

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 14.5

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

TURKEY CLUB 14.5

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 15

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

LAKE DIEFENBAKER TROUT 16

6 oz Forno Baked with Cider Mustard Maple Glaze and Served with a Warm Smoked Lentil Salad

DOUBLE SMOKED BACON AND HEIRLOOM TOMATO QUICHE 13

Double Smoked Bacon, Heirloom Tomato and Arugula, with Aged Cheddar Custard. Baked in a Flaky Pastry. Served with your choice of side

OPEN FACED HOT SMOKED DIEFENBAKER TROUT SANDWICH 14.5

House Smoked Trout on Dark Rye with Avocado Cream Cheese, Cucumber, Red Onion, and House Grown Micro Dill. Served with your choice of side

3 PIECE BUSINESS SUIT 13

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

AROMA STEAK SANDWICH 18.5

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

SASKATOON BERRY AND CITRUS CLAFOUTIS	8
Baked Custard with Saskatoon Berries and Orange. Served with Churned Yogurt	
APPLE GALETTE	8
Forno Baked Apple Crisp Galette with Vanilla Ice Cream and a Cinnamon Phyllo Stick	
CHOCOLATE AND DOUGHNUTS	8
Fresh Cinnamon Beignets Served with a Warm Chocolate Ganache	
VANILLA LAVENDER CRÈME BRULEE	8
Served with a Honey Shortbread Crisp	
SOUR CHERRY PAVÉ	8
Layers of Cheesecake Mousse and Sour Cherry Gel, Served with Bourbon Sour Cherries, Flowers and Micro Mint	

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
HOUSE SALAD	10
Baby Lettuces with Tomato, Cucumber, Carrot, Parsnip, and House Spice Seed Blend. Add Your Choice of Dressing	

CASUAL FARE

CONFIT TOMATO TART	9
With Balsamic Micro Herb Mix, Ash Goat Cheese and Arugula	
GOAT CHEESE BAGUETTE WITH FIG SPREAD	9
Leek Ash Goat Cheese and Baguette Crostini served with Balsamic Fig Spread and Spiced Seeds	
BUTTER POACHED SHRIMP	11
Lime Avocado Cream, Charred Cucumber, Nasturtium and Black Kale	
CHORIZO AND GOAT CHEESE RANGOON	9.5
Served with a Pommery Mustard Aioli and Pickled Vegetables	
CHICKEN AND WAFFLES	11
Batter Fried Chicken with Thyme Waffle Discs and Miso Maple Jus	
BORSCHT MEETS PEROGIES	9.5
Beets, Caramelized Onion, Dill Sour Cream and Custom Perogies	

TO SHARE

DRY RIBS	12.5
Rice Flour Coated Dry Ribs. Tossed in Korean Barbecue Sauce and broiled, served with Sesame Scallion Dip	
FISH N' CHIPS	9.5
Tempura Beer Battered Northern Pike with Citrus Remoulade and Gaufrette Potatoes	
CHILI MAPLE CHICKEN WINGS	14
Dusted Wings seasoned with Chili Maple Garlic 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	
SMOKED SALT AND MALT VINEGAR CHIPS	6
With Sour Cream Dip	
CHARCUTERIE BOARD	15
A Sampling of Cured Meats, Cheeses, Marinated Vegetables, Preserve and Grilled Crostini	



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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

PEROGY PIZZA

13.5

Shredded Yukon Gold Potato, Double Smoked Bacon, Mozzarella, Cheddar, and Caramelized Onion. Topped with Dill Sour Cream

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

15

With Smoked Bacon, Béchamel, Asparagus, Shallots, and Kale Leaves. Finished with Grana Padano

CONCHIGLIE AGLIO Y OLIO

13

Shell Pasta with Olive Oil, Roast Garlic, Roasted Red Pepper, Grape Tomato, and Basil

Add Chorizo 3.5

Add Chicken 5

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

HOUSE SMOKED TROUT RISOTTO

15

Tossed with Lemon, Green Pea, Dill and Grana Padano

BOUILLABAISSE

16

Braised Stew of Clams, Mussels, and Shrimp in Saffron Broth with Fennel, Tomato and Peppers

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 TENDERLOIN AU PERSILLADE	28
Roast Pork Tenderloin with Honey Mustard Glaze and Herbal Crust. Served with Braised White Bean and Seasonal Vegetables	
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	26
Forno Baked with Cider Mustard Maple Glaze, Warm Smoked Lentil, and Seasonal Vegetables	

STEAK

ADD A 4oz CANADIAN LOBSTER TAIL	13	
ADD A PRAWN SKEWER	6	
ADD A SIDE OF ASPARAGUS	5	
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		
CACTUS LAKE HIGHLAND BEEF CUT OF THE MOMENT		
Market Price		

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