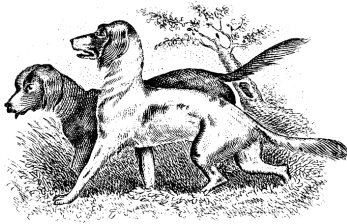


Dinner



Menu

STARTERS

GARLIC CHEDDAR BUNS
Parmigiano-Reggiano, maple butter..... 12

BRAVAS BRUSSELS SPROUTS
crispy, spicy, salty, citrus aioli..... 17

CHARRED ELK TARTARE
northern Alberta elk, whipped 'nduja, chives, grilled focaccia 30

PANISSE
crispy chickpea fries, lemon cashew aioli, thyme oil 12

SEARED SCALLOPS
curtido & peppers, charred cucumber vierge, popcorn & lacinato kale 30

CRAB CAKE
crab claw meat, prawn, black cod, fennel chutney, herb salad, togarashi mayonnaise 32

CARROT & GINGER SOUP
whipped ricotta, carrot jam, sourdough cracker 14

SALADS

add 6oz chicken +12 8oz flat iron +24 6oz organic king salmon +26 five shrimps +24

BRAVEN CAESAR
romaine, creamy Caesar, balsamic & garlic, Parmigiano-Reggiano,
housemade bacon bits, croutons 19

GREEN SALAD
mixed greens, charred green onion vinaigrette, heirloom tomatoes, sumac onion,
shaved apple, pepitas, aged white cheddar 18

BRAVEN WEDGE
fresh iceberg lettuce, queso fresco, house pickles, dill green goddess dressing, fava beans, tomato 20

ICE BAR & SEAFOOD

SEASONAL CANADIAN COASTAL OYSTERS
half dozen, verjus mignonette, nasty sauce, horseradish..... 32

SPICY SALMON ROLL
king salmon, sriracha aioli, avocado, salmon roe 26

PRESSED AHI TUNA SUSHI
six pieces, white miso cucumber, Kewpie mayonnaise, nori furikake 22

CRISPY WAGYU BEEF SUSHI
six pieces, horseradish aioli, Alberta furikake, cured yolk..... 22

SHRIMP COCKTAIL
five pieces, traditional cocktail sauce, lemon..... 28

CAVIAR
crème fraîche, chives, brown butter madeleines, egg yolk.....MP

LAND & SEA PLATTER
oysters, shrimp cocktail, elk tartare, pressed wagyu sushi, wagyu tataki 140

THE ICED SEAFOOD TOWER
oysters, shrimp cocktail, salmon rilletes, pressed tuna sushi, scallop crudo 170

HOUSEMADE PASTAS

all of our pastas are made in-house with flour and eggs from Alberta

EGGPLANT CAPONATA	
spaghetti, san marzano tomato, caramelized onion, queso fresco, mint, olive pistou oil, pain de mie ...	34
BRAVEN MAC & CHEESE	
rigatoni, Mornay, Lakeside cheese curds, aged white cheddar, pangrattato	30
add chicken +12 shrimp +24	
SQUASH ROTOLO	
fire-roasted squash, ricotta, Brussels sprouts, sage brown butter, shiitake mushrooms, apple cider emulsion	34
SPAGHETTI BOLOGNESE	
beef, elk & pork sugo, Parmigiano-Reggiano	35

PLATES

CAULIFLOWER GRAIN BOWL	
hummus, crisp chickpeas, sweet rice & grains, charred Napa cabbage, sumac onion.....	36
KING SALMON	
Parmesan risotto, roasted sunchoke, vincotto	56
BRAVEN BURGER	
two beef patties, smoked cheddar, lettuce, French onion jam, potato bun, tomato rémoulade	28
substitute plant-based patty +8	
BERKSHIRE PORK CUTLET	
rye spätzle, braised Napa cabbage, hunter whey sauce, apple, endive	48
AAA SHORT RIB	
glazed carrots, mashed potatoes, crispy onion ring, brown butter Hollandaise.....	48

LAND & SEA

served with grilled broccolini and braised onion

14oz RIB EYE	76	ORGANIC KING SALMON aged 7 days	44
12oz STRIP LOIN.....	67	PORK CHOPS.....	40
7oz TENDERLOIN	72	ORGANIC CHICKEN BREAST.....	38
8oz FLAT IRON	48	YELLOWFIN TUNA FILLET.....	42

BUTCHER’S CUT

served with mashed potatoes, grilled broccolini, braised onion and your choice of sauce

38oz PORTERHOUSE.....	187	20oz CHÂTEAUBRIAND	200
42oz TOMAHAWK.....	250	JAPANESE WAGYU	MP
26oz P.E.I. BONE-IN RIB EYE.....	185	BRAVEN AGED BEEF	MP

SAUCES

CREAMY HORSERADISH.....	5	CHASSEUR	5
SESAME STEAK.....	5	PEPPERCORN.....	5
RED WINE DEMI-GLÂCE.....	5		

SIDES

WHIPPED MASHED POTATOES	14	TRUFFLE FRIES	18
sour cream, chives, brown butter crumble		parmesan dip	
POTATO CONFIT.....	14	SAUTÉED SHERRY MUSHROOMS	18
garlic oil, sour cream, chives		SKINNY FRIES.....	12
BEEF FAT ROASTED CARROTS.....	14	WAGYU-STUFFED MORELS.....	24
walnut dukkah		laurel cream, Lakeside cheese curds	
JUMBO SHRIMP	40		

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