



To Start

Kale & Beet Salad \$17 V/GF/DF

Cherry Tomatoes, Peppers, Pickled Onions, Roasted Pecans & Dried Cranberries

Add Grilled Chicken Breast or Pan Seared Salmon \$10

Caesar Salad \$16

Crispy Romaine, Baby Kale, Focaccia Croutons, Lemon & Parmesan

Add Grilled Chicken Breast or Pan Seared Salmon \$10

Artisan Meats \$20 DF

Valbella Roher Speck, VDG Lemon Oregano Salumi, VDG Finocchiona,

San Daniel Prosciutto, House Preserve & Artisan Crackers

Artisan Cheese \$22

Du Village (Brie – Quebec), Truffled Cheddar (Manitoba), P.D.O Manchego (Spain),

Oka (Quebec), Port Wine Jelly & Crisps

Enhancements

Variety of Preserved Garden Vegetables V/GF/DF \$6

Lemon Marinated Olives V/GF/DF \$6

Warm Pull-apart Focaccia V/DF \$6

Sundried Tomato & Calamata Olive Tapenade V/GF/DF \$5

Extra Artisan Crackers V/DF \$5

Chef's Charcuterie Selection \$39

Three Meats & Cheeses à la Chef with Preserved Garden Vegetables & Baguette

Soup

Winter Squash Soup \$8 Cup/\$12 Bowl v

Spices, Carrot & Ginger

Daily Soup \$8 Cup/\$12 Bowl

Chef's Daily Creation

Small Plates

Confit Duck Rolls \$16

Two Crispy Spring Rolls, Vegetables & Spicy Citrus Soy Dip

Fried Cauliflower \$16 v

Szechuan Pepper, Scallions & Yuzu Aioli

Miso & Maple Glazed BC Salmon \$16 GF

Baked on a Cedar Plank, Pickled Onion & Potato Crisp

Lounge Classics

Fish & Chips \$20/Two Pieces \$27 DF

Craft Beer Battered Pollock, Thick Cut Fries, Zesty Lemon Slaw & Tartar Sauce

The Burger \$23

6 oz Daily Ground AAA Albertan Beef Burger, Served on a House-made Potato Brioche Bun,
With Crispy Lettuce, Tomato, House Mayo, Red Onion, Pickle, Bacon & Smoked Cheddar
With Your Choice of French Fries, Mixed Greens or Soup

The Beyond Burger \$23 V/DF

Beyond Meat Burger, Served on a House-made Avocado Bun,
With Crispy Lettuce, Tomato, Avocado "Mayo", Red Onion & Pickle,
With Your Choice of French Fries, Mixed Greens or Soup

The Hiker \$23

Grilled Chicken Breast, Fried Egg, Double Smoked Bacon, Crispy Lettuce, Tomatoes, House Mayo,
With Your Choice of French Fries, Mixed Greens or Soup

Alberta Beef Sandwich \$28

7oz AAA Alberta Striploin, Served on Garlic Buttered Farmers Bread, Onions & Peppers,
Topped with Crispy Onion Rings & Green Pepper Aioli
With Your Choice of French Fries, Mixed Greens or Soup

Sheet Pan Nachos \$25 V/GF

Corn Tortillas, House Cheese Blend, Tomatoes, Peppers, Onions, Corn, Seven Beans,
Fresh Avocado & Jalapeño, Sour Cream Drizzle, Cilantro & Salsa

Mains

Braised Beef & Mushroom Pasta \$25

Slow Braised Beef, Sautéed Mushrooms, Cavatappi Pasta, Broccoli, Cream & Rosemary

The Steak \$49 GF

10oz NY Striploin, Crispy Fingerling Potatoes, Seasonal Vegetables & Mushroom Demi-glace

BC Salmon \$32

Miso Glaze, Vegetable Stir Fry, Crunchy Spicy Peanuts & Sticky Ginger Rice

Green Vegetable & Coconut Curry \$23 V/DF

Spicy Vegetables in a Ginger & Coconut Sauce, Lemon Rice, Toasted Coconut & Naan Bread

Add Grilled Chicken Breast or Pan Seared Salmon \$10

Dessert

Basque Cheesecake \$12

Blood Orange, Canadian Maple, Toasted Pecan

Sticky Toffee Pudding \$12

Grand Marnier, Dark Caramel, Vanilla Gelato

Black Forest Parfait \$12

Chocolate Ganache, Preserved Cherry, Chocolate Semi-Fredo

Ginger Crème Brûlée \$12

Poached Pear, Red Wine, Cinnamon Crumble

Seasonal Sorbet \$8/scoop