

# THE RADIANT

## SMALL PLATES

### CONFIT DUCK WINGS \$12

Hoisin bbq sauce, pickled carrot & daikon slaw, jalapeño, wasabi aioli, spiced cashew, pickled cilantro **DF**

### BRAISED WAGYU POUTINE \$15

Braised wagyu beef, french fries, cheese curds, rosemary demi-glace, horseradish crema, pickled shallot **GF NF**

### PRAWN & CHORIZO \$18

Cooked in garlic oil & pimento de la vera with shallots and blistered tomatoes, grilled focaccia **DF NF**

### BISON BONE MARROW \$12

Served in the bone with black garlic gremolata, arugula & white balsamic salad, grilled focaccia **DF NF**

### PAN ROASTED CHICKEN \$40

Lemon & leek pan jus, sweet potato mash, creamed kale, carrot purée, chef's veg **NF GF**

### GRILLED LAMB CHOPS \$52

Split chop, mint & garlic marinade, herb roasted garlic potatoes, arugula salad, olive tapenade, sun-dried tomato, carrot purée, chef's veg **NF GF DF**

### CRIMSON BEET TARTARE \$11

Salt roasted beets, vegan 'egg yolk', balsamic & dill beet purée, horseradish crema\*, edible flower, pretzel crostini^ **NF V\* GF\***

### TUNA TARTARE \$13

Ahi Tuna, avocado, cucumber, wasabi aioli, ginger/soy/lime sauce, cilantro hoisin, scallions, sesame and fried wontons or gluten free cracker\* **DF NF GF\***

### WAGYU BEEF CARPACCIO \$13

Black garlic aioli, truffle oil, arugula, shaved Grana Padano, pickled shimeji mushrooms, crispy capers, black pepper, pretzel crostini or gluten free cracker\* **NF GF\***

## DINNER PLATES

DINNER PLATES SERVED FROM 5PM TO 9:30PM

### AAA BEEF RIBEYE \$60

10oz ribeye, rosemary demi-glace, duck fat smashed potatoes, cognac fois gras butter, black garlic gremolata bison bone marrow, chef's veg, carrot purée **NF**

### CHICKEN & WAFFLES \$17

Buttermilk-fried chicken breast tossed in hot sauce, smoked cheddar cornbread waffle, watermelon salsa, apple slaw, crispy kale, blueberry compote, maple syrup **NF**

### GRILLED OCTOPUS \$22

Romesco, mediterranean salad, endive, olive, red wine vinaigrette **NF GF**

### HALIBUT SLIDERS \$14

Beer battered halibut, caper coleslaw, spicy house pickles, mushy peas, brioche bun **NF Served until 5PM**

### BAHN MI SLIDERS \$14

Chicken or vegan chicken\*, hoisin bbq sauce, pickled carrot & daikon slaw, jalapeño, cucumber, wasabi aioli, cilantro, brioche bun **NF V\* Served until 5PM**

### BLACKENED HALIBUT \$46

6oz halibut filet blackened, basil risotto, watermelon salsa, carrot purée, chef's veg **NF GF**

### VEGAN SAUSAGE PLATE \$32

Grilled vegan sausages, German potato salad, braised cabbage, carrot purée, spicy house pickles, grainy mustard, pretzel baguette **NF V**

Groups of 6 or more will be charged an 18% gratuity

DF: Dairy Free / GF: Gluten Free / NF: Nut Free / V: Vegan / \*indicates mod

## CHARCUTERIE

ALL BOARDS SERVED WITH  
HOUSE PICKLES / CANDIED NUTS / OLIVES / BLUEBERRY COMPOTE / FRESH FRUIT  
PRETZEL CROSTINI OR GLUTEN FREE CRACKER

CHEESE BOARD \$25 / MEAT AND CHEESE BOARD \$40

CHEESE 1 oz portions

Grizzly Gouda / Smoked Cheddar / King James Stilton Blue

MEATS 1 oz portions

Orange Lonza / Grass-fed Beef Bresaola  
Bear and Flower Guanciale

VEGAN CHEESE BOARD \$25 / FULL VEGAN BOARD \$40

VEGAN CHEESE 1.5 oz portions

Basil Vegan Feta / Smoked Cashew Cheddar

VEGAN DELI MEATS 1 oz portions

Vegan Salami / Vegan Prosciutto / Vegan Maple Ham

MEATS AND CHEESES PROVIDED BY VDG SALAMI, CALGARY, AB VEGAN CHEESE & DELI MEATS PROVIDED BY CHARCUTERIEYYC, CALGARY, AB

BARKUTERIE BOX \$9 DOG SPECIFIC CHARCUTERIE AVAILABLE ON OUR PATIO OR TO TAKE AWAY. A PAWNTNERSHIP WITH BANFF DOG HOUSE

## SALADS & SIDES

ROMESCO VEGETABLES \$13

Broccolini, smoked carrot, patty pan, grilled onions, toasted almonds, arugula, romesco sauce, shaved parmesan\*, grilled lemon  
GF V\*

GARLIC SMASHED POTATO GRATIN \$8

Baby potatoes, confit garlic, herbs,  
Grano Padano NF GF  
Available after 5PM

TRUFFLE & PARMESAN FRIES \$10

With black garlic aioli NF GF

SIMPLE FRIES \$5

With house-smoked ketchup NF GF V

BASIL RISOTTO \$12

Available after 5PM

SUMMER SALAD \$12

Kale, feta, sun-dried tomato, roasted corn, cucumber, pickled shallots, sunflower seeds, hemp hearts, cilantro/lime dressing  
\*Vegan salad comes without feta and with orange and white balsamic vinaigrette dressing NF V\*

GERMAN POTATO SALAD \$10

Pickles, dill, vegan mayo NF GF V

## SWEET TOOTH

CHEESECAKE \$13

House-made cheesecake, rotating flavours

CHOCOLATE DELICE \$15

Chocolate delice, vegan peanut butter cream, blueberry compote, honeycomb\*  
NF GF DF V\*

SINGLE SCOOP \$8

Piña colada sorbet NF DF GF V  
Roasted Banana, Cowboy Coffee, or  
Blueberry Custard ice cream

LOVELY ICE CREAM TASTING PLATE \$15

Trio of Roasted Banana, Cowboy Coffee, and Blueberry Custard ice creams served with edible flower, fresh fruit, toffee crumble, candied nuts, and torched honeycomb

ICE CREAM AND SORBET MADE IN SMALL BATCHES BY LOVELY ICE CREAM, CANMORE, AB



PARLOUR | LOUNGE | STAGE

WWW.THERADIANTBANFF.CA | @THERADIANTBANFF

