



Soups



Tomato Bisque

~basil and balsamic scents~

\$6

Featured Soup

~ask your server for today's creation~

\$6

Salads

Papa G's Caesar salad

~baby romaine leaves, dressing, shaved parmesan flakes,
olive croutons, charred lemons, and boar bacon bits~

\$9



Garden Greens

~mixed artisan greens, grape tomatoes, cucumbers,
artichoke hearts, spun carrots, tarragon-red wine vinaigrette~

\$7



Maple Beet and Spinach Salad

~maple glazed roasted beets, organic baby spinach,
maple candied crushed pecan crusted Quebec goat cheese,
maple balsamic reduction~

\$11



Vegetarian items



Papa George's
RESTAURANT & WINE BAR

Papa George's proudly uses local organically grown products
please note that not all ingredients are listed, advise your
server about food sensitivities or preferences and please ensure
you speak to a manager regarding severe allergies

Dale Nutt, Executive Chef



Small Plates

House Cured Atlantic Salmon Gravlax

~sliced salmon, sweet red onion chutney, horseradish cream,
sourdough melba toasts, and a vodka cucumber coulis~

\$15

Pan seared Scallops

~with Alberta farmed shiitakes, garlic-thyme cream reduction,
fried leek and parmesan & Faro grain patty~

\$14

Crispy Alberta Boar Belly

~slow braised and quick seared boar belly, apple- rhubarb chutney,
duck fat fried root vegetable hash~

\$14

Elk pot pie

~seared elk loin, foraged forest mushrooms,
pearl onions, rosemary-red wine reduction, puff pastry shell~

\$15



Lighter Fair

Game Burger

~ground bison, elk and venison burger, sweet and spicy pepper relish,
goat cheese aioli, chiffonade of spinach, duck fat fried baby red potatoes ~

\$18

Jambalaya Risotto

~chorizo sausage, smoked chicken, tiger prawns, peppers, onions,
cherry tomato and creamy Arborio~

\$22

Fish and Chips

~beer and buttermilk battered halibut, house cut fries,
apple cranberry coleslaw, herb aioli~

\$22



Butternut Squash Ravioli

~Asparagus, roasted zucchini, and Red pepper and mango sauce,
with maple toasted pecans~

\$17



House Specialties

Bison Tenderloin

~4 oz bison tenderloin, forest mushroom merlot jus,
creamed potatoes, charred baby carrots~

\$39

Seared Atlantic Salmon Filet

~Chardonnay and dill beurre blanc,
mushroom ravioli, spinach and saffron buttered green asparagus~

\$33

Grilled New York Cut Steak

~10 oz striploin, balsamic marinated baby red potatoes
Pan stewed green beans with caramelized onions~

\$40

Brie Glazed Pan Seared Chicken Breast

A basil blueberry gastric sauce, lemon scented risotto,
And buttered asparagus

\$29

Brome Lake Duck Breast

~An orange-fennel relish, white bean cassoulet
with duck confit, fig, and apricot, blistered Baby carrots~

\$35

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