

LUNCH ENTRÉE

(AVAILABLE 11AM TO 5 PM)

CHOICE OF SIDE: HOUSE SALAD, SOUP OF THE MOMENT, OR BATTERED FRENCH FRIES

Make it even better

Local Beet Salad	2	Specialty Soup Selection	2
Caesar Salad	2	Aroma Garlic Fries	1
Add on Garlic Big Bread	4	Add on Cheesy Big Bread	5

MONTREAL SMOKED MEAT SANDWICH 13

Classic Montreal Smoked Beef on Marble Rye with House Made Russian Dressing, Sauerkraut and Swiss Cheese. Served with your choice of side

TURKEY CLUB 13.5

Oven Roast Turkey on a French Baguette with Lingonberry Preserve, Mayonnaise, Aged Cheddar, Bacon, Lettuce and Roma Tomato. Served with your choice of side

CHIMICHURRI CHICKEN SANDWICH 13.5

Chimichurri Marinated Roast Chicken Breast with Citrus Aioli, Confit Tomato, Roast Shallot, Balsamic Glaze, and Arugula. Served on our House Made Crispy Roll with your choice of side

LAKE DIEFENBAKER TROUT 16

6 oz Forno baked on a bed of Braised Leek, Carrot and Fennel. Topped with a Pommery Mustard Sauce and served with a Warm Smoked Lentil Salad

QUICHE FORESTIERE 12

Sautéed Leek, Wild Mushroom, Potato, Bacon, and Aged Cheddar Custard baked in a Flaky Pastry Served with your choice of side

TENNESSEE STYLE PULLED PORK SHOULDER ON SOURDOUGH 14

Topped with Apricot Relish, Roast Shallot, Savoy Cabbage Slaw. Served with your choice of side

3 PIECE BUSINESS SUIT 13

Da Em & Em Calzone with Root Vegetable Chips and House Green Salad

ITALIAN DELI SANDWICH 14

Genoa Salami, Soppressata, Prosciutto, with Lemon and Sundried Tomato Aioli, Fontina Cheese, Arugula, Basil and Balsamic Glaze. Served on Italian Pugliese Bread with your choice of side

AROMA STEAK SANDWICH 17.5

7 oz Broiled Striploin served on a Grilled Baguette, topped with Sautéed Mushrooms, Natural Jus, and Onion Frites. Served with your choice of side

AROMA BURGER 15.5

Our Delicious House Made Burger with Lettuce, Tomato and Red Onion. With your choice of side

Choose your Favourite Sauce:

- Bourbon Barbecue • Horseradish Mayonnaise • Chipotle Aioli

Add choice of toppings 1

- Blue Cheese • Aged Cheddar • Prosciutto • Cherry Bacon • Mushrooms • Caramelized Onion

SPECIAL DIETARY OPTIONS AVAILABLE UPON REQUEST

Our associates would be pleased to accommodate any special meal requirements

“Our Kitchen Is Your Kitchen”



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SAVE ROOM FOR DESSERT

PEANUT BUTTER PRETZEL CHEESECAKE	8
Enough Said	
APPLE GALETTE	8
Forno Baked Apple Crisp Galette with Vanilla Ice Cream and a Cinnamon Phyllo Stick	
PINEAPPLE CARROT CAKE	8
Served with Coconut Crumb, Cream Cheese Ice Cream and Charred Pineapple Gel	
WARM CHOCOLATE FONDANT	8
Served with Tonka Bean Ice Cream, Salted Caramel Gel, Rosemary Brittle and Dehydrated Meringue	
RASPBERRY	8
Raspberry Semifreddo, Freeze Dried Raspberry, Raspberry Gel, Macerated Raspberries, and Mint Leaves	

SOUP

SOUP OF THE MOMENT	6
Inspired Daily by our Chefs	
FRENCH ONION SOUP	8
Caramelized Shallot and Onion in a Rich Red Wine Herb Beef Broth, finished with Croutons and Swiss Cheese	

SALAD

ADD A GRILLED CHICKEN BREAST OR PRAWN SKEWER	5
ADD A 4oz GRILLED FLAT IRON STEAK	8
ADD A 6oz FORNO BAKED TROUT FILLET	6
COBB SALAD	12
A Crisp Lettuce Salad topped with Avocado, Pancetta, Heirloom Tomatoes, a Soft Boiled Egg, Applewood Cheddar and Local Naturally Raised Smoked Chicken	
CAESAR SALAD	11.5
Romaine Lettuce, Toasted Pumpkin Seeds, Diced Apple, Garlic Croutons and Parmesan Cheese Tossed with House Made Garlic Buttermilk Dressing	
TAPAS	6
SWEET BEET AND FIG SALAD	11.5
Sweet Roasted Beets with Red Wine Poached Mission Figs, Arugula, Toasted Almonds, Pickled Red Onion, and Goat Cheese. Tossed in Allspice Vinaigrette	
TAPAS	6
SUMMER SLAW	11
Shaved Vegetables and Roots with Heart of Palm, Savoy Cabbage, Bacon, Baby Kale, and Sundried Sour Cherry. Tossed in a Bee Pollen Vinaigrette	
CAPRESE	11
Market Tomatoes, Buratta Cheese, Balsamic Glaze, House Grown Micro Basil, Olive Oil and Arugula	

SMALL PLATES

ENHANCE YOUR SMALL PLATE SELECTION

3 for 15 or 5 for 25

SIDE STRIPE SHRIMP	7
Citrus Marinated with Mini Cucumber, Komatsuna Greens, and Prawn Aioli on a Togarashi Rice Cracker	
PROSCIUTTO AND LEMON ARANCINI	6
Served with Green Pea Sauce	
HICKORY CHIPS AND DIP	4
Natural Slice and Lattice Cut Potato Crisps in Hickory Spice served with Caramelized Onion Dip	
ASPARAGUS	5
Asparagus Puree, Asparagus Ribbons and Tops, Preserved Egg Yolk, and Grana Padano	
TOMATO, WATERMELON AND YOUNG CHEESE	5
Fresh House Cheese, Olive Oil Poached Baby Tomato, Salted Watermelon, Cold Pressed Canola and House Grown Micro Greens	
CHICKEN AND WAFFLES	6
Batter Fried Chicken with Thyme Waffle Disc and Miso Maple Jus	
CARAMEL APPLE CHEDDAR POPCORN	4

LEISURE FAVOURITES

DRY RIBS	12.5
Rice Flour Coated Dry Ribs. Tossed in Korean Barbecue Sauce and broiled, served with Sesame Scallion Dip	
FISH N' CHIPS	9
Tempura Beer Battered Pickerel with Broken Down Tartar Sauce and Gaufrette Potatoes	
GOAT CHEESE BAGUETTE WITH FIG SPREAD	9
Leek Ash Goat Cheese and Baguette Crostini served with Balsamic Fig Spread and Spiced Seeds	
BORSCHT MEETS PEROGIES	9.5
Beets, Caramelized Onion, Dill Sour Cream and Custom Perogies	
HONEY STUNG CHICKEN	9
Thin Sliced Chicken and Rice Flour fried with Wonton Crisps. Tossed in House Made Honey Stung Sauce	
NACHOS	14
Diced Tomato, Red Onions, Hot Peppers, and our Special Cheese Blend finished in our Forno Oven. Served with our House Made Salsa and Crème Fraîche	
Add Chorizo Sausage	1.5
HONEY DUSTED CHICKEN WINGS	14
Breaded Wings seasoned with Chipotle Honey Dust. Served with Sweet and Spicy Honey Stung Sauce	
CHARCUTERIE BOARD	15
A Sampling of Cured Meats, Variety of Pickles, Fresh Fruit, Cheese, House Made Brioche Crisps	



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PIZZA

AROMA ESSENTIAL PIZZA DIPPING SAUCES	2
• Caramelized Onion Dip • BBQ • Honey Stung • Ranch • Pizza Sauce • Caesar • Chipotle Ranch	
MARGHERITA	13.5
Fresh Tomato and Basil. Topped with Mozzarella Cheese	
FORNO INFERNO	13.5
Caliente Salami, Capicola Ham, Jalapeño, Banana Peppers and Chili Oil with our own Basil Tomato Sauce. Topped with Jalapeño Jack Cheese	
PIG & FIG	13.5
Double Smoked Bacon, Sweet Figs and Caramelized Onion with our own Basil Tomato Sauce. Topped with Mozzarella Cheese	
BIG ISLAND DRIVE BY	13.5
Italian Spiced Ham and Chili Marinated Pineapple with our own Basil Tomato Sauce. Topped with Mozzarella Cheese	
“PAELLA” PIZZA	13.5
Pan Fried Shrimp, Chorizo, Chicken, Peppers, and Onions, with a Saffron Red Pepper Garlic Sauce. Topped with Mozzarella and Parmesan	
DA EM & EM	14.5
Peppered Salami, Italian Spiced Ham, Bacon and Mushrooms with our own Basil Tomato Sauce. Topped with Mozzarella Cheese	

BOWLS

ADD GARLIC BIG BREAD	4	ADD CHEESY GARLIC BIG BREAD	5
TAGLIATELLE			14
Tagliatelle with Smoked Cream, Bacon, Asparagus, Shallot and Kale Leaves. Finished with Grana Padano			
HOUSE SMOKED TROUT ORZO			15
House Smoked Lake Diefenbaker Trout with Olive Oil, Orzo Pasta, Shallots, Arugula and Grape Tomato			
NOW THAT’S A MEATBALL			14
House Made Meatballs served on Spaghetti with a Red Wine Bolognese and Truffle Crème Fraîche			
Have it without Meatballs	11		
KALIBI RICE BOWL			16
Korean Barbeque Marinated Flank Steak broiled and served over Steamed Sesame Rice with Stir Fried Vegetables			
WHITE ASPARAGUS AND OYSTER MUSHROOM RISOTTO			13
Tossed with Grana Padano, Lemon, and Chervil			
Add Smoked Chicken	5		
THAI GREEN CURRY			13
Stir Fried Vegetables with a Green Curry Sauce and Fresh Cilantro. Served over Steamed Rice			
Add Sautéed Chicken Breast or Sautéed Shrimp	5		

AROMA BURGER

16.5

Our Delicious House Made Burger with Lettuce, Tomato and Red Onion. Served with Roasted Potatoes and Seasonal Vegetables.

Choose your Favourite Sauce: • Bourbon Barbeque • Horseradish Mayonnaise • Chipotle Aioli

Add choice of toppings **1**

• Blue Cheese • Aged Cheddar • Prosciutto • Cherry Bacon • Mushrooms • Caramelized Onion

NORTH SASKATCHEWAN PICKEREL	28
Potato Crusted Pickerel garnished with Brown Butter Hollandaise served with Braised Leek, Potato, Peas and Parsnip	
ADAM'S RIBS	28
A full rack of Slowly Braised Pork Ribs smothered in a Kentucky Bourbon Barbeque Glaze. Served with Steamed Rice and Seasonal Vegetables	
THE PADDED BRA	26
Breast of Chicken stuffed with Aged Cheddar, Prosciutto and Fresh Basil. Served with Pommes Purée, Smoked Chicken Jus and Seasonal Vegetables	
PORK BELLY	26
Braised and Seared with Carrot Puree, Yellow Lentils, Onion Pedals, Celery, Kohlrabi, Mustard and Pea Greens	
LAMB CHOPS	26
Pan Roasted with Citrus and Fresh Herb, Sorrel Puree, Sauce Rouille and Lamb Jus. Served with Parisienne Potatoes and Seasonal Vegetables	
LAKE DIEFENBAKER TROUT	24
Forno Baked on a bed of Braised Leek, Carrot and Fennel. Topped with Pommery Mustard Sauce and served with Dill Baby Potatoes	

STEAK

ADD A 4oz CANADIAN LOBSTER TAIL	13
ADD A PRAWN SKEWER	6
ADD A SIDE OF ASPARAGUS	5
BISON TENDERLOIN	40
8oz Broiled Bison Tenderloin with Hay Smoked Juniper Salt, Fingerling Potatoes, Seasonal Vegetables, Natural Jus and Hollandaise with Piment d'Esplette	
BEEF STRIPLOIN	35
A 10oz Striploin Steak broiled to your liking and served with Baby Potatoes, Wild Mushrooms, Seasonal Vegetables and Natural Jus	
BEEF TENDERLOIN	34
A 6oz Tenderloin Steak broiled to your liking and served with Baby Potatoes, Wild Mushrooms, Seasonal Vegetables and Natural Jus	
GRILLED FLAT IRON STEAK	27
Medium Rare grilled 8oz Flat Iron Steak topped with Wild Mushroom and Truffle Ragout. Served with Pommes Purée and Seasonal Vegetables	

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