



## GETTING STARTED

### CAESAR SALAD \$12 | \$16

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

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

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

### GREEK SALAD \$15 | \$18

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

### GARLIC BREAD \$9

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

*Add cheese \$5*

### BRUSCHETTA \$16

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

### WAGYU PARMESAN MEATBALLS \$18

Simmering in marinara with Parmesan. Served with fresh baguette.

*Add chicken or sautéed shrimp to any salad \$8*

## PIZZAS

All pizzas come on a 12" crust. (Substitute gluten-free pizza dough for \$4)

### 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 \$2.50

Creamy Garlic

Ranch

White Truffle Aioli

## PASTA

### CHEESE RAVIOLI \$24

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 \$28

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 \$9

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

### TRIPLE BERRY CHEESECAKE \$9

Cinnamon crumble base and topped with triple berry sauce

### TRIPLE CHOCOLATE MOUSSE \$9

Three layers of milk, dark, and white chocolate

\*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.

### FOOD ALLERGY NOTICE:

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



 **SPICY DISH**

 **VEGETARIAN DISH**

 **SIGNATURE DISH**