

STARTERS

FRENCH ONION SOUP *(G.F.)*

Caramelized onions in a rich port accented broth, topped with garlic croutons, Swiss and Parmesan cheeses

ROASTED RED PEPPER BISQUE *(V) (G.F.)*

Fire roasted sweet red bell peppers pureed in a silky vegetable broth

CAESAR SALAD *(G.F.)*

Crisp Romaine lettuce, herb croutons, shaved Parmesan and bacon tossed in our Chipotle Caesar dressing

TOMATO SALAD *(V) (G.F.)*

Locally sourced heirloom tomatoes, cucumber, radish and pea shoots with our fresh basil vinaigrette

SHRIMP COCKTAIL (6 pc) *(G.F.)*

Wine poached jumbo tiger prawns served chilled with traditional cocktail sauce

SPRING ROLLS (3 pc) *(V)*

Vegetable filled spring rolls served with micro greens and vegan Siracha “mayo”

BRUSCHETTA *(V)*

Grilled Focaccia slices with fresh tomato pesto, Grana Padano and balsamic glaze

BISON CARPACHIO *(G.F.)*

Thin sliced Alberta Bison tenderloin on horseradish aioli, garnished with micro greens and cranberry crisps

TABLES OF 6 OR MORE WILL BE SUBJECT TO A 18% GRATUITY CHARGE

(G.F.) – ITEM IS OR CAN BE PREPARED GLUTEN FRIENDLY

(V) – ITEM IS VEGAN

JUST FOR KIDS

12 & UNDER ONLY

PENNE PASTA MAC AND CHEESE (G.F.)

Served with garlic bread

CHICKEN FINGERS

Served with plum sauce and fries or fresh vegetables

BURGER (G.F.)

With mustard, ketchup and fries or fresh vegetables

FISH & CHIPS

With lemon and tartar sauce

MAINS

BISON BURGER

Alberta raised Bison patty with double smoked bacon, smoked cheddar, pickled onion and horseradish mayo, served on a toasted Brioche roll with fries or house salad

AVOCADO CHICKEN CLUB (G.F.)

Grilled chicken breast topped with Swiss cheese, avocado cream, double smoked bacon, tomato, lettuce, salsa verde and chipotle mayo, served on a toasted Brioche roll with fries or house salad

BLACK BEAN BURGER (V) (G.F.)

Black bean based patty with lettuce, tomato, pickled red onion and chipotle mayo, served on a toasted Brioche roll, with fries or house salad

CROSSING BURGER (G.F.)

Hand crafted ground chuck patty loaded with bacon, processed cheese, lettuce and tomato, ketchup, mustard, pickles and mayonnaise, served on a toasted Brioche roll with fries or house salad

Above Items are served with your choice of fries or mixed green salad. Substitute for poutine or Caesar salad

PORTOBELLO GRATIN (V) (G.F.)

Portobello mushroom caps filled with basil and garlic infused tomatoes, spinach and toasted pine nuts, then baked with a panko crust, served with balsamic glaze,

SIDE CHOICES

FRIES

ONION RINGS

GRAVY

GARLIC BREAD

EVENING BUFFET

Served 5:00pm till 8:00pm (When Available)

Fresh salads with Naan bread, baked ham, meatballs, market fish, creamy chicken with wild mushrooms, rice, potatoes, veggies, desserts, coffee, tea and soda

Adult

Senior (65 and older)

Child (12 & under)

ENTRÉES

NEW YORK STEAK *(G.F.)*

8oz AAA Alberta New York steak grilled to your liking, served with grilled garlic Focaccia, roasted vegetables and your choice of chive mashed potatoes or rice pilaf

BEEF TENDERLOIN *(G.F.)*

6oz AAA Alberta beef filet, served with brandy green peppercorn sauce, and roasted vegetables, with your choice of chive mashed potatoes or rice pilaf

STEAK ACCOMPANIMENTS

- (6) Garlic sauteed, jumbo tiger prawns
- (3) Lobster claws with clarified butter w/
Brandy green peppercorn sauce

ROASTED COHO SALMON STEAK *(G.F.)*

Crusted with Pistachios, with a white wine and red pepper coulis. Served with roasted vegetables and your choice of chive mashed potatoes or rice pilaf

PENNE MARINARA *(G.F.)*

Penne pasta tossed with tomato peppers and onion in a rich red wine sauce, topped with shaved Parmesan cheese. Served with garlic Focaccia

Add grilled chicken or shrimp

CHICKEN POT PIE

Roasted chicken breast and aromatic vegetables finished in a white wine cream sauce with a hint of Dijon. Topped with rich, flakey puff pastry

BISON RAGOUT *(G.F.)*

Ground Alberta bison simmered in red wine and demi glace, served over Penne with shaved Grana Padano and garlic Focaccia