

Salads

Baby butter lettuce and mesclun leaves with a cider vinegar and fine herb vinaigrette 9

Classic Caesar salad with parmigiano Reggiano cheese, crisp romaine lettuce, and a garlic-rich house made dressing 9

Soup

Roasted Duck Consommé with shaved shitake mushrooms and scallions 9

French onion made with veal stock, red wine, and slowly caramelized Spanish onions, finished with cave aged Swiss gruyere 10

Starters

Mussels steamed in white wine and finished with a roasted red pepper, tomato, and herb butter 13

Yellow fin tuna carpaccio with shaved root vegetables, pecorino, micro herbs, and olive oil 14

Crispy chicken livers in a red wine-balsamic reduction with chive and cherry tomato, served with crostini 12

Roasted squash stuffed ravioli and sautéed prawns, topped with a Calvados-herb reduction 13

Chicken, cranberry, and pistachio boudin blanc on du Puy lentils, served with an apple-mustard compote 14

Main

Roasted ½ duck, with a sour-cherry & thyme relish 36

Pork cheek and belly “daube”, with root vegetables and cauliflower-potato puree 28

Seared free-range chicken finished with truffle-thyme scented jus 28

Sous vide lamb shank with citrus gremolata 28

Grilled salmon finished with a Spanish style roasted pepper coulis 28

Tempura battered pickerel “Fish & Chips” with nori chips, spicy coleslaw, and an Asian influenced tartar sauce 26

Spicy grilled giant prawns with salt pork, garlic, and chilies 26

Oven roasted sablefish in shitake mushroom jus, finished with truffle butter 36

Roasted squash-stuffed ravioli in a white wine velouté, with parmigiano Reggiano cheese 19

Steak

Lightly seasoned and grilled, served with sauce chasseur and Chef’s potatoes

12oz. New York cut 34

8oz. Tenderloin cut 36

16 oz. Entrecote cut (rib steak) 38

A Wow! Hospitality  
Restaurant

Chef : Simon Resch

Pastry Chef : Jessica Young

General Manager: Ian Vickers

At Terrace Fifty Five we are committed to using regional ingredients whenever possible. Chef Resch diligently works to source alternatives that are as “green” as possible.

Examples of this commitment include:

The Yellow fin tuna is from a wild Pacific catch

We serve chickens that have been raised organically and free range by Manitoba farmers

The ducks we serve have been raised on small-lot Québec farms

Our pork is ethically raised in Manitoba

The lamb has been farmed in Alberta

Our Atlantic salmon is Pacific farmed

The mussels we serve are from Prince Edward Island

We purchase locally-hydroponically grown greens

The sablefish has been line caught in northern British Columbia

We serve pickerel fished from local area lakes

The Beef we serve is 100% Canadian farmed Sterling Silver quality (or better)

When seasonally available, all of our vegetables are obtained from local farms