



Escoba

TAPAS

- 10. Crab Cakes** \$15.00
Rock crab & sweet roasted corn, house made guacamole & chipotle aioli
- 10. Stuffed Mushrooms** \$12.00
Double smoked bacon & Escargot stuffed Creminis with truffle creme fraiche
- 10. Cheese Plate**
Five Pieces \$18.00, Three Pieces \$12.00. Chef's selection of three or five artisan cheeses, warm baguette, house preserves
- 10. Charcuterie Plate** \$24.00
Grilled chorizo sausage, smoked duck, Atlantic salmon gravlax, Prosciutto, hummus, spiced olives, artisan cheese & warmed flat bread
- 10. Beef Carpaccio** \$14.00
Fresh bread sticks, sundried tomato pesto tapenade with Arugula & balsamic drizzle
- 10. Butternut Ravioli** \$13.00
Roasted squash & caramelized leek ravioli in a browned butter sage sauce
- 10. Prawn Skewers** \$14.00
Smoked paprika and citrus tiger prawns with Moroccan compote
- 10. Escoba Spring Rolls** \$14.00
Oven baked with feta, toasted almonds and spinach with sweet chilli aioli sauce for dipping
- 10. Bison & Mushroom Dumplings** \$14.00
Double smoked bacon, crisp buttermilk onions & truffle creme fraiche
- 10. Stuffed Pimento Peppers** \$12.00
Eggplant caviar, feta cheese & kalamata tapenade over basil oil
- 10. Ahi Tuna Tartar Chips** \$15.00
Fresh Ahi tuna, avocado salsa, sesame & ginger dressing on crispy wonton

SOUP

- 10. Signature Mushroom Soup** \$9.00
Wild mushrooms, grainy dijon, sherry, hint of garlic
- 10. Soup & Salad** \$18.00
Mushroom soup with Escoba or poached pear salad

SALADS

- 10. Escoba Salad** \$16.00
Herbed goat cheese, sun-dried tomatoes, roasted red peppers, mixed greens, honey balsamic vinaigrette
- 10. Poached Pear Salad** \$16.00
Poached pear & golden beet, pickled red onion, manchengo cheese with rhum rosemary vinaigrette & crispy prosciutto
- 10. Grilled Vegetable Salad** \$17.00
Asparagus, peppers, cremini mushrooms, red onion, zucchini, grape tomatoes, olives, feta & balsamic reduction

PASTAS

- 10. Tiger Rose Pasta** \$21.00
Pan seared tiger prawns, asparagus & sundried tomatoes in tomato dijon cream sauce over linguini
- 10. Grilled Vegetable Bake** \$19.00
Market fresh vegetables, red onion, cremini mushrooms, smoked tomato & basil sauce with monterey jack & smoked Gouda over penne
- 10. Chorizo & Chicken** \$22.00
Spanish chorizo, charred chicken, roma tomatoes, roasted red pepper alfredo over fettucini
- 10. Beef & Shrimp** \$22.00
Seared beef strips, shrimp, bell peppers, mushrooms, arugula & red onion in a basil sundried tomato pesto over fettuccini

ENTREES

- 10. Alberta Prime Beef Tenderloin** \$32.00
6 oz. cut, confit potatoes & seasonal vegetables with Stilton demi-glaze with gorgonzola sauce
- 10. Alberta Prime Beef Ribeye** \$29.00
10 oz. cut, gorgonzola smashed potatoes & seasonal vegetables, red wine truffle jus
- 10. Roasted Chicken & Scallops** \$27.00
Chicken supreme & scallops over gnocchi, seasonal vegetables with saffron cream
- 10. Grilled Atlantic Salmon** \$27.00
Over shrimp risotto, sauteed vegetables, smoked tomato puree, sweet corn salsa
- 10. Ahi Tuna** \$29.00
Grilled sashimi grade Ahi tuna, vegetable & potato tian with red pepper coulis
- 10. Duo Of Lamb & Bison** \$32.00
Grilled lamb loin & braised bison short rib, truffle garlic mashed potatoes, roasted vegetables with red wine reduction
- 10. Seafood Paella** \$28.00
Shrimp, mussels, scallops, tuna, salmon & lobster with Andouille sausage spiced rice in a tomato saffron broth
- 10. Smoked Brome Lake Duck Breast** \$29.00
Maple whiskey smoked duck, butternut squash ravioli, roasted vegetables over a port & pear reduction

Flat Breads

- 10. Carne** **\$21.00**
Double smoked bacon, chorizo sausage, calabrese, mushrooms & green onions over tomato sauce with 3 cheeses
- 10. Seafood Bruschetta** **\$21.00**
Shrimp, scallops, corn, bruschetta, sundried tomato puree & three cheese blend with a pesto drizzle
- 10. Eos** **\$19.00**
Feta, arugula, tomato salsa & black olives over hummus with 3 cheese blend
- 10. BBQ Chicken & Sausage** **\$21.00**
Grilled chicken, chorizo sausage, red & green onions, 3 cheese blend over a smoked whiskey bbq sauce

DESSERTS

- 10. Cookies and Cream** **\$9.00**
Triple dark chocolate cookie souffle with spiced rum caramel middle & black pepper vanilla ice cream
- 10. Truffles** **\$14.00**
Six handrolled dark chocolate espresso truffles
- 10. Pavlova** **\$9.00**
Fresh fruit Pavlova with lemon custard
- 10. Tiramisu** **\$9.00**
Espresso & baileys infused lady fingers with mascarpone mousse
- 10. Dessert Tasting** **\$14.00**
Chef selection of four individually sized desserts, perfect for two to share
- 10. Special Order Instruction**