



add roast chicken breast 9 garlic butter shrimp 10 4oz / 8oz flat iron steak 12 / 22 to any salad

Wood-fired Pull Apart Bread

garlic Parmesan pain au lait 13

Mushroom Soup

chives, truffle cream, enoki mushrooms 11

Crispy Calamari

spiked tartar sauce, chili crisp 17

Fresh Falafel Bites

tahini sauce, sumac, olive oil 14

Deviled Eggs

chipotle, chives, crispy shallots 12

Fried Mac & Cheese

truffle ranch dip 15

Spinach & Artichoke Dip

Parmigiano-Reggiano, garlic, toasts 19

Tuna Poke Stack

marinated yellowfin tuna, citrus-sesame dressing, avocado, edamame 21

Steak Tartare

Beretta Farms Alberta beef, capers, pickle, fried shallots, crisps 22

Guided Greens

field greens, citrus olive oil dressing 15

The Guild Caesar

romaine, lardons, croutons, creamy garlic dressing 17

Roasted Beet Salad

whipped goat cheese, berry vinaigrette, crostini 19.5

Maple-glazed Short Rib

creamed corn, prairie grains, roasted mushrooms 39

24-hour Braised Pork Belly

colcannon mash, apple jus, glazed heirloom carrots 25

The Guild Burger

two smashed Beretta Farms patties, tomato, American cheese, lettuce, onion, pickle, housemade sauce 23
add house-smoked bacon 2

Fish & Chips

Atlantic cod, dill pickle, tartar sauce, housemade slaw 25

Original Jerk Chicken

charred half-bird, dirty rice and beans, mango habanero sauce 31

Herb-crusted Pacific Salmon

braised green lentils, sauce vierge 32

Steak Frites

Beretta Farms flat iron steak, frites, truffle ranch, arugula, tomatoes 40

Ricotta Gnocchi Alfredo

Parmigiano-Reggiano, roasted garlic cream, fava beans, sweet peas 22

Garlic Shrimp Risotto

charred shrimp, tomato, fennel, saffron, lemon 25

Wood-fired Lamb Rigatoni

Lambtastic Farms lamb ragoût, roasted root vegetables 26

dry-aged at The Guild
Beretta Farms Alberta is our choice — antibiotic and hormone free, 100% grass-fed

Rib Eye

served with creamy mash
12oz / 16oz 65 / 79

Tenderloin

served with creamy mash
6oz / 10oz 48 / 70

10oz Strip Loin

served with creamy mash 55

24oz 35-day Dry-aged Bone-in Strip Loin 92

served with creamy mash

34oz 35-day Dry-aged Porterhouse

with choice of two sides 152

34oz 28-day Dry-aged Tomahawk

with choice of two sides 179

SIDES 1–2 items recommended per person

Creamy Mash 9

Roasted Mixed Mushrooms

wood-fired, garlic butter, parsley 13

Brussels Sprouts

smoked maple, chilli, crispy shallot 13

Broccolini

olive oil, sea salt 15

Creamed Spinach

spinach, creamed shallots, horseradish, Parmigiano-Reggiano 12.5

Wood-fired Carrots

maple, pepper, sumac 13

Wood-fired Beets

crumbled walnuts, thyme, olive oil 12

French Fries

truffle ranch 9

Truffle Fries

Parmigiano-Reggiano, sea salt, garlic mayonnaise 11

SAUCES & FIXINGS

Alberta Premium Whisky

Peppercorn Cream 6

Red Wine Jus 4

beef stock and Cabernet reduction

Drawn Butter 4

garlic, shallot, parsley

Chimichurri 5

parsley, oregano, red wine vinegar, garlic, chili