



## To Begin With

<b>Roasted Cipollini Onion Soup</b>	Sea salt sesame cracker, black garlic scallion oil (V)	<b>10</b>
<b>L2 Day Soup</b>	Please ask your server for our daily creation	<b>9</b>

## Organic Field

<b>Chef's Creation of Artisan Greens</b>	Dandelion honey dressing, shaved watermelon radish, gem tomatoes and marinated shimeji mushrooms (V)	<b>10</b>
<b>Classic Caesar Salad</b>	Hearts of Romaine, house made dressing, garlic croutons, pancetta crisp, cherry tomatoes and parmesan cheese	<b>11</b>

## Cold Appetizers

<b>Deconstructed Gazpacho</b>	Tomato martini with cucumber, bell pepper tartare and double smoked pancetta grissini	<b>11</b>
<b>House Cured Atlantic Salmon</b>	Granny Smith apple, fennel slaw and Sambuca Dijon vinaigrette	<b>12</b>
<b>Foie Gras Parfait</b>	Brioche points, black mission fig jelly and pea shoots with cold pressed canola	<b>12</b>

## Appetizers

<b>Olive Oil Seared Scallops</b>	Sweet potato roesti, Povencella tomato fondue with white cranberry foam	<b>14</b>
<b>Tempura Lamb Chops</b>	House made kimchee with scallion and ponzu sauce	<b>16</b>
<b>House-made Flat Bread</b>	Mediterranean spiced with mozzarella cheese, roasted peppers, chorizo sausage, roasted garlic and L2 house dressing	<b>12</b>
<b>Berkshire Smoked Pork Belly</b>	Anjou pear relish with butternut squash and navy bean succotash	<b>13</b>
<b>Blue Crab Cakes</b>	Pomegranate aioli, fried capers and orange marmalade	<b>14</b>

(V) - Vegetarian

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## Entrées

<b>16 oz. AAA Alberta Bone in Rib Eye</b>	Steel cut Yukon gold potato fries and Yukon beer aioli with tarragon	<b>39</b>
<b>8 oz. AAA Alberta Beef Tenderloin</b>	Steel cut Yukon gold potato fries and Yukon beer aioli with tarragon	<b>39</b>
<b>Guinness Braised Alberta Beef Short Ribs</b>	Chipotle polenta with root vegetable and date hash	<b>35</b>
<b>6 oz. Maple Bacon wrapped Alberta Bison Filet</b>	Chef selection of baby vegetables and bordelaise essence	<b>42</b>
<b>Pan Rendered Brome Lake Duck</b>	Five spiced, buttered kale and sauce bigarade	<b>40</b>
<b>Thai Spiced Free Range Chicken</b>	Thai marinated 8 oz. chicken supreme with jasmine tea rice and ginger coconut cream	<b>30</b>
<b>Grilled New Zealand Lamb Chops</b>	Saffron couscous, Pinot Noir natural reduction	<b>42</b>
<b>Hand Cut Pappardelle</b>	Porcini cream sauce and fried parsnip chips (V)	<b>22</b>
<b>L2 Feast for Two</b>	AAA High River Alberta beef tenderloin medallion, free range cajun chicken supreme, jumbo tiger prawns, baked lobster tail, potatoes and seasonal vegetables	<b>89</b>

## Seafood 'n Fish

<b>Chia Seed Crusted Salmon Fillet</b>	Citrus quinoa and smoked tomato fondue	<b>32</b>
<b>Seared Qualicum Bay Scallops</b>	Lemon, olive oil, white wine, fine herbs, green pea and mint risotto	<b>38</b>
<b>Morel Crusted Chilean Sea Bass</b>	7oz. Chilean sea bass with mascarpone risotto, seasonal vegetables, lingon berry and shallot chutney	<b>42</b>
<b>Shrimp Capellini</b>	Angel hair pasta, grilled jumbo shrimp, oven roasted garlic and tomatoes with wilted baby spinach in a pesto cream sauce	<b>27</b>

## Add Ons

<b>Shrimp Skewer</b>	<b>8</b>	<b>Lobster Tail</b>	<b>15</b>	<b>Lime Asparagus</b>	<b>6</b>	<b>Truffle Mash</b>	<b>5</b>
<b>Cajun Chicken Breast</b>	<b>10</b>	<b>Sauteed Mushrooms</b>	<b>5</b>	<b>Sweet Potato Fries</b>	<b>7</b>		

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