

STARTERS

DAILY SOUP 10

FRESH BAKED BREAD 7 – extra virgin olive oil, sea salt (v)

Jm SPLIT PEA SOUP 13 – smoked ham hock, crème fraiche, fresh chive (gf)

TRIO OF DIPS 19 – roasted garlic hummus, smoked eggplant, red pepper feta (v)

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 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 – artisan cheese, assorted meats, pickles, crostini

SALAD

ARTISANAL GREENS 10/13 – carrot, cherry tomato, fennel, candied pecan, orange vinaigrette (vg) (gf)

GRILLED ROMAINE 17 – focaccia croutons, smoked bacon, roasted garlic dressing

COBB SALAD 20 – smoked bacon, egg, blue cheese, kalamata olives, avocado, cherry tomato, creamy basil dressing (gf)

SOUTHERN SPICED STEAK SALAD 28 – black beans, spiced corn, cherry tomato, crispy tortilla, arugula, avocado emulsion (gf)

ENHANCE: chicken breast 9, prawns 9, scallops 12, 6oz flatiron steak 15

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

SANDWICHES & BURGERS

(all burgers & sandwiches are served with hand-cut fries, or add \$2 for soup or salad)

Jm CRISPY CHICKEN SANDWICH 21 – honey butter chicken, tomato bacon jam, yuzu kosho aioli, milk bread

ALBERTA BEEF BURGER 23 – lettuce, tomato relish, caramelized onion, American cheese sauce, 1000 island, sesame bun

STEAK SANDWICH 30 – 6oz AAA Alberta flat iron, peperonata, chimichurri, horseradish aioli, grilled focaccia

FISH TACOS 21 – beer battered cod, fresh pico de gallo, chipotle aioli, corn tortillas

MAINS

Jm RICOTTA GNOCCHI 19/26 – boar bacon, crispy parmesan, gorgonzola cream sauce, arugula

LAMB MEATBALL SPAGHETTI 19/26 – fresh basil, roasted tomato sauce, pecorino cheese

Jm OSSOBUCCO PAPPARDELLE 20/27 – beef shank ragu, cured egg yolk, pecorino, gremolata

SCALLOP FETTUCCINE 26/33 – chorizo sausage, cherry tomatoes, aglio e olio, parmesan cheese

Jm CHICKEN SUPREME 36 – spinach fricasee, roasted mushroom, pomme puree, plum wine jus (gf)

Jm MUSSELS & CLAMS 27 – garlic and white wine cream sauce, toasted milk bread, crispy fennel

Jm ROASTED ARCTIC CHAR 35 – crispy polenta, squash puree, zucchini, tomato chutney, tarragon velouté

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 10.24

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

