

BRUNCH

STARTERS

SOUP OF THE DAY

Ask your server about today's soup selection

CITRUS SALAD

Fresh grapefruit and orange wedges with sliced dried apricots and almonds, over a bed of crisp mixed greens dressed in an aromatic grapefruit vinaigrette.

SPINACH SALAD

Mushroom, walnuts, and cherry tomatoes over baby spinach leaves, topped with crumbled chèvre with portobello mushroom vinaigrette.

CHEESE PLATE

Selection of artisan cheese and crackers

MAINS

GRANOLA YOGURT PARFAIT

Yogurt, fresh strawberries, and house-made granola topped with a dollop of cocoa crème fraîche.

BUTTER MILK FRENCH TOAST

Served with country bacon, Canadian maple syrup, and fresh fruit.

EGGS BENEDICT

Poached eggs and pasture raised ham with hollandaise on a breakfast muffin, served with hash browns and mixed greens.

POACHED PEAR EGGS BENEDICT

Poached eggs, poached pear, and sliced tomato with hollandaise on a breakfast muffin, served with hash browns and mixed greens.

SMOKED SALMON EGGS BENEDICT

Poached eggs, smoked salmon, and spinach with hollandaise on a breakfast muffin, served with hash browns and mixed greens.

BISON MEATBALL HASH

Bison meatballs and potato hash topped with two poached eggs, served with toast.

COWBOY CHICKEN CLUB SANDWICH

Rubbed and grilled organic chicken breast on a baguette with lettuce, tomato, with a Chipotle and Roasted Garlic Aioli. Served with mixed green salad.

MONTE CRISTO

Pasture raised ham, crumbled spicy turkey sausage with Swiss and gruyere cheese, in a sourdough bread, pan fried in egg batter. Served with fresh fruit.

LAMB BURGER WITH MOLTEN GOAT CHEESE

Grilled Alberta grown lamb stuffed with chèvre in a ciabatta foccaccia bun with tzaziki, lettuce, tomato, and red onion. Served with mixed green salad.

SIDES

WHOLE WHEAT TOAST

SHAVED FREE RANGE HAM. PORK BREAKFAST SAUSAGE , OR BACON

SCALLOPED POTATOES

Alberta grown potato baked in cream with parmesan, Swiss and gruyere cheese.