

June is Beef Month in #YQR

Cocktails

#CowboyCaesar • \$8 (1 oz)

Saskatchewan's Greatest Cocktail!
Last Mountain Dill Pickle Vodka, Clamato, 'Burnt
Canoe' Steak Spice rimmer, Canadian
Beef Marinated Steak Strip Garnish

Chili Margarita • \$12 (2 oz)

Last Mountain Spicy Vodka, Cointreau with Fresh
Lime, 'Flaming Toque' Smoky rimmer,
House-Cured Canadian Beef Bresaola Garnish

Appetizers

Steak Tartare •

4 oz/\$15 8 oz/\$20

Freshly Hand Cut Canadian Beef Steak Tartare,
Capers, Cornichon, Dijon, Egg Yolk, Lentil Wafer

Beef Carpaccio • \$15

'Rusty Sled' All-Canadian Seasoning and
Last Mountain Whisky Rubbed Beef Petite Tender
Carpaccio, Black Garlic Aioli, Arugula, Manchego

Mains

Daily Butcher's Cut • \$MP

Chef Jonathan's Canadian Beef Cut-of-the-Day,
Three-Cheese Soufflé, Roasted Root Vegetables

Beef Short Rib • \$32

Canadian Beef Short Rib Rubbed with 'Flaming
Toque' Smoky Blend, Last Mountain Honey
Cinnamon Glazed Carrots, Sweet Chili Cornbread



**Turn Me
Over to Win!**