



OPAL

SUMMER

DINNER MENU





# DINNER MENU

## APPETIZERS

Crustacean Cocktail (GF, DF) \$30  
Prawns, Scallop, Crab Claw, Oyster

Tuna Tataki (GF, DF) \$26  
Quick Seared Ahi Tuna & Albacore Tuna

Oven Baked Deboned Quail (GF, DF) \$24  
Stuffed with Saskatoon Berry, Mushroom Rosti Potato

Fresh Picked Green Leaves Lettuce (GF,V) \$24  
Crusted Goat Cheese, Candied Mixed Nuts, Grilled Lemon Vinaigrette

Grilled Vegetables (GF, DF, V) \$20  
Cauliflower, Egg Plant, Zucchini, and Bell Peppers with Herbs Marinated

B.C. Pan Seared Wild Salmon (GF) \$50  
Jumbo Prawns "Tempura" Citrus Lemon Capers Bruschetta

Fresh Panko Crusted West Coast Fresh Halibut (GF) \$52  
U10 Scallop, Olives, Artichokes, Shallots/ Champagne Citrus Risotto

Grilled Pork Chop (GF) \$48  
Sautéed Prawns, Caramelized Apple

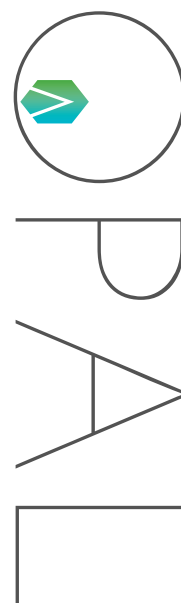
Mount Farm Broiled Bison Tenderloin (GF) \$76  
Braised Bison Short Ribs "Pave"

Surf & Turf (GF) \$76  
Alberta Beef Tenderloin, East Coast Lobster & Scallops

Lamb Duo (GF) \$70  
Rack of Lamb and Braised Lamb Shank

Turducken (GF) \$48  
Oven Roasted Turkey, Duck, and Chicken, Port Wine Chicken au Jus Reduction

Crispy Vegetables Tempura (V) \$38  
Vegetarian Lasagna



GROUPS OF 8 OR MORE  
GUESTS IS SUBJECT TO 18%  
AUTO GRATUITY

