

# June is Beef Month in #YQR

## Cocktails

### #CowboyCaesar • \$10

Saskatchewan's Greatest Cocktail!

Last Mountain Dill Pickle Vodka, Clamato, 'Burnt Canoe' Steak Spice rimmer,  
Marinated Canadian Beef Skewer Garnish

### This Beef is Peachy! • \$8

Concentrated Beef Stock and Last Mountain Whisky, Real Peach Purée, Ginger Ale, 'Burnt Canoe' Steak Spice Rimmer,  
Candied Canadian Beef Jerky

## Appetizers

### Steak Thai Noodle Salad • \$14

Canadian Beef Skirt Steak Rubbed with 'Burnt Canoe' Steak Spice and a Thai Asian Dressing

### Beef Liver Mousse • \$8

Beef Liver Mousse Spiked with Last Mountain Whisky. Served with Macerated Roasted Pearl Onions, Mushrooms and Artisan Bread

### Curry Meatballs • \$12

Cauliflower 'Rice' served with 'Moose of Mumbai' Indian Seasoned Canadian Beef Meatballs

## Mains

### Steak & Potatoes • \$28

Herb Roasted Canadian Beef Fillet Rubbed with 'Burnt Canoe' Steak Seasoning, Mushroom Puree and Pommes Anna

### Flat Iron Steak • \$26

6 oz Canadian Beef Flat Iron Steak Rubbed with 'Burnt Canoe' Steak Seasoning served with Last Mountain Whisky Jus and your Choice of Side

## Dessert

### Panna Cotta Parfait • \$8

Raspberry Panna Cotta Parfait Garnished with Candied Canadian Beef Jerky Rubbed with 'Flaming Toque' Smoky Blend



**Turn Me  
Over to Win!**