

STARTERS

- FRESH BAKED BREAD 7 - extra virgin olive oil, sea salt
CORN CHOWDER 13 - smoked bacon, cajun shrimp, charred jalapeno relish
ARTISANAL GREENS 10 - cucumber, tomato, pumpkin seeds, maple cider vinaigrette (vg, gf)
ROMAINE HEART 13 - smoked bacon, grana padano, croutons, roasted garlic dressing
NICOISE SALAD 22 - ahi tuna, tomato, olive, soft egg, potato, green beans, mixed greens, garlic aioli (gf)
FRIED BRUSSEL SPROUTS 16 - maple chili glaze, toasted spiced almond (vg)
TRIO OF DIPS 19 - eggplant, red pepper feta, roasted garlic hummus (v)
FRIED CALAMARI 19 - sweet bell peppers, red onion, cilantro lime aioli
ALBERTA LAMB MEATBALLS 21 - grana padano, roasted peperonata sauce
Jm TEMPURA PRAWNS 21 - sweet chili glaze, togorashi aioli, mixed greens
HOUSE CHARCUTERIE 29 - selection cured meats, artisan cheese, pickled vegetables, crostini

PIZZAS

(all pizzas are done with San Marzano tomato)

- MARGHERITA 22 - fior di latte, fresh basil, grana padano
HAWAIIAN 23 - mozzarella, pineapple, crispy ham, feta, spicy pepperoncini
PEPPERONI 23 - mozzarella, thyme & chili scented honey
PROSCIUTTO 24 - mozzarella, mushroom, spicy pepperoncini, sweet pure honey
Jm BBQ CHICKEN 24 - smoked cheddar, jalapeno, green onion, smokey BBQ sauce

MAINS

- Jm* RICOTTA GNOCCHI 26 - roasted mushroom, smoked bacon, peas, parmesan cream
LAMB MEATBALL SPAGHETTI 26 - grana padano, roasted garlic tomato sauce, basil
SCALLOP FETTUCCINE 34 - chorizo sausage, parmesan cheese, cherry tomatoes, aglio e olio
Jm CHICKEN SUPREME 36 - sweet pea risotto, greens beans, sundried tomatoes, chive jus
DUCK CONFIT 39 - fried potato, green beans, mixed greens, sour cherry compote, chili maple glaze
BEEF BURGER 23 - American cheddar, caramelized onion, lettuce, tomato, mayo, sesame milk bun
STEAK FRITES 30 - AAA Alberta flat iron, hand cut fries, cafe de Paris butter
BEEF SHORT RIB 47 - chive mashed potato, grilled asparagus, crispy onion, caramelized onion jus
Jm LAMB SHANK 48 - smoked cheddar mashed potatoes, broccolini, braising jus
Jm BLACKENED SALMON 37 - roasted corn succotash, crispy polenta, smoked paprika aioli
GRILLED SPICED CAULIFLOWER 26 - toasted pumpkin seeds, peashoots, roasted eggplant puree, chermoula (vg, gf)

ALBERTA BEEF

Minimum 31 day aged Alberta beef

Served with market vegetables, mashed potatoes or hand cut fries

6 OZ FLAT IRON 30 | 12 OZ NEW YORK 54 | 8 OZ TENDERLOIN 61

ENHANCE: Café de Paris butter, green peppercorn sauce 6, beef gravy 6

SIDES: mushrooms 7, prawns 10, scallops 13

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



MURRIETA'S MOUNTAIN 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

