

*Starters:*

**Caesar Salad: 17 gf**

Iceberg lettuce, creamy caesar dressing, croutons and shaved parmigiano

**Italian Salad: 18 gf, vg**

Iceberg lettuce, Italian dressing, cherry tomatoes, red onions, sundried tomatoes, olives, goats cheese

**Caprese Salad: 15 gf, vg**

Bocconcini, mixed cherry tomatoes, fresh basil, olive oil and aged balsamic glaze

*Appetizers:*

**Arancini: 15 vg**

Fried risotto balls, stuffed with provolone, asiago, mozzarella served with marinara

**Truffle Mushroom Arancini: 17 vg**

Truffle mushroom duxelles risotto balls, asiago, shaved pecorino served with rose sauce

**Antipasto:**

\$19 for two, \$24 for four

Asiago, pecorino, gorgonzola, feta, brie, prosciutto, salami, olives, cherry tomato's, arugula

**Burrata: 18 vg, gf**

Burrata cheese, crostini, fresh pesto, cherry tomatoes, aged balsamic glaze

**Bruschetta: 14 vg, gf**

Grilled house made bread, marinated cherry tomatoes, basil, aged balsamic glaze

**Calamari: 18**

Calamari, zucchini, peppers, served with citrus garlic aioli and marinara

**Steamed Mussels: 18 gf**

Mussels, garlic, cherry tomatoes, white wine, oregano, chili flakes, marinara, house made bread finished with a citrus gremolata

**Polpette Di Nana: 15**

Homemade pork and beef meatballs, served with marinara, shaved parmigiano

**Potato au gratin: 17 gf, vg**

Dauphinoise potatoes, garlic, mozzarella, asiago, pecorino, parmigiano, heavy cream, butter

*Pastas:*

**Spaghetti & Meatballs: 27**

Homemade meatballs, slow simmered marinara, spaghetti

**Carbonara: 27 gf**

Pancetta, farm fresh eggs, parmigiano, asiago, pecorino, spaghetti

**Pene Rose: 29 gf**

Marinara, cream, n'duja, garlic, cherry tomatoes, basil finished with truffle oil

**Bolognese: 25 gf**

Slow simmered beef and pork ragu, spaghetti

**Fettuccine Alfredo: 26**

Home made alfredo sauce, fettuccine, shaved parmigiano

**Mare e Monti: 28 gf**

Crispy pancetta, clams, garlic, white wine, tagliatelle tossed in fresh pesto

**Tagliatelle Con Vongole: 27 gf**

Clams, Garlic, chili flakes, parsley, tagliatelle tossed in beurre blanc sauce

**Pappardelle: 30 gf**

Pancetta lardons, olives, sundried tomatoes, cherry tomatoes, spinach, roast peppers, pappardelle tossed in a spicy marinara

**Pescatore: 32 gf**

Mussels, clams, shrimp, garlic, tagliatelle tossed in spicy marinara and finished with a citrus gremolata

**Chicken Parmigiana: 32 gf**

Marinara, oregano, lightly breaded, panfried chicken, provolone served on tagliatelle

**Osso Bucco Style Short Ribs: 38 gf**

10 hour braised short rib, au jus, garlic and sauteed wild mixed mushrooms served on tagliatelle

**Add-ons:**

Roasted gourmet mushrooms 5

Truffle butter 3

Chicken Breast 9

Chicken Parmesan 11

Garlic shrimp 7

(gf) = Gluten free option (vg) = Vegetarian option

(gf) made with gluten free ingredients in a shared kitchen

If you have any allergies or dietary requirements please notify our team

*Pizzas:*

**Margherita: 20 gf**

Marinara, bocconcini, fresh basil

**Prosciutto: 23 gf**

Marinara, prosciutto, mozzarella, arugula, fresh cracked pepper

**Cinque fromage: 20 gf**

Alfredo sauce, mozzarella, gorgonzola, provolone, parmigiano

**Pepperoni: 20 gf**

Marinara, mozzarella, pepperoni

**Funghi: 25 gf**

Alfredo Sauce, roasted gourmet mushrooms, arugula, fresh cracked pepper, finished with a drizzle of truffle oil

**Fiche e Prosciutto: 25 gf**

Fig jam, mozzarella, prosciutto, arugula

**Tre Carne: 25 gf**

Housemade Italian sausage, mozzarella , chorizo, salami, spicy marinara

**Burrata: 28 gf**

Marinara, bocconcini, cherry tomatoes, prosciutto, burrata, fresh pesto, arugula, aged balsamic glaze

**Sicilian: 27 gf**

Marinara, bocconcini, anchovies, roasted peppers, onion, oregano, fresh cracked pepper, pecorino

**Kids Menu:**

We can offer buttery noodles, red sauce spaghetti, simple cheese pizza and any of the kids meals from the Black Bear Tavern. We understand that sometimes children are particular and may need a customized meal, please let the server know what might work and we will endeavor to do our best to create a meal that your child will love!

**Desserts:**

Please talk to your server about our selection of delicious home made desserts

## ***Chef Features:***

### **Protein Selection:**

NY Striploin 10 oz - 44  
Ribeye 10oz - 48  
Filet Mignon 6oz - 40  
Pan seared Halibut 8oz -42  
Roast Salmon 8oz - 36  
Pork Belly 10oz - 36  
Oven roasted Chicken - 34  
Osso Bucco style Short Rib - 48

### **Side Selection:**

#### **Roasted Vegetable Risotto: gf, vg**

Butternut puree risotto with Beetroot, zucchini, cherry tomatoes, spinach, garlic, butter

#### **Mushroom Risotto: vg**

Truffle mushroom duxelles, garlic, onion, butter

#### **Citrus Risotto: vg**

Lemon, lime, garlic, onion, butter

#### **Mediterranean Couscous: vg**

cherry tomatoes, basil, squash, beets dressed in a lemon dill vinaigrette

#### **Italian Salad: gf, vg**

Iceberg lettuce, Italian dressing, cherry tomatoes, red onions, sundried tomatoes, olives, goats cheese

#### **Garden Mash: gf, vg**

Creamy garlic mashed potatoes and roasted vegetable medley

### **Sauces:**

#### **Au poivre (steak selection only): gf, vg**

Cognac, shallots, butter, fresh cracked black pepper, heavy cream

#### **Au Jus: gf**

Rich beef gravy, carrots, onion, celery, tomato, garlic

#### **Garlic Mushroom: vg**

Mushroom, garlic, cream, parsley

#### **Beurre Blanc: gf, vg**

White wine, vinegar, butter, shallots

### **Add-ons**

Roasted gourmet mushrooms 5  
Truffle butter 3  
Chicken Breast 9  
Chicken Parm 11  
Garlic shrimp 7

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## The Hotel Falcon Lake:

Welcome to The Hotel at Falcon Lake, a beautifully restored mid-century gem originally built in 1964 and brought back to life in 2023. Located just across the street from the main beach, our hotel offers a variety of exceptional amenities, including a speakeasy lounge, an upscale Italian-inspired restaurant, a casual pub, VLTs, an indoor pool, sauna, steam room, an outdoor gas firepit, and an outdoor games area. Experience the perfect blend of classic charm and modern luxury at The Hotel at Falcon Lake.

Falcon Lake is located in the Whiteshell Provincial Park in southeastern Manitoba, Canada. The lake is about 152 kilometres east of Winnipeg on the Trans-Canada Highway near the Ontario border. The lake is named for Métis poet and songwriter Pierre Falcon (1793–1876). It appears on the Palliser map of 1865.

The lake inspired the name of the TV series Falcon Beach although that fictional location is set on another Manitoba lake. The lake was also a favourite summer destination of Neil Young, who wrote a song entitled "Falcon Lake" while with Buffalo Springfield.

Whiteshell Provincial Park was designated a provincial park by the Government of Manitoba in 1961. It was one of the first group of parks established the year following the passage of the Manitoba Provincial Parks Act. Tourism interest in the area had begun shortly after the arrival of railway lines—the Canadian Pacific Railway in 1883 and the Canadian Northern Railway around 1908. In 1927, the area was suggested as the location for Manitoba's first national park, eventually losing out to a competing proposal for Riding Mountain National Park.

The Ojibway people and various other groups before them initially populated the area. The Ojibway, or Anishinaabe, first mapped some of the area on birch bark. The name of the park is derived from the cowrie shells that were used in ceremonies by the Anishinaabe, including the Ojibway, and among them the Midewiwin practitioners. The historic Winnipeg River and the Whiteshell River are the main rivers that run through the park.

Whiteshell Provincial Park has many pink granite ridges, cliffs, and flat granite areas used for petroform making by First Nation peoples. There is also archaeological evidence of ancient copper trading, prehistoric quartz mining, and stone tool making in the area. The copper trade, which extended toward Lake Superior, began approximately 6,000 years ago. Many artifacts and prehistoric camps were discovered in Whiteshell Provincial Park and are protected under the Heritage Act of Manitoba. The park is still used by Indigenous peoples for wild rice harvesting and ceremonies.