOD & CHOP HOUSE

EST. 2000

Wine pairing \$39

First Course

Caesar Salad

Whitehaven Sauvignon Blanc
Okanagan, BC (5oz)

Tomato Soup

Fielding Pinot Grigio
Niagara, ON (5oz)

Cast Iron Crab Dip

See You Later Ranch Riesling
Okanagan, BC (5oz)

Second Course

Maple Salmon

Quail's Gate Chenin Blanc
Okanagan, BC (5oz)

Steak Frites

Wild Goose Chardonnay
Okanagan, BC (5oz)

Truffle Mac n' Cheese

Black Sage Cabernet Sauvignon
Okanagan, BC (5oz)

Bison Short Rib

Mission Hill Reserve Meritage
Okanagan, BC (5oz)

Dessert

Both

Zsirai Sweet Tokaj
Tokaj, Hungary (2oz)

