

Dinner Menu

STARTERS

Braven Cornbread

cheddar, jalapeño, maple butter 9

O&B Mushroom Soup

no cream or butter, chives 12

Alberta Beef Steak Tartare

charred pickles, mustard, quail egg, crostini 21

Crab, Shrimp & Haddock Cakes

celery root & heirloom carrot slaw,
dill pickle tartar sauce 18

Molten Mushroom & Goat Cheese Dip

crisp vegetables, chips 22

ICE BAR & SEAFOOD

Shrimp Cocktail

five pieces, traditional cocktail sauce, lemon 24

Coastal Oysters

half dozen, shallot mignonette, horseradish,
nasty sauce 24

Tuna Tartare

avocado, lime soy dressing, rice crisp 21

Sashimi

king fish, apple, cucumber, yuzu, sesame, nori 25

Shrimp & Oyster Platter

six shrimp, half dozen oysters with all the fixin's 45

The Iced Seafood Tower

oysters, lobster, king crab legs, shrimp, salmon roll 155

SALADS

Braven Caesar

romaine, kale, horseradish, focaccia croutons, anchovies,
Parmigiano-Reggiano 16

The Ice Wedge

Roquefort blue cheese, tomato, avocado, bacon,
ranch dressing 17

Goat Cheese

field greens, apricot, heirloom beets, almond picada,
maple cider dressing 16

HOUSEMADE PASTAS

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

Bolognese

Alberta bison & beef, pork, fresh Mafalda noodles,
red wine, Parmigiano-Reggiano 26

Linguini alla "AO"

crab & shrimp, basil, roasted garlic, blistered tomato,
olive oil 27

Ricotta Ravioli

spinach, summer squash, red pepper velouté 27

Mezza

sweet fennel sausage, fusilli, fine herbs, sweet peas,
garlic cream sauce 24

Please make us aware of any food allergies, as there may be ingredients that are not listed.

Most menu items are available for takeout

PLATES

Braven Burger

house-ground chuck roll patty, processed cheese, onions, lettuce, tomato, garlic aioli, skinny fries 24

West Coast Salmon

roasted sweet potato & beets, double-smoked bacon, salsa verde 38

Tuna Niçoise

new potato, tomato, quail egg, green beans, sweet onion vinaigrette 38

Charcoal-roasted Cauliflower

Prairie grain pilaf, garlic greens, pumpkin seeds, veg-eye gravy 23

Jumbo Shrimp

escargot, fennel, new potato, lemon garlic butter 42

Maple Rum Roasted B.C. Cod

Newfoundland screech, cauliflower, sumac, raisins, pine nuts 48

Smoked Boneless Beef Short Rib

mashed potatoes, leek & onion marmalade, broccolini, red-eye gravy 42

LAND & SEA

all proteins are cooked on our hardwood grill and served with devilled tomato and broccolini

7oz Filet Mignon 54

10oz New York Striploin 52

14oz Ribeye 60

8oz Lamb Sirloin 40

Grilled Salmon 33

6oz Yellowfin Tuna 34

Jumbo Shrimp (5pcs) 39

Chicken Breast 25

Heritage Pork Chop 36

Bison Flat Iron Steak 38

COMPLEMENTS

Skinny Fries

Thousand Island mayonnaise 9

Grilled Broccolini

Parmigiano-Reggiano 12

New Potatoes

sour cream, chives 12

Truffle Fries

truffle aioli 12

Mashed Potatoes 12

Wild Mushrooms 12

Thyme & Honey Glazed Carrots 10

Cheesy Cauliflower 10

Red-eye Gravy 3

Creamed Peppercorn Sauce 3

King Crab Legs (½lb) 50

DESSERTS

Phyllo-wrapped Cheesecake

pan-fried in butter, fruit compote 14

Oliver's Carrot Cake

sour cream ice cream, walnuts, caramel sauce 15

Chocolate Marquise

red berry preserve, hazelnut 15

Sorbets & Ice Creams 9

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