

# STARTERS

## FRENCH ONION SOUP

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

## WEDGE SALAD *(G.F.)*

Crisp wedge of iceberg, drizzled with buttermilk dressing and topped with double smoked bacon, crumbled blue cheese, tomatoes, cucumbers and croutons

## CAESAR SALAD *(G.F.)*

Crisp Romaine lettuce, double smoked bacon, croutons and Grana Padano cheese tossed in our house dressing

## CRISPY COCONUT SHRIMP (5 pc)

Coconut crusted fantail shrimp, served with our spicy mango salsa

## SPRING ROLLS (4 pc) *(V)*

Crisp Vegetable filled spring rolls served with vegan Siracha mayo

## BRUSCHETTA

Grilled Focaccia slices with fresh basil, tomatoes, onions, garlic and olive oil topped with Grana Padano cheese and balsamic glaze

## BISON CARPACCIO *(G.F.)*

Thin sliced Alberta Bison loin with horseradish aioli, pea shoots 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, lettuce, tomato, pickled red onion and horseradish mayo, served on a toasted Brioche roll

### **AVOCADO CHICKEN CLUB (G.F.)**

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

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

Grilled black bean based patty with vegan cheddar, lettuce, tomato, pickled red onion and Siracha mayo served on a toasted Brioche roll

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

### **BAKED PORTOBELLO GRATIN (V)**

Portobello mushroom caps filled with basil and garlic infused tomatoes, and onions baked with a panko crust served with roasted vegetables and rice pilaf

## SIDE CHOICES

FRIES

ONION RINGS

GRAVY

GARLIC BREAD

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

*(V) - VEGAN*

## *EVENING BUFFET*

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

Fresh salad bar with naan bread, baked ham, meatballs, market fish, fried chicken, rice, potatoes, veggies, desserts, coffee, tea and soda

*Adult*

*Senior (65 and older)*

*Child (12 & under)*

### **NEW YORK STEAK** *(G.F.)*

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

### **BEEF TENDERLOIN** *(G.F.)*

6oz AAA Alberta beef filet grilled to your liking, served with chive mashed potatoes, roasted vegetables, and grilled garlic Focaccia

### **STEAK ACCOMPANIMENTS**

Brandy green peppercorn sauce

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

Topped with a maple-pecan butter sauce, served with roasted vegetables and rice pilaf

### **PAPPARDELLE MARINARA** *(G.F.)*

Pappardelle pasta tossed with roasted tomatoes, peppers, mushrooms, and onions in a basil and tomato sauce, topped with shaved Grana Padano cheese. Served with grilled garlic Focaccia

Add grilled chicken breast

### **CHICKEN POT PIE**

Diced chicken breast simmered in a creamy white wine sauce with sage and Dijon. Topped with puff pastry

### **BISON RAGOUT** *(G.F.)*

Ground Alberta bison simmered in red wine scented demi glaze, served over Pappardelle pasta with shaved Grana Padano and grilled garlic Focaccia

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

## WINE

### WHITE WINES

6OZ

750ML

Copper Moon, Pinot Grigio  
Kim Crawford, Sauvignon Blanc  
Quails Gate, Chardonnay  
See Ya Later Ranch, Riesling

### RED WINES

Copper Moon, Shiraz  
See Ya Later Ranch, Pinot Noir  
Luigi Bosca, Malbec  
Meiomi, Cabernet Sauvignon

### ROSE WINE

Beringer, White Zinfandel

## BEER & COOLERS

### DOMESTIC BEER (341 ML)

Canadian, Kokanee, Coors light, Budweiser, Old Style Pilsner

### PREMIUM BEER

Corona (Mexico) (330 ml)                      Stella Artois (330 ml)  
Guinness (Ireland) (440 ml)

### COOLERS

Smirnoff Ice (330 ml), Strongbow Cider (500 ml),  
Schofferhofer Grapefruit Beer (330 ml), Ole Chili Mango (355 ml)

## SPIRITS - 1 OZ

### Highballs

Royal Reserve Rye  
Alberta Pure Vodka  
Lambs White Rum  
Lambs Dark Rum  
Gilbey's Gin  
Dewar's Scotch

### Premium Spirits

Crown Royal Rye  
Grey Goose Vodka  
Captain Morgan Spiced Rum  
Bombay Sapphire Gin  
Glenlivet 12 year Scotch  
Jack Daniels

## COCKTAILS

### 1.5 OZ - CAESAR 1 OZ

Caesar	Lime Margarita
Blue Hawaii	Rum Punch
Whiskey Sour	Paralyzer
Cran. Raspberry Martini	Singapore Sling
Long Island Iced Tea	Vanilla Vodka & Cola
Pina Colada	Tequila Sunrise

## NON-ALCOHOL

Soda Pop, Iced Tea, Lemonade  
Milk (white or chocolate)  
Coffee or Tea  
Hot Chocolate  
Virgin Cocktail  
Ole Chili Mango Mocktail  
Corona 0.0%  
Guinness 0.05%

Any guest not staying in our motel will not be served more than 2  
single size alcoholic beverages.