



Smaller Offerings

<Snails> Bacon and Mushrooms 11
chardonnay and chives

Beef Tenderloin <Tartar> 14
horseradish parmesan cream plucked greens

Smoked <Sockeye Salmon> 12
beet root slaw horseradish mascarpone plucked greens

Air Dried Lamb Leg <Bunderfleish> 14
barrel grown organic salad raspberry balsamic

Vegetarian Mushroom Zucchini <Spring Rolls> 10
sautéed crimini mushrooms italian green zucchini

Salads

Bogners <Mixed Greens> 9
2010 dried plum organic vinaigrette

Classic <Caesar Salad> 12
prosciutto chips parmesan cheese creamy dressing

Shaved Fennel and <Rhubarb Salad> 11
rhubarb confit 2010 dried plum vinaigrette

we readily accommodate any dietary requests
please inform us of all food allergies



Organic Housemade Potato Gnocchi

Braised <Basque Calamari> over Gnocchi 25
tomato garlic and charred red Peppers

<Mushroom and Goats Cheese> Gnocchi 26
herbs grilled crimini & portobello charred red peppers

Summer <Basil Chicken> Alfredo Cream 27
house cured bacon mushrooms green peas

<Hot Smoked Salmon> with fresh Chives 26
organic potato gnocchi sundried tomatoes dill capers cream

chef

Darin Foreman

ALEX SELMANN
RYAN FOREMAN

CHRIS GARVEY
SHAWN ROUX

Field and Farm

Bogners Aged 10oz. <NY Steak> 32
5 year old aged cheddar poutine

NY Steak Aged 10oz. <Bistro Salad> 29
radicchio walnuts warm beets tossed in balsamic dressing

Vegan <Légume Curry> with Organic Quinoa salad 26
shaved fennel and quinoa sherry vinaigrette

Bogner's Classic Duck Confit 30
Bogners farm organic cherry demi signature potato croquette

Bogner's Classic<Beef Stroganoff> 27
red pepper cream mushrooms pickles herbed spätzle

Filet Mignon à la <Paterson> 45
bacon wrapped stuffed with a 2oz lobster tail
Bogner's signature potato croquette

AAA 40day aged Alberta Beef <Filet Mignon> 36
6 oz cut Bogner's signature potato croquette

add béarnaise 4

add red wine-mushroom sauce 4

all entrees served with Bogner's select vegetables



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Taste of Bogner's

Three Course Menu

thirty four dollars

Warm Roasted <Beet Salad> with Goats Cheese
toasted walnuts and sherry vinaigrette

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Pan Seared Canadian <Arctic Char>
grilled vegetable couscous
basil vinaigrette

Wine pairing - Township 7 Chardonnay

2oz Taster \$4

Glass \$9

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Daily <Dessert Feature>



15% gratuity charged on groups of 8 or more
prices do not include taxes