WINTER DINNER

A Taste of Canada

2026 / 27

EXECUTIVE CHEF

Patrick O’Connell

BRITISH COLUMBIA

Crab Cakes 20
Pacific crab, potato, herbs, pickled mustard seed, pickled beet relish & haskap remoulade
Pair with Chardonnay / Pineapple, nectarine and a touch of oak

ALBERTA

Braised Beef Short Rib & Barley Risotto 40
Slow-braised Alberta beef short rib, prairie barley mushroom risotto, roasted acorn squash garnished with pickled onions & pickled garlic
Pair with Baco Noir / Blackberry, plum and pepper

Smoked Brisket 30
Smoked brisket with apple BBQ sauce, creamy mashed potatoes & roasted vegetables.
Pair with Merlot / Plum, black cherry and soft tannins

SASKATCHEWAN

Prairie Focaccia 13
Fermented hot honey, whipped brown butter and whipped ricotta.
Pair with Chardonnay / Nectarine, baked apple and gentle oak

Prairie Lentil & Wild Rice Bowl 22
Warm Saskatchewan lentils and Canadian wild rice, prairie greens, roasted vegetables, lentil sprouts, pickled mustard seed & sea buckthorn-cider dressing
VEGETARIAN / GLUTEN-FREE
Pair with Pinot Grigio / Pear, lemon and a crisp finish

MANITOBA

Stuffed Chicken Supreme 32
Stuffed with fermented cabbage, herbs, caramelized shallots and garlic mousseline, creamy polenta and seasonal vegetables, finished with a braised cabbage cream sauce.
Pair with Chardonnay / Ripe nectarine, pineapple and gentle oak

Pike 30
Prairie freshwater pike with Forty Creek honey whisky beurre blanc, wild rice pilaf, pomme purée & pickled apples
Pair with Chardonnay / Ripe nectarine, pineapple and gentle oak

ONTARIO

Crispy Pork Belly 35
Ontario pork belly, apple cider gastrique, mustard, roasted apple, crispy PEI potatoes, brown butter sage Brussels sprouts, heirloom carrots & parsnips.
Pair with Dry rosé / Strawberry, pink grapefruit and bright acidity

Pulled Pork Potato Bowl 22
Creamy mashed potatoes topped with slow-cooked Canadian pork, apple BBQ, prairie slaw & brown butter sage Brussels sprouts.
Pair with Merlot / Plum, black cherry and soft tannins

QUEBEC

Tourtière 25
Quebec-style meat pie with French Canadian fruit ketchup & microgreens
Pair with Baco Noir / Blackberry, plum and pepper

Smoked Duck Confit & Roasted Root Vegetable Salad 27
Mixed prairie greens, crispy duck confit, roasted root vegetables, prairie apple, blue cheese, toasted seeds & apple cider-mustard vinaigrette
Pair with Chardonnay / Pineapple, nectarine and a touch of oak

THE MARITIMES

PEI Mussels 19
Mussels in a butter, beer & mustard sauce
Pair with Pinot Grigio / Green pear, lemon and a clean finish

NEWFOUNDLAND & LABRADOR

Lobster Roll Sliders 26
Chef’s amazing lobster salad on a trio of sliders with Canadian mayonnaise on pretzel buns.
Pair with Chardonnay / Ripe nectarine, pineapple and gentle oak

THE TERRITORIES

Stuffed Elk Burger 28
Elk patty stuffed with sharp Quebec cheese, cranberry cherry relish, pickled mustard seeds, pickled onions & arugula on a potato bun.
Pair with Baco Noir / Blackberry, dark cherry and pepper

SASKATCHEWAN / CANADA

Rancher’s Pie 30
Bison, vegetables and rich bison gravy, creamy mashed potatoes, served in a puff pastry bowl with a mixed green salad.
Pair with Cabernet·Merlot / Blackcurrant, plum and spice

Wild Mushroom Ragout 18
Wild mushroom ragout served over crispy polenta.
Pair with Merlot / Black cherry, plum and soft tannins

PRAIRIE SUN *Make a night of it.*

A Saskatoon restaurant and venue with a Canadian table rooted in prairie ingredients and the seasons.

PRIVATE DINING / EVENT BOOKINGS / OFF-SITE CATERING

From dinner with your closest friends to a full-venue celebration. Ask your server about booking or bringing Prairie Sun to you.

Please tell your server about allergies or dietary needs. Prices in CAD. Taxes extra.