

# THE RADIANT

## SMALL PLATES

### CONFIT DUCK WINGS \$12

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

### 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 GF\***

### 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\***

### GRILLED OCTOPUS \$22

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

### 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**

### 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\* DF^**

### ROMESCO VEGETABLES \$13

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

## 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**

### 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 Farms Guanciale

MEATS AND CHEESES PROVIDED BY VDG SALUMI, CALGARY, AB

### 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

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

### GARLIC SMASHED POTATO GRATIN \$8

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

### GERMAN POTATO SALAD \$10

Pickles, dill, vegan mayo **NF GF V**

### 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\***

## SWEET TOOTH

### CHEESECAKE \$13

House-made cheesecake, rotating flavours

### CHOCOLATE DELICE \$15

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

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



**PARLOUR | LOUNGE | STAGE**

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