

STARTERS

CHEF'S DAILY SOUP

Please ask your server for today's creation.

CAESAR SALAD

Served with a tapenade crouton,
crisp pancetta and shaved Grana Padano

WINE SUGGESTION: SAUVIGNON BLANC

HEIRLOOM TOMATO SALAD

Local heirloom tomatoes served on mixed greens
with cucumber, carrot and burnt orange balsamic
vinaigrette

WINE SUGGESTION: GEWÜRZTRAMINER

WARM QUAIL AND MOREL SALAD

Sautéed quail and morel mushrooms
finished in a warm mustard vinaigrette
served on crisp Romaine lettuce

WINE SUGGESTION: PINOT NOIR

SMOKED DUCK BREAST

Sliced smoked duck breast with sun-dried cranberry
Chutney, pea shoots and pomegranate cream

WINE SUGGESTION: CABERNET SAUVIGNON

AHI TUNA

Chilled rare seared tuna with avocado and wasabi
mousse with wakame

WINE SUGGESTION: CHARDONNAY

ENTREES

BISON BURGER

Alberta bison patty on grilled brioche roll garnished with horseradish mayo, pickled red onion, balsamic ketchup, heirloom tomato, cheddar and boar bacon. Served with your choice of fries, garden salad or chef's daily soup

WINE SUGGESTION: SHIRAZ OR CABERNET SAUVIGNON

WASABI CRUSTED TUNA BURGER

Seared rare yellowfin tuna loin on a grilled brioche roll with wasabi mayo, pickled ginger and Asian slaw. Served with your choice of fries, garden salad or chef's daily soup

WINE SUGGESTION: GEWURZTRAMINER OR PINOT GRIGIO

ROASTED PORTABELLA GRATIN

Portabella mushroom caps stuffed with heirloom tomatoes and fresh basil baked with panko crust served over couscous with fresh market vegetables

WINE SUGGESTION: PINOT NOIR OR CHARDONNAY

ARCTIC CHAR

Pan seared char garnished with a Mediterranean inspired olive and caper salsa, market vegetables and lemon scented couscous

WINE SUGGESTION: CHARDONNAY OR PINOT NOIR

ENTREES

VENISON FLANK STEAK

Seared venison served over spätzle with Madeira reduction, morels and market vegetables

WINE SUGGESTION: PINOT NOIR OR CABERNET SAUVIGNON

ROAST CHICKEN SUPREME

Crisp skinned chicken breast roasted with cipollini onions served with malbec pan jus, chive mashed potatoes and market vegetables

WINE SUGGESTION: CHARDONNAY OR SAUVIGNON BLANC

RACK OF LAMB

New Zealand lamb roasted with Dijon and panko served with a fresh basil scented demi-glace, market vegetables and chive mashed potatoes

WINE SUGGESTION: CABERNET SAUVIGNON OR MALBEC

RIB STEAK

16 ounce bone-in Alberta AAA rib steak with sautéed mushrooms, duck fat roasted fingerling potatoes and market vegetables

WINE SUGGESTION: CABERNET SAUVIGNON OR MALBEC

6OZ FILET MIGNON

Served with Béarnaise sauce, duck fat roasted fingerling potatoes and market vegetables

WINE SUGGESTION: CHARDONNAY OR SHIRAZ

Prices do not include gratuities or taxes

EVENING BUFFET

Served 5:30pm till 8:30pm

Fresh salad bar with fresh breads, baked ham, meatballs, salmon, fried chicken, rice, potatoes, seasonal garden veggies, desserts, coffee or tea for adults and soda for kids

\$29.95 Adult

\$25.95 Senior (65+)

\$14.95 Child (under 12)

JUST FOR KIDS (12 & UNDER)

PENNE PASTA MAC AND CHEESE \$10.95

Served with garlic bread

CHICKEN FINGERS \$10.95

Served with plum sauce and fries or fresh vegetables

BURGER* \$10.95

With mustard, ketchup and fries or fresh vegetables

FISH & CHIPS \$10.95

With lemon and tartar sauce

BREAKFAST BUFFET

Served 7am till 9:30am Daily

Full Buffet

Bacon
Sausage
Hash browns
Scrambled eggs
French Toast
Eggs Benedict

Continental

Toast
Fresh fruit
Cereals
Yogurt
Waffles
Muffins
Juice
Coffee & tea

\$23.95 Full Buffet

\$14.95 Continental Buffet