

STARTERS

- Daily Soup**  
ask your server 8
- Smoky Deviled Eggs**  
chipotle, chives, crispy shallots 12
- Fried Mac & Cheese**  
truffle ranch 15
- Crispy Calamari**  
banana pepper aioli 17
- Jumbo Prawn Cocktail**  
fresh lemon wedges, Marie Rose sauce 22

SALADS

- add roast chicken breast 7 jumbo prawn 18 5oz / 10oz flat iron steak 14 / 22*
- The Guild Caesar**  
romaine, lardons, fried bread, Grana Padano, housemade dressing 16
  - Roasted Squash**  
acorn and butternut squash, farro, baby arugula, cumin vinaigrette 17
  - Warm Mushroom**  
portobello cap, king oyster, oyster and cremini fricassée, baby spinach, feta, spiced walnuts 18
  - The Guild Cobb**  
roast chicken breast, honey ham, radish, soft-boiled egg, tomato, cucumber, green goddess dressing, Gruyère 24
  - Grilled Steak**  
5oz flat iron steak, baby arugula, frisée, radicchio, fingerling potatoes, asparagus, feta, soft-boiled egg, smoked maple vinaigrette 28  
*substitute with 10oz flat iron 36*

HANDMADE PASTAS & PIZZAS

- Rigatoni Bolognese**  
Beretta Farms beef, housemade bacon, tomato, fresh herbs, Grana Padano 21
- Ricotta Gnocchi**  
mushroom fricassée, roasted garlic, cream, thyme, parsley, baby arugula, Grana Padano 20
- Margherita Pizza**  
fior di latte, tomato sauce, basil, Grana Padano, olive oil 19
- Meat & Heat Pizza**  
tomato sauce, capicollo, VDG Salumi pepperoni and spicy Genoa, Italian sausage crumble, fior di latte, banana peppers 21

BURGERS & SANDWICHES

- Lamb Burger**  
Lambtastic Farms lamb, herbed feta mousse, red pepper relish, baby arugula, brioche bun 22
- Fried Chicken Sandwich**  
breaded thigh, kohlrabi and zucchini slaw, gochujang, toasted sesame, housemade mayo, brioche bun 21
- Chuck Burger**  
Beretta Farms house-ground patty, lettuce, tomato, housemade mayo, sliced pickle, brioche bun 19  
*add cheese or housemade bacon 2*

Executive Chef **Shawn Jackson**

@theguildcalgary

MAINS

- Maple-glazed Short Rib**  
corn purée, black barley, crispy shallots, pickled shimeji 32
- Lambtastic Farms Lamb Sirloin**  
herb-rubbed and wood-grilled, mash, green beans, bacon vinaigrette, blackberries, lamb jus 34
- Seafood Risotto**  
Acquerello rice, grilled octopus, white prawns, scallops, mussels, white fish, citrus, garlic, fresh herbs, Espelette pepper 34
- Merchant's Sausage**  
housemade sausage, creamy mash, peas, gravy, fried egg, beer mustard 25
- Jerk Half Chicken**  
grilled boneless chicken, coconut rice and beans, grilled pineapple, mango habanero sauce 28
- Wood-grilled Mahi-mahi**  
lemongrass-scented mahi-mahi, coconut cream, spaghetti squash, sautéed greens, Thai basil, crunchy slaw 29

THE STEAKS

- dry-aged at The Guild · served with creamy mash, herb-roasted plum tomato and chimichurri  
*beef sourced from Beretta Farms*
- Flat Iron**  
5oz / 10oz 28 / 36
  - Tenderloin**  
6oz / 10oz 44 / 54
  - Striploin**  
8oz / 16oz 42 / 60
  - Rib Eye**  
12oz / 16oz 52 / 64
  - 32oz 28-day Dry-aged Tomahawk**  
with choice of two sides 128

SIDES 1-2 items recommended per person

- Cremini Mushrooms**  
garlic butter, white wine, herbs 11
- Mashed Potatoes**  
chives, crispy shallots 10
- Bowl of Fries**  
black garlic aioli 9
- Brussels Sprouts**  
chili maple, brown butter crumble 12
- Grilled Asparagus**  
butter, bacon 15
- Mac 'n' Cheese**  
four-cheese sauce, cracker crumble 13
- Poutine**  
squeaky cheese curds, chicken gravy 12
- Grilled Vegetable Medley**  
eggplant, zucchini, peppers, warm vinaigrette 14

SAUCES

- Cabernet Jus** 4
- Peppercorn** 4

DESSERTS

- Classic Carrot Cake**  
warm salted caramel, butter pecan ice cream 15
- Piña Colada Cheesecake**  
phyllo-wrapped, coconut, pineapple, mango ice cream 11
- Gluten-free Neapolitan Mousse**  
gluten-free brownie, raspberry, white and dark chocolate, vanilla ice cream 11
- Chocolate Layer Cake**  
cherry compote, chocolate ganache, yoghurt, cherry sorbet 12

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.