

DINNER

TO START

- ① BREADED CAULIFLOWER whole roasted almonds | parmesan mayo /10
- ALBERTA GOAT CHEESE DIP lavash cracker | Alberta honey /12
- CRISPY CONFIT DUCK WINGS Alberta honey gochujang | scallion salad /18
- ① WARM KALE SALAD roasted mushrooms | goat cheese | pumpkin seed | warm sherry vinaigrette /14
- ① SUNCHOKE VELOUTÉ hazelnut cream | pickled sunchoke | hazelnut oil /10
- OXBOW CHARCUTERIE BOARD house made charcuterie | local cheeses | breads | preserves /18
- BAKED POTATO GNOCCHI bacon bits | mimolette cheese | roasted potato cream | sour cream | chives /12

MAINS

- ① TOFINO SALMON /32
Poplar Bluff beet risotto | pickled golden beet
- OXBOW BURGER /19
aged cheddar & mushroom | caramelized onion
thousand island aioli | parmesan confit potato | green salad
- ROASTED DUCK BREAST /32
duck confit & squash cannelloni | Sylvan Star gouda | duck jus
- ① 6oz. ALBERTA BEEF TENDERLOIN /36
short rib & potato pavé | La Bouche cheese
grilled broccolini | brown butter carrot purée | veal jus
- SMOKED MOZZARELLA STUFFED MEATBALLS /23
swiss chard & ricotta tortellini | garlic bread crouton
- ① FRIED HEN OF THE WOOD MUSHROOMS /19
corn polenta | Brussels sprouts coleslaw | maple syrup hot sauce
pickled Shimeji mushroom

CHEF'S CHOICE

- three course menu /45
- optional wine pairings /25

LITTLE EXTRAS

- ① POPLAR BLUFF BABY BEETS /6
- ① TRUFFLED PARMESAN RISOTTO /6
- ① GRILLED BROCCOLINI /6
- ① CRISPY PARMESAN CONFIT POTATO /6

DRINKS

WINE BY THE GLASS

SPARKLING

- Jeio, Brut Prosecco, Italy /10
- Chandon, Rosé, California, U.S. /14

WHITE

- Feature White /8 /13
- Scaia, Chardonnay, Garganega, Trebbiano, Italy /10 /16
- Pierre Sparr, Riesling, Alsace, France /11 /17
- Tinhorn Creek, Chardonnay, Okanagan Valley, Canada /12 /19
- Lake Breeze, Semillon, Okanagan Valley, Canada /12 /19
- St. Supéry, Sauvignon Blanc, Napa Valley, California, U.S. /12 /19

ROSÉ

- Whispering Angel, Provence, France /14 /22

RED

- Feature Red /8 /13
- Paul Jaboulet Aîné Parallèle 45, Côtes du Rhône, Rhône, France /10 /16
- Terrazas de los Andes Malbec Reserva, Mendoza, Argentina /12 /19
- Villa Antinori, Toscana, Sangiovese, Italy /12 /19
- Langmeil Barossa, Shiraz, Australia /13 /21
- Siduri, Pinot Noir, Willamette Valley, U.S. /13 /21
- Canoe Ridge, Reserve Cabernet Sauvignon, Walla Walla, WA, U.S. /14 /22
- Osoyoos Larose Pétales, Red Blend, Okanagan Valley, Canada /15 /24

BEER ON TAP

- Oxbow Kolsch - brewed by Big Rock /8
- Big Rock Session IPA /8

BY THE BOTTLE

- Wild Rose Velvet Fog Wheat Ale /7
- Steam Whistle Pilsner /7
- Phillips Blue Buck Ale /7
- Big Rock Traditional Ale /7
- Village Blacksmith Ale /7
- Dieu du Ciel Aphrodisiac Stout /8

Please see full drink menu for all wine, beer & cocktails available.

① GLUTEN AWARE - while no products containing gluten are used in preparation of these items, please be aware that our kitchen is not completely gluten free

① VEGETARIAN

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE & IN-ROOM DINING