

BREAKFAST MENU



DAY STARTERS

Toasted Everything Bagel

With cream cheese - 6

With cream cheese, smoked salmon & red onion - 9

Triple Berry Smoothie 10

Raspberries, blackberries, strawberries, yogurt, honey and 100% fruit juice

HOT BREAKFAST

Stack of Pancakes 18

Stack of pancakes served with a fresh berry compote, whipped cream, syrup and a choice of bacon/sausage/black forest ham

Breakfast Club 20

Your choice of whole wheat/white/rye bread stacked three high with smoked bacon, fried egg, cheddar cheese, black forest ham, tomatoes, lettuce, mayonnaise & served with Parmesan cheese home fries

Spinach, Mushroom & Feta Wrap 20

Farm fresh scrambled eggs, sweet peppers, spinach, mushrooms & feta cheese wrapped in a warm flour tortilla, served with Parmesan home fries

BUFFET*

Continental Breakfast Buffet 21.99

Belgian waffle station, freshly baked pastries, assorted cold cereal, selection of fresh whole fruit, tropical fresh fruit salad, yogurt parfait selection, assorted breads, preserves, smoked salmon, milk chocolate fountain, tropical fresh fruit medley & mini donuts

| Buffet includes: Apple & orange juice, Starbucks house blend coffee & a Tazo selection

| Buffet for children 5 & under is free, children from 6 to 16 is 15

| Vegan cheese and gluten free options available upon request

*when applicable

Tropical Fresh Fruit Salad 9

Cantaloupe, honeydew, pineapple, grapes and oranges

Yogurt Parfait 10

Yogurt, granola and berries

Sunrise Breakfast 20

Two eggs served any style with Parmesan cheese home fries, mini fruit smoothie, toast & a choice of bacon/sausage/black forest ham/small fruit cup

Banana Bread French Toast 20

Two slices of banana bread dipped in cinnamon egg, topped with caramelized pecans

Omelette 22

Served with toast & Parmesan home fries with a choice of up to 3 topping: tomatoes, mixed peppers, black olives, spinach, bacon, ham, mushrooms, green onions, sausage, shredded cheese, feta cheese

| Egg white Omelette also available

| Additional toppings - 1/ea.

SIDES

2 slices of toast 5

| white/wheat/whole/rye

Parmesan Cheese Home Fries 5

Yogurt (Plain) 6

1 Egg 6

Breakfast Sausage/Bacon 6

Oatmeal 10

Black Forest Ham Wrap 20

Farm fresh scrambled eggs, sweet peppers, black forest ham & melted cheese wrapped in a warm flour tortilla, served with Parmesan home fries

Smoke Brisket Wrap 20

Farm fresh scrambled eggs, sweet peppers, smoked brisket & melted cheese wrapped in a warm flour tortilla, served with Parmesan home fries

Eggs Benedict 24

Toasted English muffin with two soft poached eggs topped with hollandaise sauce & a choice of black forest ham/smoked salmon/sauteed spinach, served with Parmesan home fries

Alberta Steak & Eggs 32

6 oz. Alberta beef striploin cooked to order, served with two eggs, tater tots, toast, grilled-sliced tomato & parmesan cheese

Full Breakfast Buffet 23.99

Free range farm raised scrambled eggs, Chef's egg dish, cinnamon Fresh toast, buttermilk pancakes with blueberry compote, smoked salmon, baby potatoes, breakfast sausages, smoked bacon, Belgian waffle station, freshly baked pastries, assorted cold cereal, selection of fresh whole fruit, tropical fresh fruit salad, yogurt parfait selection, assorted bread, preserves, milk chocolate fountain with tropical fresh fruit medley, mini donuts & hot oatmeal

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THE FOLLOWING INGREDIENTS: WHEAT/GLUTEN, TREE NUTS, SOY, SHELLFISH, PEANUTS, EGGS, FISH & DAIRY.

LUNCH MENU



SMALL PLATES

Garlic Bread

Freshly baked french baguette seasoned with garlic butter & herbs
| Add Cheese 5

One Pound Legendary Wings

One pound of our specially seasoned chicken wings, tossed in your choice of sauce, served with fresh crudité & ranch dip.
- hot - honey hot - honey garlic - buffalo - BBQ - sweet chili - salt & pepper

Poutine Bowl

Golden French fries with Quebec cheese curds & beef gravy
| Add bacon bits or extra cheese curds 5
| Add grilled chicken 8

Grilled Chicken Quesadilla

Grilled chicken breast, fresh tomato, red onions with melted three cheese in a crisp tomato basil tortilla, sour cream and salsa

9 **Hearts of Romaine** 12 | 16
Crisp romaine hearts, Parmesan cheese, bacon bits and seasoned croutons tossed in our classic Caesar dressing

19 **Tuscan Salad** 12 | 16
Assorted baby lettuce, summer blueberries, fresh tomatoes, English cucumbers, dried cranberries, soft goat cheese with an aged balsamic vinaigrette
| Add grilled chicken breast or sauté garlic shrimp 8

15 **Baby Spinach Salad** 12 | 16
Hand-picked baby spinach leaves, fresh watermelon, candied pecans, fresh strawberries, feta cheese, house made raspberry vinaigrette

21

LARGE PLATES

Honey Hot Chicken Burger

Crisp breaded chicken breast tossed in honey hot sauce, topped with melted smoked Gouda cheese, Boston bib lettuce, sliced tomato & pickled red onions

Philly Steak

Thin strips of beef cooked to order, caramelized onions and sweet peppers, cheddar cheese sauce served on a garlic french baguette

Slow-roasted Turkey Clubhouse

Roasted turkey breast, cheddar cheese, smoked bacon, fresh tomato & Boston bib lettuce with savory mayonnaise stacked three layers high with your choice of bread
- whole wheat - white - marble rye

25 **Prime Rib Bacon Cheddar Burger** 22
Prime rib patty topped with cheddar cheese, smoked bacon, chipotle mayonnaise, Boston bib lettuce, fresh tomato, red onion on toasted sesame seed Kaiser buns

25 **Chicken Caesar Wrap** 22
Crispy chicken tenders, romaine hearts, smoked bacon, croutons, Parmesan and Caesar dressing wrapped in a tomato basil tortilla

22 **Haddock Fish & Chips** 22
Two hand battered haddock loins served with golden French fries, coleslaw and homemade tartar sauce

DINNER MENU

SMALL PLATES

Garlic Bread

Freshly baked french baguette seasoned with garlic butter & herbs
| Add Cheese 5

Hearts of Romaine

Crisp romaine hearts, Parmesan cheese, bacon bits and seasoned croutons tossed in our classic Caesar dressing

Spring Mix Salad

Assorted of baby lettuce, mandarin oranges, dried cranberries, fresh tomatoes, rainbow radish & soft goat cheese with an aged balsamic vinaigrette
| Add grilled chicken breast or sauté garlic shrimp 8

Yellow Fin Tuna Sashimi

Sesame crusted seared tuna, seaweed salad, soy & sesame seed oil

Fried French Brie

Three pieces of battered brie cheese, served golden brown with blueberry reduction & apple slaw

Crab Cakes

Two pieces of pan seared crab cakes, house made apple slaw & caper tartar

Pork Belly Tacos

Slow roasted pork belly served in three soft tortillas with mild pineapple salsa

Fire Cracker Calamari

Spicy calamari tossed in soy sauce & sesame seed oil, fresh cilantro and a touch of sambal sauce, house made tzatziki

Baby Spinach Salad

Hand-picked baby spinach leaves, fresh watermelon, candied pecans, fresh strawberries, feta cheese, house made raspberry vinaigrette

LARGE PLATES

Alpine Elk Burger

Hand made ground Elk & pork patty, sauté mushrooms, smoked gouda cheese, sliced tomato, pickled red onions, fresh lettuce, dill pickle and white truffle aioli

Open Face Alberta Steak Sandwich

6oz centre cut Alberta beef strip loin, sauté mushrooms, onions & melted provolone cheese served on garlic baguette. Served with truffle Parmesan mash and fresh vegetables

Grilled Fresh Atlantic salmon

Grilled Atlantic salmon, creamy lobster risotto, sauté shrimp, dill drizzle, rainbow radish and fresh vegetables

Blackened Fresh Cod Fillet

Wild caught Icelandic blacken Cod fillet, lobster risotto, fresh vegetables pineapple honey cilantro lime salsa

Alberta Bison Short Ribs

8 hour slow braised Alberta Bison short rib, dauphinoise potato, fresh vegetables & cracked black peppercorn sauce

28 **Wagyu Burger** 30
Hand made 100% wagyu beef patty, bacon jam, cheddar cheese, Boston bib lettuce, red onions, sliced tomato, dill pickle and chipotle aioli

28 **Butter Chicken** 28
A mild homemade butter chicken served over a bed of basmati rice, cilantro yogurt drizzle and warm naan

30 **Alberta 16oz Rib Eye Steak** 48
Grilled AB rib eye, white truffle Parmesan mash, sauté mushrooms, fresh vegetables, green peppercorn sauce

35 **Alberta Rack of Lamb** 48
Spring Alberta lamb rack coated with french Dijon panko, dauphinoise potato, fresh vegetables and red wine jus

Please ask your server for our vegetarian & gluten friendly options if required.

| All items listed above are served with fries, Caesar or spring mix salad.

| Substitute spinach salad - 2, onion rings or sweet potato fries - 6 / poutine - 8

| Gluten free bun/ bread available