

# Legends Dining Room

## small plates

served from 11:30am-10pm

### GARLIC BREAD \$8

Five pieces of freshly baked bread, seasoned with garlic butter & parsley. Add cheese \$4

### CAESAR SALAD \$10 | \$14

Crisp romaine lettuce, Parmesan cheese, bacon bits and seasoned croutons all tossed in Caesar dressing.

### SPINACH SALAD \$12 | \$16

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

### GREEK SALAD \$12 | \$16

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

\*\*add grilled chicken or sautéed shrimps to your greens \$6\*\*

### POUTINE BOWL \$12

Hand-cut French fries with Québec cheese curds & plenty of gravy. Add bacon bits or extra cheese curds \$4. Add grilled chicken breast \$6

### CALAMARI \$17

Lightly breaded, golden-brown calamari rings tossed with crispy pepper rings, soy sauce, sesame oil, and cilantro with a touch of sambal.

Served with homemade tzatziki dip.

extra tzatziki \$2.00

### QUESADILLA \$18

Braised brisket, fresh tomatoes, red onions, and a blend of melted cheeses in a warm tortilla. Served with sour cream and salsa.

Vegetarian option: substitute brisket with roasted portabella mushrooms

### LEGENDARY WINGS \$18

One pound of our specially seasoned chicken wings, tossed in your favourite sauce and served with fresh crudité and ranch dressing.

Sauces: hot | honey hot | honey garlic | buffalo |BBQ|sweet chili | salt & pepper.

extra ranch dip \$1.50

# Legends Dining Room

## large plates

Served 11:30am-10pm

All served with fries or Caesar salad. Substitute spinach salad for \$2, onion rings or sweet potato fries for \$4, or poutine for \$6.  
Gluten-free bun/ bread available.

### PRIME RIB SLIDER BOARD \$18

Three prime rib MINI burgers with smoked bacon and cheddar cheese. Served with a side of chipotle aioli.

### BRAISED BEEF DIP \$20

Over ½ pound of braised beef with melted provolone cheese. Served with beef jus.

### CHICKEN BURGER \$20

Breaded or Grilled chicken breast with chipotle aioli, smoked Gouda cheese, red onions, lettuce & tomato. Served on a toasted brioche bun.

### ALPINE ELK BURGER \$25

Hand formed ground elk & pork patty topped with sautéed mushrooms, smoked Gouda cheese, tomato, lettuce and truffle aioli. Served on a toasted brioche bun.

### BACKWOODS BURGER \$20

An all-beef patty topped with cheddar, bacon, 2 onion rings, lettuce, tomato, and BBQ sauce. Served on a toasted brioche bun.

### CHICKEN CAESAR WRAP \$18

Crispy chicken, romaine, bacon, croutons, and Parmesan cheese tossed in Caesar dressing and wrapped in a flour tortilla.

### HADDOCK FISH & CHIPS \$21

Two hand-battered haddock loins served with coleslaw and homemade tartar sauce.

### STEAK SANDWICH \$23

6oz. center-cut New York striploin topped with sautéed onion, mushrooms & melted provolone cheese. Served on a panini bun.

### BEYOND BURGER \$20

A 100% plant-based patty topped with melted provolone cheese, truffle aioli, tomato, lettuce, and portabella mushrooms. Served on a toasted brioche bun.

### Clubhouse Sandwich \$21

Whole wheat, white or rye bread stacked three high with roasted chicken breast, lettuce, tomato, bacon, cheddar cheese, and savory mayonnaise.

## DINNER SPECIALS

Served 5pm-10pm

### BUTTER CHICKEN \$25

A mild homemade butter chicken served over a bed of basmati rice with yogurt, cilantro & warm naan.

### 10 oz. ALBERTA ANGUS STRIPLOIN \$36

Alberta raised Angus striploin with a brandy peppercorn sauce.

Served with red skinned garlic mash, seasonal fresh vegetables and sautéed mushrooms.

### BISON SHORT RIBS \$32

Braised in Alberta beef broth. Served with red skinned garlic mash, seasonal vegetables, and a brandy peppercorn sauce.

### BLACKENED ATLANTIC SALMON \$ 28

Cast iron seared Atlantic salmon with dill shrimp sauce. Served with basmati rice and seasonal vegetables.

### ALOO GOBI \$18

Curried Yukon potatoes & cauliflower in a flavourful onion and tomato sauce with basmati rice.

# SWEET

Served 11:30am-10pm

## CHOCOLATE MOLTEN CAKE \$7

Gluten-free dark chocolate cake with a warm liquid center.

## TRIPLE CHOCOLATE MOUSSE \$7

Three layers of white, milk & dark chocolate, it's creamy, light and indulgently chocolaty

## MIXED BERRY CHEESECAKE \$7

Cinnamon crumble base and topped with triple berry sauce and seasonal fresh berries.

ice cream add-on \$2.50

your choice of vanilla bean, chocolate or strawberry ice cream

Baileys coffee \$9.50

Irish coffee \$9.50

Espresso Martini \$13.00