



stones

FIRST NATIONS INSPIRED CUISINE

SMALL PLATES

CHINIKI SASKATOON BERRY SOUP WITH FRY BREAD **\$9**

HOUSE CURED BLUEBERRY SALMON GRAVLAX **\$12**
SERVED WITH CAPERS, RED ONION, FRESH DILL, AND BLUEBERRY AIOLI

ROASTED BEET SALAD OF MIXED GREENS **\$12**
GOAT CHEESE & CANDIED PECANS W/ WHITE BALSAMIC VINAIGRETTE
Add SALMON **\$6**

KABOCHA SQUASH, CAULIFLOWER, GREEN BEANS & CARROT TEMPURA **\$12**
SERVED WITH TOMATO SAUCE AND CHILE CRÈME FRAICHE

DINNER PLATES

STONES NICOISE SALAD WITH OVEN BAKED SALMON **\$18**
BABY POTATO, SLICED EGG, GREEN BEANS W/CREAMY BUTTERMILK DRESSING

VENISON SAUSAGE, CARAMELIZED ONION AND POTATO RAGOUT **\$16**

SLOW COOKED ELK ROAST TACO **\$19**
AGED WHITE CHEDDAR, GOAT CHEESE, SALSA AND CHPOTLE CRÈME FRAICHE

STONES BISON BURGER WITH SYLVAN STAR GOUDA, DIJON MUSTARD AIOLI **\$15**
LETTUCE AND TOMATO WITH SIDE MIXED GREENS GARNISHED WITH CUCUMBER
AND CARROT WITH WHITE BASLSAMIC VINAIGRETTE

OVEN BAKED HALIBUT WITH LEMON ZEST AND DILL COMPOUND BUTTER **\$23**