



A P P E T I Z E R S

SEARED YELLOWFIN TUNA	14	L2 BEEF CARPACCIO	16
<i>Lotus root chip, kabayaki sauce, wasabi infused tobiko and fried sushi</i>		<i>Roasted cipollini & grapes, arugula salad, shaved asiago, cracked pepper aioli and garlic baguette</i>	
HOUSE-MADE FLAT BREAD V	12	L2 ANTIPASTO PLATTER	18
<i>Mediterranean spiced with roasted pears, cherry tomato, arugula, ricotta & asiago shavings</i>		<i>Capicola, grilled chorizo and vegetables, chef's selection of cheeses, pickles, mustard and crostini</i>	
CHEESEBURGER ONION RING BITES	14	OLIVE OIL SEARED SEA SCALLOPS G	16
<i>Juicy burger stuffed with cheese surrounded in an onion ring served with Sriracha aioli</i>		<i>Seared scallops with minted pea purée, fried polenta, pineapple red pepper salsa</i>	
COLOSSAL ROCK CRAB CAKE	15		
<i>Green onion vinaigrette, lemon-jalapeno tartare sauce, mango celeriac remoulade</i>			

T O B E G I N W I T H

ROASTED PARSNIP AND APPLE CAPPUCCINO G	10	L2 DAY SOUP	9
<i>With Granny Smith apple foam</i>		<i>Please ask your server for our daily creation.</i>	

O R G A N I C F I E L D

COLLARD GREENS V G	11	ORGANIC BEET SALAD G	15
<i>With shaved fennel, orange, pumpkin seed brittle, watermelon radish and white balsamic vinaigrette</i>		<i>Confit heirloom beets, ricotta & mascarpone tian, fresh berries, orange cranberry vinaigrette</i>	
CAESAR WEDGE SALAD	12		
<i>Romaine wedges, house made anchovy dressing, garlic croutons, bacon bits and Parmesan flakes</i>			

(Vegetarian option **V** Gluten free **G**)

S T E A K S

All our steaks are from locally raised AAA Alberta beef, aged to perfection and seasoned with our L2 signature spices. They are served with truffle mashed potatoes and chef's choice of seasonal vegetables.

PEPPERCORN STRIPLOIN G	37	SURF & TURF G	36
<i>10 oz. AAA Alberta striploin with homemade cognac green peppercorn sauce and sautéed peppers</i>		<i>Cajun rubbed 8 oz. AAA Alberta flat iron steak with a creole shrimp skewer & natural jus</i>	
CENTRE CUT FILET MIGNON	40	GRILLED RIB EYE STEAK G	40
<i>7 oz. AAA Alberta grilled filet mignon with wild mushroom ragout & onion rings</i>		<i>10 oz. AAA Alberta ribeye served with Café de Paris butter & natural jus</i>	
SIDES			
<i>Sautéed mixed mushrooms G</i>	6	<i>Crispy yam fries with chipotle aioli</i>	8
<i>Buttered lime asparagus G</i>	8	<i>Cajun chicken breast</i>	9
<i>Braised garlic kale G</i>	7	<i>Lemon pepper shrimp skewer G</i>	12
<i>Truffled parmesan fries with aioli</i>	8		

M A I N S

MOROCCAN STYLE LAMB SHANK	38	KONA LIME FLAVOURED GRILLED CHINOOK SALMON G	33
<i>Alberta lamb shank braised with Moroccan spices served with saffron rice, sautéed garlic kale and green lentil stew</i>		<i>Blistered asparagus, crushed Yukon gold potatoes with scallions, warm tartare sauce</i>	
SMOKED BACON WRAPPED PORCHETTA	32	GRILLED BLACKENED SEA BASS	42
<i>Bacon wrapped Alberta pork tenderloin, blueberry balsamic gastrique, savory rosemary bread pudding and salted caramel jus</i>		<i>6oz. Chilean sea bass served with green pea orzo risotto and a creamy creole sauce with grilled baby peppers</i>	
FREE RANGE CHICKEN SUPREME	32	SEAFOOD LINGUINI	31
<i>Fingerling potatoes, brown sage butter, olive mushroom tapenade, almond granola and charred scallions</i>		<i>Linguini pasta with mussels, baby clams, squid, bay scallops and shrimp tossed with your choice of spicy tomato sauce or white wine sauce with garlic toast</i>	
L2 GOURMET BURGER	22	LEEK & MUSHROOM RAVIOLI V	25
<i>Two 4 oz. beef patties with sliced jalapeno Monterey jack, double smoked bacon, guacamole, crispy onion ring, lettuce & tomato served on a roasted garlic Kaiser bun with fries</i>		<i>Open faced ravioli with leek, blue cheese & mushroom ragout, creamy mushroom emulsion topped with crispy Italian breadcrumbs</i>	

(Vegetarian option V Gluten free G)