

THOMSONS

KITCHEN & BAR

SHAREABLE & INDIVIDUAL

DAILY CHEF'S CHOICE SOUP	CUP 9 BOWL 14
CREAM OF CAULIFLOWER ^{GF V} Candied pecans, parsley infused oil	CUP 9 BOWL 14
THOMSONS CHICKEN WINGS ^{GF DF} Choose one flavour: hot buffalo ^{GF DF} , salt & pepper ^{GF DF} or garlic parmesan ^{GF}	21
WARM BRIE & SOURDOUGH ^V Brie cheese, sourdough bread, garlic-onion jam, crumbled walnuts	24
CRISPY HUMBOLDT SQUID & CLAMS ^{GF} Marinated crispy squid, sautéed clams & chorizo, greens, amarillo cilantro cream	21
CRISPY RICE PORK BELLY ^{DF} Braised crispy pork belly, gochujang-hoisin aioli, crispy rice cake, Asian pickled cucumber, cilantro	20
CHEESY MAC Rotini pasta, white cheddar cheese, cream, roasted jalapeño, bacon bits, parmesan bread crumble	18
BEEF TENDERLOIN TIPS STEAK BITES Mustard aioli, grilled green onions, garlic sautéed spinach, forest mushrooms, crostini	23
SPICED CHICKPEA ROASTED RED PEPPER HUMMUS ^{NF VG} Spiced warm chickpeas, roasted red pepper hummus, warm buttered naan	16
CANADIAN BISON SHORT RIB POUTINE ^{GF} Crispy garlic, French fries, gravy, cheese curd, pickled Saskatoon berry, chipotle aioli	23
CHARCUTERIE & CHEESE Chef's selection of local cured meats, local & international cheeses, preserves, crostinis, pickles, olives, mustard	32

BURGERS & SANDWICHES

CHOICE OF FRIES, MIXED GREENS OR SOUP

THOMSONS ½ POUND CHEDDAR BURGER Toasted brioche bun, two Alberta beef patties, tomato, butter head lettuce, Thomsons signature sauce, caramelized onions ADD NATURAL CURED BACON 3 ADD 4 OZ BEEF PATTY 5	22
IMPOSSIBLE MEAT BURGER ^V Toasted brioche bun, plant-based veggie patty, baby kale leaves, tomatoes, roasted red pepper cream ADD CHEDDAR CHEESE 2	21
CRISPY & SPICY ORGANIC CHICKEN SANDWICH Toasted brioche bun, buttermilk marinated chicken thigh, Peruvian spicy cream sauce, baby arugula leaves ADD SWISS CHEESE 2	21
STEAK SANDWICH Focaccia bread, 6 oz striploin, caramelized onions, cowboy truffle butter, roasted garlic aioli, arugula	29

GF Gluten-free DF Dairy-free NF Nut-free V Vegetarian VG Vegan P Pescatarian

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. 18% gratuity will be added to groups of 8 or more. Prices are exclusive of gratuity & tax.

FRESHNESS

ADD BEEF TENDERLOIN TIPS 13 ADD SALMON 14 ADD CHICKEN 11 ADD SHRIMP 14
ADD AAA BEEF STRIPLOIN 17

THOMSONS SIGNATURE CAESAR SALAD Baby kale & romaine leaves, natural uncured bacon, garlic roasted croutons, shaved parmesan cheese, creamy parmesan caesar dressing	19
BURRATA & BUTTERNUT SQUASH SALAD ^{GF V} Candied pecan nuts, dried currants, pumpkin seeds, rice wine-maple vinaigrette	21
MEDITERRANEAN SALAD ^{GF V} Seasonal leaves winter beets, marinated artichokes, olives, feta cheese, cucumbers, crispy chickpeas, winter goddess dressing	19

MAINS

FISH 'N CHIPS ^{DF P} Sustainable-sourced cod fish, fries, lemon caper sauce, coleslaw	24
HOUSEMADE RICOTTA GNOCCHI ^V Butternut squash, wilted spinach, toasted pumpkin seeds, sage, Grana Padano ADD STEAK BITES 13 ADD AAA 6 OZ STRIPLOIN 17 ADD SALMON 14 ADD CHICKEN 11 ADD SHRIMP 14	22
ORGANIC ALBERTA CHICKEN SUPREME ^{GF} House brined chicken breast, sweet potato mash, brussel sprouts, goat cheese crumble, red wine jus	34
GARLIC HERB CHILI BUTTER SALMON ^P Salt-roasted winter beets, celery root purée, fregola pasta, seasonal selection of local vegetables, garlic herb butter sauce	35
LINGUINE ALLE VONGOLE ^{DF} Clams, bison meatball, garlic, white wine, chilli, parsley	30
TOFU & SPAGHETTI SQUASH ^{GF VG} Tofu, jeera cumin rice, curry sauce, chickpeas, cashews, snap peas, red pepper, cilantro	24
SLOW BRAISED ALBERTA BISON SHORT RIB ^{GF} Seared polenta cake, caramelized mushrooms & seasonal selection of local vegetables, braising jus	40
AAA ALBERTA BEEF STRIPLOIN ^{GF} 6 oz AAA striploin, mascarpone truffle risotto, seasonal selection of local vegetables, merlot demi ADD SHRIMP 14	37

BAR SNACKS

TRUFFLE FRIES ^{GF V} Grana Padano cheese, truffle oil, truffle paste, garlic aioli	17
SWEET POTATO FRIES ^{GF V} Marshmallow dip	14
SEASONAL CHEESE ^V Chef's selection of local & international cheeses, preserves, crostini, fruits	24
CHARCUTERIE ^{DF} Chef's selection of local cured meats, pickles, olives, crostinis	26
WARM MARINATED OLIVES ^{GF VG} Chili citrus marinated olives	12
KETTLE CHIPS ^{VG} Housemade kettle chips	8