

## ALMA EVENING

### Soup

Chef's Daily Inspiration

Full \$6 or Half \$4

### Salads

#### Alma Summer Salad

Vine Tomatoes, Boccaccini Cheese, Capers and Arugula Drizzled with extra virgin Olive Oil & Balsamic  
\$10

#### Bistro Salad

Mesclun Greens, Roast Beets, Local Goat Cheese rolled in Toasted Walnuts,  
Tossed in a Orange Walnut Oil Vinaigrette with a Tapenade Crostini  
\$8

#### Salad Nicoise

Crisp Butter Lettuce, Tomatoes, Olives, Green Beans, Hard Boiled Egg and New Potatoes with Yellow Fin Tuna  
\$12

#### Add Poached Shrimp to ANYTHING!

\$6

### Sharing

#### ALMA Chips for Dip

Fried daily & served with Sweet Chili Cream, Roasted Black Garlic and Lemon & Dill Cream Dips  
\$7

#### ALMA Edamame Dip

Served with Garden Fresh Crudités and Sesame Lavosh  
\$9

### Sushi

The California Roll Trio 9pc.

Brown Rice California Roll, Spicy California Roll and Green Curry Roll  
No Substitutions Please

\$11

#### Alberta Beef Carpaccio

Drizzled with Highwood Crossing Extra Virgin Canola Oil  
Served with Multi Grain Baguette  
\$10

### Bruschetta

Served on Toasted French Bread with three toppings:  
Italian Bean; Roma Tomato with Basil & Parmesan;  
Portobello Mushrooms with Balsamic Vinegar  
\$11

#### Green Goddess Dressed Shrimp Cocktail

With Asparagus spears and Focaccia bread  
\$13

### Comfort Food

#### Alma Beef Chili

Chunky Chili House Made with Alberta Beef Sirloin spiced with Chipotle Peppers served with Guacamole & Sour Cream  
\$14

#### Chicken Fricassee

Creamy Blend of Chicken, Spring Peas, Asparagus and Mushrooms Served in a Flaky Pastry Shell with side salad  
\$14

#### Baked Spinach and Cheese Cannelloni

Nestled in a Vodka Tomato Rose Sauce and Topped with fresh Parmesan & Basil served with a side salad  
\$15

### Poached Salmon

Poached and Chilled Wild Caught Salmon Filet with  
Grilled Summer Vegetables, Vine Ripened Tomato served with a Roasted Barley Salad and Sparkling Wine and Shallot  
Vinaigrette  
\$18

### Dessert

#### Chocolate Fondue

Callebaut Milk Chocolate with Rice Krispy Squares, Marshmallows and Fresh Fruit  
\$8

#### Lemon Pavlova Tart

Baked Meringue topped with Lemon Cream & Fresh berries  
\$8

#### Pineapple Upside down Cake

With Maple Sauce  
\$8