

Blue Marble Favorites

SOUP	9
Chef's soup made fresh in house	
CAESAR	15
Romaine lettuce tossed with house made dressing, croutons, bacon finished with parmesan cheese	
ARUGALA SALAD	16
Arugula tossed in Saskatoon berry vinaigrette, blue cheese, prosciutto and candied pecans	
STUFFED BUTTERNUT SQUASH	15
Roasted and stuffed with spiced chickpeas, green peas, sundried tomato, onions, red pepper, arugula, miso cream	
VEGANATOR WRAP	15
House made seitan, pickled eggplant, marinated artichokes, avocado, caramelized onions, roasted red pepper and arugula in a grilled tortilla shell with house vegan mayo	
BEEF BURGER	16
House Pressed Sirloin burger topped with Swiss cheese, pancetta, arugula, tomato served on a toasted brioche bun with mustard, ketchup Served with soup, salad or house cut fries	
DUCK LEG CONFIT	24
Served with saskatoon berry duck jus, roasted parsnip, garlic, potato puree, and chef's assorted vegetables	
PORK BELLY BOWL	17
Crispy pork belly, pickled vegetables, grape tomato, sunny side egg, tare sauce served on jasmine rice	
STEAK FRITES	38
10oz grilled ribeye cooked to your preference, with house cut fries seasoned with truffle salt, chef's assorted vegetables and red wine demi	
BEEF SHORTRIBS	27
Braised beef shortribs sautéed mushrooms, rosemary thyme fingerling potatoes, chef's assorted vegetables and Guinness sauce	
FISH AND CHIPS	19
Battered pickerel with coleslaw, tartar sauce, house cut fries	

SMALL PLATES

BRUSSEL SPROUTS	14
Fried brussel sprouts tossed in a lemon caper dressing, hummus, sunny egg, and sriracha mayo	
CALAMARI	14
Lightly breaded and fried calamari served with lemon yogurt, cucumber and cantaloupe salad	
ANTIPASTO	15
Assorted sliced cured meats, Cheeses, marinated vegetables, olives and crostini	
CHICKEN BREAST	18
Seared and served with bourbon bacon jam, butternut squash, scalloped potato, roasted red pepper veloute and Padano	
LAMB RACK	21
Chef's spiced lamb, served with sautéed grape tomatoes, pickled eggplant relish, salsa verde and carrot puree with red wine jus	
BLACKENED SALMON	18
Chef's spiced seared salmon with turmeric cauliflower, beet puree, dill cream sauce, pickled mustard seed and salmon skin crisp	
TUNA CRUDO	18
sliced yellowfin tuna with anchovy lemon caper relish, cilantro, shaved fennel and green pea puree	
PICKEREL	17
Sundried tomato scallion Israeli cous cous with white wine garlic sauce and red pepper celery cilantro lemon caper slaw	
DUCK BREAST	21
Seared duck breast with green peas, butternut squash puree, pickled mustard seeds, rosemary thyme fingerling potatoes, red wine garlic butter jus and Maldon salt	
BEEF KALBI	24
Grilled BBQ beef shortribs with pickled red onion, cilantro, tossed sesame seeds, lemon zest	

PRICING DOES NOT INCLUDE TAX

A 15% AUTOMATIC GRATUITY WILL BE CHARGED ON ALL ROOM SERVICE ORDERS