ITEM	DESC	VALUE

RAW

OYSTERS	CHEF'S CHOICE, CLASSIC MIGNONETTE	4 EA
TUNA TARTARE	JAPANESE BELLY & LOIN, SOY GINGER VINAIGRETTE, HASS AVOCADO, RICE CRISP	24
CALIFORNIA ROLL	DUNGENESS CRAB, CUCUMBER, AVOCADO, SESAME	28

BEGINNINGS

BREAD	MUSHROOM BUTTER	10
FRIES	SMOKED BUTTER, HICKORY SPICED, PARMIGIANO REGGIANO	12
HUMMUS	CHICKPEA, OLIVE TABOULEH, SUMAC ONION, LABNEH, WARM BREAD	18
CARROTS	POPLAR BLUFF CARROT, WALNUT DUKKAH, CARROT PURÉE, CHERVIL, ACIDIFIED CARROTS	16
WINTER GREENS SALAD	ROASTED GARLIC DRESSING, WHITE ANCHOVY, PANGRATTATO	17
SCALLOPS	3 PIECE, BLACKENED, CITRUS SEGMENT SALAD, YELLOW PEPPER SAUCE, HERB SALAD	32
STEAK TARTARE	WAGYU INSIDE ROUND, AIR DRIED, TRUFFLE VINAIGRETTE, REGGIAGNO, SALT AND VINEGAR CHIPS	28
DILL PICKLE CHICKEN	DILL MARINATED CHICKEN THIGH, SOUTHERN FRIED, BREAD & BUTTER PICKLE	18
POMODORO PIZZETTA	RED SAUCE, PARMIGIANO REGGIANO	17
PEPPERONI PIZZETTA	RED SAUCE, PEPPERONI, PEPPERONCINI, STRACCIATELLA	18

PASTA

GNOCCHI	POTATO GNOCCHI, LOBSTER, DIAVOLA SAUCE, FRIED CROUTON, LOBSTER OIL	38
TAGLIATELLE	OXTAIL RAGU, PARMESAN REGGIAGNO	32
SPAGHETTI	ROASTED CHANTERELLE MUSHROOMS	26

OVER-FIRE

BURGER	OLD WHITE CHEDDAR , SOUBISE ONION, PICKLES, BORDELAISE, FRIES	30
DUCK BREAST	POPLAR BLUFF BEETS, CHARRED BREAST, BEET DEMI-GLACE	38
NORDIC HALIBUT	POTATO CRUSTED COD, ASPARAGUS, GREEN PEAS, TARTARE BEURRE BLANC	44
ROASTED CHICKEN	CACCIATORE SAUCE, HALF CHICKEN, FIRST PRESS OLIVE OIL	38
STEAK FRITES	8 OZ. FLATIRON, PEPPERCORN SAUCE, HICKORY FRITES	52
PEI BONE-IN RIBEYE	25 OZ., 28-DAY AGED, CHOICE OF SAUCE	MP

10 PERSON GROUP OR HIGHER WILL BE SUBJECT TO A 20 PERCENT AUTO GRATUITY

STABLE PALMS CLUB
LEVEL 001
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CALGARY ALBERTA