



The Norsemen Restaurant

Appetizers

5 Spice Tuna Carpaccio Sushi grade tuna seasoned, seared, and served raw with wasabi mayo, daikon radish and mixed greens. **\$10**

Swiss Fondue Classic alpine dish, molten Gruyere/Emmenthal blend of cheese with wine & garlic, finished with a shot of Kirsch. A perfect warmer on a winter night. **\$ 9 (for one)**
\$16 (for two)

Boar and Mushroom Gratin Mushroom caps stuffed with maple smoked boar bacon and herbs. **\$10**

Antipasto Thinly sliced prosciutto with cheese, roasted peppers, & olives. Served with olive oil and balsamic vinegar. **\$10**

Soups and Salads

Chef's Soup du Jour Inspired and creative bowls to escape the cold. **\$ 7**

Duck Onion Soup Slight twist on a traditional French soup. Emmenthal gratinee. Our owner, Les, "loves it". **\$ 10**

Norsemen Winter Salad Mixed greens, tossed with apples, walnuts, shallots, and a cider-bourbon vinaigrette. **\$ 8**

Spicy Dijon Caesar Salad Crisp romaine hearts tossed with fresh garlic and garlic and dijon aioli. Topped with house cured (nitrate free) smoked bacon and shaved Parmigiano-Reggiano. **\$ 9**

Taxes and Gratuities are not included in the above prices
Gratuity of 15% will be added to parties of 8 or more



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Entrées

Steak, Game and Chicken

- Venison Rib Chop** Tender venison rib chop with a black currant sauce. **\$36**
- NY Striploin** Perfectly cooked AAA Alberta NY strip steak, with a green peppercorn sauce. **8 oz/12 oz - \$24/\$32**
Add three jumbo shrimp **\$6**
- Rack of Lamb** Half rack of New Zealand lamb, with a port-balsamic Chasseur sauce. **\$32**
- Roast Prime Rib au Jus** AAA Prime rib with Yorkshire pudding. **\$23**
- Venison Stew** A rich venison stew with morel mushrooms and juniper. **\$21**
- Herb Chicken Supreme** Juicy succulent chicken breast with a mushroom and wine cream sauce. **\$21**

Seafood and Vegetarian

- Seafood Risotto** Shrimps, scallops and lobster with a saffron risotto. **\$32**
- Chef's Fish Selection** Fresh flavours prepared daily. **Market Price**
- Raclette (vegetarian)** Broiled Raclette cheese over steamed new potatoes with cornichons, pickled onions, olives, roasted peppers and pineapple. **\$22**
- Spicy Sweet Potato Ravioli (vegetarian)** Made fresh in house, with a coconut-curry sauce. **\$19**

Desserts

- Green Tea Poached Pear** Simmered in green tea, cored, and stuffed with sweet vanilla cream cheese. With Pistachio brittle. **\$ 7**
- White Chocolate Cheesecake** Unbaked white chocolate and Grand Marnier cheese cake with crushed pralines and blueberry sauce. **\$ 8**
- Chocolate Fondue** Finished with cherry brandy and served with fresh fruit.
\$ 8 (for one)
\$15 (for two)

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