



## GETTING STARTED

### CAESAR SALAD \$10 | \$16

Romaine lettuce, Parmesan cheese, bacon bits and seasoned croutons in a creamy Caesar dressing.

### GREEK SALAD \$10 | \$16

Fresh garden vegetables tossed with Greek dressing, topped with black olives and feta cheese.

### SPINACH SALAD \$10 | \$16

Fresh strawberries, toasted pecans and soft goat cheese with raspberry vinaigrette dressing.

Add chicken or sautéed shrimp to any salad \$6

### GARLIC BREAD \$8

Five pieces of freshly baked bread, seasoned with garlic butter and parsley.

Add cheese \$4

### BRUSCHETTA \$14

Vine-ripened tomatoes, garlic, red onions, Parmesan cheese and fresh basil. Served with freshly baked bread.

### WAGYU PARMESAN MEATBALLS \$16

Simmering in marinara with Parmesan. Served with fresh baguette.

## PIZZAS

All pizzas come on a 12" crust. (Substitute gluten-free pizza dough for \$3)

### CHEESE \$24

Homemade pizza sauce and mozzarella cheese.

### HAWAIIAN \$25

Ham and pineapple.

### HERBIVORE \$25

Homemade bruschetta, goat cheese, mozzarella, fresh basil and balsamic glaze.

### CANADIAN \$26

Smoked bacon, pepperoni and mushrooms.

### THE BUFFALO CHICKEN \$26

House Buffalo sauce, sliced chicken breast, bacon, blue cheese crumble, and green onion.

### THE WRANGLER \$26

Pepperoni, ground beef, bacon, spicy chorizo sausage and a blend of melted cheeses.

### THE TIMBERWOLF \$26

Smoked bacon, ham, roasted garlic, pesto-marinated tomatoes, mushrooms and mozzarella.

### THE ROCKY MOUNTAIN \$26

Alberta beef, bacon, spicy chorizo sausage, red onions, sun-dried tomatoes and grilled asparagus.

## DIPPING SAUCES \$2.00

Creamy Garlic

Ranch

White Truffle Aioli

## PASTA

### CHEESE RAVIOLI \$22

Pasta stuffed with four cheese, finished with marinara and Parmesan cheese.

Suggested Wine Pairing: Sauvignon Blanc

### CHICKEN FETTUCINE ALFREDO \$26

Parmesan and garlic cream sauce tossed with parsley, chicken, mushrooms, bacon and fettucine noodles.

Suggested Wine Pairing: Chardonnay

### CHICKEN PARMESAN \$28

Panko-breaded fresh chicken breast, finished with marinara, mozzarella and Parmesan cheese with double garlic cream fettucine. Served with seasonal vegetables.

Suggested Wine Pairing: Merlot

### LAKE LOUISE MEAT LASAGNA \$26

Made with our signature homemade Bolognese and layered with spinach, cottage cheese and mozzarella.

Suggested Wine Pairing: Cabernet Sauvignon

### PENNE LANE \$26

Blackened chicken breast, spinach, and fire-roasted tomatoes in a creamy garlic sauce, tossed with penne.

Suggested wine pairing: Pinot Grigio

### SEAFOOD FETTUCINE \$32

Tossed with lobster, shrimp, and mussels in a creamy Alfredo sauce.

Suggested Wine Pairing: Sauvignon Blanc

## DESSERT

### CHOCOLATE MOLTEN CAKE \$7

Chocolate cake with a warm liquid center \*Gluten Free\*

### TRIPLE CHOCOLATE MOUSSE \$7

Three layers of milk, dark, and white chocolate

### TRIPLE BERRY CHEESECAKE \$7

Cinnamon crumble base and topped with triple berry sauce

#### FOOD ALLERGY NOTICE:

Please be advised that food prepared here may contain the below ingredients.



\*Vegan cheese available upon request\*

\*Gluten-free options are available upon request\*

Please ask your server for more details.

All prices are subject to GST at the current rate and exclusive of gratuities.

\$5 surcharge will be added for all split-plates.



SPICY DISH



VEGETARIAN DISH



SIGNATURE DISH