

## SOUP & SALAD

- FRESH BAKED BREAD 7 – extra virgin olive oil, sea salt (v)  
*Jm* SPLIT PEA SOUP 13 – smoked ham hock, crème fraîche, fresh chive (gf)  
ARTISANAL GREENS 10 – carrot, cherry tomato, fennel, candied pecan, orange vinaigrette (vg) (gf)  
GRILLED ROMAINE 17 – focaccia croutons, smoked bacon, parmesan, roasted garlic dressing

## STARTERS

- TRIO OF DIPS 19 – roasted garlic hummus, smoked eggplant, red pepper feta (v)  
FRIED BRUSSEL SPROUTS 16 – spiced almonds, gochugaru chilies, chili-maple glaze (gf) (vg)  
WHIPPED RICOTTA 18 – arugula, roasted tomato relish, balsamic glaze, grilled sourdough (v)  
FRIED CALAMARI 19 – pickled jalapeno, red onion, bell pepper, preserved lemon aioli (gf)  
*Jm* GARLIC PRAWNS 19 – merguez sausage, chili pesto, cherry tomato, cilantro crema, focaccia  
*Jm* AHI TUNA TARTARE 21 – avocado crema, sweet soy, pickled chili's, yuzu kosho aioli, crispy wonton  
*Jm* WARM CRAB TOAST 22 – preserved lemon aioli, lobster bisque reduction, toasted milk bread  
ALBERTA LAMB MEATBALLS 20 – grana padano, roasted peperonata, basil (gf)  
CHEESE & CHARCUTERIE 29 – cured meats, artisan cheese, pickles, crostini  
FRESH OYSTERS 27 / half dozen – shaved horseradish, daily mignonette, fresh lemon (gf)

## PIZZAS

- MARGHERITA 22 – fior di latte, basil, San Marzano tomato (v)  
MUSHROOM 23 – roasted mushrooms, grana padano & mozzarella, truffle crema (v)  
PEPPERONI 23 – calabrian chili honey, mozzarella, San Marzano tomato  
*Jm* ITALIAN SAUSAGE 23 – marinated zucchini, aged balsamic, mozzarella, San Marzano tomato

## PASTAS

- Jm* RICOTTA GNOCCHI 26 – boar bacon, crispy parmesan, gorgonzola cream sauce, arugula  
LAMB MEATBALL SPAGHETTI 26 – fresh basil, roasted tomato sauce, pecorino cheese  
*Jm* OSSOBUCCO PAPPARDELLE 27 – beef shank ragu, cured egg yolk, pecorino, gremolata  
SCALLOP FETTUCCINE 33 – chorizo sausage, cherry tomatoes, aglio e olio, parmesan cheese

## MAINS

- Jm* CHICKEN BALLOTINE 39 – spinach fricassee, roasted mushroom, pomme puree, plum wine jus (gf)  
*Jm* MAGRET DUCK BREAST 39 – crispy falafel, celeriac puree, broccolini, fried parsnip, date jus  
*Jm* ALBERTA LAMB DUO 43 – merguez stuffed lamb saddle, lamb shoulder cromesquis, butternut squash, mustard jus  
*Jm* BEEF BOURGUIGNON 41 – smoked bacon, confit mushroom, roasted carrot, cippolini onion, red wine jus  
WILD MUSHROOM RISOTTO 29 – tempura mushrooms, white truffle oil, grana padano, parsley

## SIMPLE FISH

- Jm* ROASTED ARTIC CHAR 35 – crispy polenta, squash puree, zucchini, tomato chutney, tarragon velouté  
*Jm* MUSSELS & CLAMS 27 – garlic and white wine cream sauce, toasted milk bread, crispy fennel  
*Jm* SAFFRON RISOTTO 37 – merguez sausage, grilled octopus, mussels, clams, confit tomato, sweet peas  
*Jm* GRILLED AHI TUNA 39 – cucumber kimchi, edamame, pickled carrots, crispy rice, cilantro

## ALBERTA BEEF

- minimum 31 day aged Alberta beef  
Served with market vegetables, butter mashed potatoes or hand cut fries  
6 OZ FLAT IRON 30 | 12 OZ NEW YORK 54 | 8 OZ TENDERLOIN 61 | 14 OZ RIBEYE 69

ENHANCE: red wine demi-glaze, truffle butter, green peppercorn sauce, romesco, blue cheese sauce 6  
SIDES: herb mushrooms 7, prawns 10, scallops 13

From farm to kitchen & tide to table, Murrieta's West Coast Bar & Grill is committed to sourcing responsible and sustainable practicing partners



MURRIETA'S WEST COAST BAR & GRILL

Please advise your server of any food allergies & intolerances | Prices subject to GST | Parties of 8 or more are subject to 18% gratuity  
Version 09.24

*Jm* New menu item vg - vegan, v - vegetarian, gf - gluten free

## FEATURED WINES OF CASA PALADIN

bottle | 270ml | 180ml

BOSCO DEL MERLO ROSE PROSECCO 2022 – 50 | 18 | 12  
85% Glera, 15% Pinot Noir. A explosion of fresh cut florals, pomegranate, and pear

PALADIN PINOT GRIGIO 2023 – 50 | 18.75 | 12.50  
Intense elegant aromas of acacia flowers and pear. Dry, pleasant, fresh and balanced

PALADIN SALBANELLO CABERNET/MALBEC – 50 | 18.75 | 12.50  
Deep red wine colour, intense notes of currants and raspberry. Soft and balanced finish

POGGIO PETROSO CHIANTI CLASSICO RESERVA 2018 – 90  
Ruby Red colour, currant, blackberry, cherry jam on the nose with spicey notes. Well balanced and structured

POGGIO PETROSO GOVERNO ALL'USO "SUPER TUSCAN" 2019 – 80  
Blend of Sangiovese and Syrah, Ruby red colour, fruity notes of cherry, currant, mixed berries marmalade, soft elegant well balanced

