

Appetizers

Bruschetta	7.00
Deep Fried Shrimp	8.00
Calamari ~ with Tzatziki sauce	9.00
Spinach and Artichoke Dip ~ for two	9.00
~ add crab	11.00
Smoked Salmon ~ on light rye with cream cheese	10.00

Soup

Tomato Herb Soup	5.50
Seafood Chowder	7.00
Baked Onion Soup	8.00

Salad

	Small	Large
Caesar Salad	6.50	9.50
Greek Salad	7.50	10.50
Garden Salad ~ with homemade ranch or sundried tomato vinaigrette	6.50	9.50
Spinach Salad ~ with bacon, tomatoes, eggs and homemade ranch dressing	8.00	11.00

Light Dinners

Chicken Caesar	13.00
Wild Salmon Caesar	15.50
Grilled Prime Rib Roast Caesar Salad	16.50
ADD BAKED POTATO OR FRENCH FRIES TO ABOVE ~ 3.00	
Stuffed Baked Potato and Caesar Salad	11.00
6 oz NY Steak	16.50
~ with choice of fries, baked potato or Caesar salad	

UPGRADE TO A SPINACH OR GREEK SALAD ~ 2.75

MENU & PRICING SUBJECT TO CHANGE

From The Grill

AAA STERLING SILVER ALBERTA BEEF
SERVED WITH SAUTÉED MUSHROOMS AND BAKED POTATO



New York Steak ~ with spiced herb butter	8 oz	23.00
	10 oz	25.00
Pepper Steak ~ a NY cut with brandy peppercorn sauce	8 oz	25.00
	10 oz	27.00
Ribeye Steak ~ served with a choice of gorgonzola herb butter or Madeira demi sauce	10 oz	29.00
Steak Neptune ~ NY steak topped with a seafood gratiné	6 oz	32.00
	8 oz	34.00

Game

SERVED WITH DAILY VEGETABLES AND MASHED POTATOES

Venison Steak	35.50
~ Royal Denver cuts with sundried cranberries and a Marsala mushroom sauce	
Venison Stew ~ simmered in a red wine demi-glaze	29.00

From The Sea

Wild Pacific Salmon

~ grilled and served with daily vegetables, rice and a choice

Sesame Soya Sauce	19.00
Creamy Tarragon Sauce	20.00

Grilled Jumbo Prawns ~ brushed with garlic lime butter and served with daily vegetables and rice	One skewer	15.50
	Two skewers	22.50

Chicken

Chicken Breast ~ served with daily vegetables, baked potato and a choice of Teriyaki Sauce or Spiced Herb Butter	17.00
Chicken Mediterranean ~ in a vegetable tomato sauce with olives and feta cheese, served over rice	17.50
Chicken and Jumbo Prawns ~ served over rice with a choice of Spicy Creole or Curry Sauce	20.00

ALL MEALS INCLUDE A BASKET OF OUR FRESHLY BAKED CHEESE BREAD

Alberta Prime Rib Roast

AAA ALBERTA BEEF ROASTED DAILY
AND SERVED WITH SAUTÉED MUSHROOMS AND MASHED POTATOES

Prime Rib ~ 6 oz cut	22.00
Prime Rib ~ 8 oz cut	24.00
Pasture and Pond ~ 8 oz cut with a skewer of five jumbo prawns	31.00
Grilled Prime Rib Roast	19.50

ADD TO ABOVE: DAILY VEGETABLES ~ 3.00 LARGER CUTS ~ 1.75 per ounce

Roasted Pork Tenderloin

SERVED WITH DAILY VEGETABLES AND MASHED POTATOES

Madagascar ~ with a brandy peppercorn sauce	19.50
Hunter Style ~ with mushrooms, onions, tomatoes and bacon in a demi sauce	19.50

Pasta

Steak and Pasta ~ 6 oz NY steak with mushrooms and choice of Tomato Sauce	19.00
Carbonara	21.00
Fettuccine Carbonara ~ cream sauce with bacon and crushed black peppercorns	15.50
Chicken Fettuccine ~ a brandy creamy cheese sauce with onions, mushrooms and sundried tomatoes	16.50
Seafood and Smoked Salmon Fettuccine ~ creamy cheese sauce with capers, celery and tarragon	18.00
Fettuccine with Tomato Sauce ~ the Italian Classic	12.00
Veggie Pasta ~ stir-fried vegetables and tomato sauce ADD: MELTED SWISS CHEESE ~ 2.50	15.00

INQUIRE WITH YOUR SERVER FOR VEGAN AND VEGETARIAN OPTIONS

Kids Menu

Ants on a Log				4.00
Carrot & Cucumber Sticks ~ with ranch dressing				4.00
French Fries				3.50
Corn on the Cob				3.00
Fettuccine ~ plain				3.50
~ tomato sauce				5.50
~ creamy with bacon				7.00
K.D. Delight				5.00
Chicken Fingers and Fries	Sm	5.50	Lg	8.50
Roast Beef and Fries ~ with half a cob				9.00
Mini Cheese Pizza				5.50

Kids Desserts

Apple Wedges & Caramel Dip				4.50
Sundae ~ caramel, strawberry or chocolate				4.50
Smarties Ice Cream				4.50

Beverages

Real Brew ~ Root Beer, Lemon Lime	3.00	Red Bull		3.00
Reed's Ginger Brew	3.00	Hot Chocolate		2.75
Bottlegreen Fruit Soda	3.00	Milk	sm ~ 1.75 lg ~	2.00
Coke, Diet Coke, Sprite, Iced Tea	2.00	Coffee		2.50
Monashee Water	2.00	Tea		2.50
Perrier Water	2.50	Specialty Tea		2.75
Martinelli's Sparkling Apple-Cranberry Juice			750 ml	11.00

Side Orders

Baked Potato	3.50	Side Rice		2.50
Stuffed Baked Potato	5.00	Mushrooms		3.50
Daily Vegetables	3.50	Skewer of Prawns		9.00

Desserts

Vanilla Ice Cream or Orange Sherbert	3.50
Chocolate or Strawberry Sundae	6.00
Chocolate & Creme de Menthe Parfait	6.00
Apple Crisp with Ice Cream	7.00
Kahlua Espresso Black Bottom Cake	7.00
Banana Split	7.00
Caramel Brownie Explosion	7.00
NY Cheesecake with Strawberry Sauce	7.00
Chocolate Cheesecake with Ice Cream	7.00
Caribou Coupe	7.00
Nothing But Fruit Sorbet ~ no sugar or dairy	7.00

After Dinner Drinks

Special Coffees

Grill Special ~ Frangelico, Kahlua, Brandy	7.00
Monte Cristo ~ Grand Marnier, Kahlua	7.00
B-52 ~ Baileys, Kahlua, Grand Marnier	7.00
Irish ~ Irish Whiskey, Irish Mist	7.00
Spanish ~ Brandy, Kahlua	7.00

Cognac & Grappas

Hennessy VS	9.00	Couvoisier VSOP	11.50
Grappa Francoli	5.50	Grappa di Bosco	6.00

Ice Wine

Sumac Ridge Gewurztraminer ~ 2 oz	9.50
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Apertifs, Sherries, Ports & Liguers 1 oz, unless stated otherwise

Dubonnet ~ 2 oz	5.00	Sambuca	5.00	Cointreau	5.50
Bristol Cream ~ 1-1/2 oz	5.00	Malibu Coconut	5.00	Jagermeister	6.00
Warre's Otima 10 ~ 1-1/2 oz	8.00	Yukon Jack	5.00	Irish Mist	6.00
Campari ~ 2oz	7.50	Amaretto	5.00	Drambuie	7.00
Bailey's	5.50	Frangelico	5.50	Grand Marnier	7.50