

June is Beef Month in #YQR

Cocktails

Kicked Up #CowboyCaesar • \$9

Saskatchewan's Greatest Cocktail!

Last Mountain Dill Pickle Vodka, House Beef Consommé, 'Burnt Canoe' Steak Spice rimmer, Canadian Beef Sauté Skewer garnish

Smoked Bouillon

Old Fashioned • \$10

Applewood Smoked Beef Bouillon, Last Mountain Private Reserve Whisky, Brown Sugar, Bitters, Dehydrated Lemon Twist

Appetizers

Beef Carpaccio • \$15

Canadian Beef Tenderloin Carpaccio dressed in Herb-Infused Olive Oil, Smoked Sea Salt, Dehydrated Capers and Arugula

Mushroom Wontons • \$14

Wild Mushrooms, Goat Cheese, Braised Canadian Beef Short Rib, 'Rusty Sled' All-Canadian Seasoning. Served with Raspberry, Bone Marrow and Last Mountain Apple Pie Moonshine Sauce

Mains

Layered Reel • \$21

Tenderized Canadian Beef New York Strip Loin layered with Aromatics and 'Burnt Canoe' Steak Spice, Roasted Mediterranean Vegetables and Roasted Walnuts. Served with a Blueberry and Last Mountain Granny's Gin Gastrique

Beef in a Blanket • \$23

9 oz Canadian Beef New York Strip Loin wrapped in Puff Pastry with fresh Spinach. Served with Smoked Coconut Cream.



**Turn Me
Over to Win!**