THE BISON

restaurant + terrace

THREE-COURSE MENU $45

//first course

choose from

CAESAR SALAD
anchovy + parmesan dressing, crispy pancetta, breadcrumbs, grana padano

CAULIFLOWER SOUP
pine nuts, aged cheddar gf

BISON TARTARE //$10 upgrade
button mushrooms, arugula, parmesan, capers

//second course

choose from

PAN-ROASTED ATLANTIC COD
bacon, leeks, potato, vichyssoise gf

FORNO ROASTED BRICK CHICKEN
mashed potatoes, 'chalet' slaw, pickles, gravy gf, df

HONEY ROASTED SQUASH
forbidden rice, cashew crème, pepita gremolata v+

STEAK FRITES //$15 upgrade
12oz prime striploin, mascarpone creamed spinach, thrice-cooked potatoes, peppercorn sauce gf

//dessert

choose from

WOOD-FIRED APPLE TARTE TATIN
vanilla chantilly

PANNA COTTA
banana, dulce de leche, whipped mascarpone cream

gf = gluten free df = dairy free v = vegetarian v+ = vegan

WINE PAIRING

$39 FOR THREE-COURSES

//first course

CAESAR SALAD
2025 hiedler 'löss' grüner veltliner,
kamptal, austria 4oz

CAULIFLOWER SOUP
2023 dom. lavantureux petit chablis,
chablis, france 4oz

BISON TARTARE
2020 steller's jay brut, méthode classique,
okanagan valley, bc 4oz

//second course

PAN-ROASTED ATLANTIC COD
2023 evesham wood 'blanc du puits sec',
willamette valley, oregon 5oz

FORNO ROASTED BRICK CHICKEN
2024 prieler 'johanneshöhe' blaufränkisch,
burgenland, austria 5oz

HONEY ROASTED SQUASH
2024 cave spring pinot noir,
beamsville bench, on 5oz

STEAK FRITES
2023 black sage cabernet sauvignon,
oliver, bc 5oz

//dessert

WOOD-FIRED APPLE TARTE TATIN
2025 la spinetta moscato d'asti,
piedmont, italy 2oz

PANNA COTTA
2021 zsirai 'late harvest' tokaji,
tokaj, hungary 2oz