

Lunch Menu

STARTERS

Braven Cornbread

cheddar, jalapeño, maple butter 9

O&B Mushroom Soup

no cream or butter, chives 12

Molten Mushroom & Goat Cheese Dip

crisp vegetables, chips 22

Alberta Beef Steak Tartare

charred pickles, mustard, quail egg, crostini 21

Shrimp Cocktail

five pieces, traditional cocktail sauce, lemon 24

Tuna Tartare

avocado, lime soy dressing, rice crisp 21

Crab, Shrimp & Haddock Cakes

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

Coastal Oysters

half dozen, shallot mignonette, horseradish,
nasty sauce 24

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

PLATES

Braven Burger

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

Grilled Chicken & Bacon Club Wrap

whole wheat wrap, avocado, lemon garlic mayonnaise,
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

Grilled Cheese

Brie, cheddar, shallot marmalade, apple, spinach,
skinny fries 24

Charcoal-roasted Cauliflower

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

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

Most menu items are available for takeout

LAND & SEA

*all proteins are cooked on our hardwood grill and served
with choice of mixed greens, Caesar or skinny fries*

- 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

Wild Mushrooms 12

Thyme & Honey Glazed Carrots 10

Cheesy Cauliflower 10

Red-eye Gravy 3

Creamed Peppercorn Sauce 3

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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