

Experience The Harmony Of Flavours

OPAL DINNER MENU



Seafood Platter \$40 GF, DF

Ahi Tuna/Tiger Prawns/House Made Smoked Salmon

Antipasto Platter \$42 (GF Crackers Available)

European Cheeses & Air Dried Sliced Meats/Condiments/Crackers

Alberta Mount Bison Tenderloin Carpaccio \$22 GF, DF Available

Mini Bouquet of Salad/Cherry Tomatoes/Home Made Pickles/Balsamic/Grana Padano

Burrata Caesar Salad \$18 (GF Available)

Romaine/Arugula/Kale/Herbs Croutons/ Candied Walnuts

Roasted Vine Ripened Tomato Fennel Bisque \$18 GF, V

Basil Crème Fraiche/Micro Greens/Crispy Fennel



Fresh Pan Seared Tofino Halibut \$55 GF

Seafood Medley/Tagliatelle/Herbs Cream Sauce/Panko Macadamia Crust

Dewinton Alberta, Fresh Barramundi \$55 (GF Available)

Prawn, Scallop/Fennel/Artichoke/Olive/Spinach/Roasted Almonds/Bruschetta/Apple Slaw
Served with Lemon Herb Risotto

Oven Baked Chicken Supreme \$40 GF

Stuffed with Brie & Prosciutto, Saskatoon Berry Sauce

Dijon Honey Crusted Rack of Lamb \$58 GF

Boneless BBQ Lamb Ribs/Port Wine Au Jus

Alberta Beef Tenderloin, Brant Lake Wagyu Meat Loaf \$65 GF

Glazed Bourbon BBQ/ Red Wine Veal au Jus Reductions

Alberta Mount Bison Rib Eye, Surf & Turf \$85 GF,

Herbs Buttered Poached Lobster Tail/Sautéed Wild Mushrooms/Cherry Tomatoes
Red Wine Veal au Jus Reductions

Vegetarian Lasagna \$38 V

Vegetable Pakora/Basil Tomato Sauce

