

LUNCH

STARTERS

SOUP OF THE DAY

Ask your server about today's soup selection.

SCALLOPED POTATOES

Baked in cream with parmesan, Swiss and gruyere cheese.

MIXED GREEN SALAD

With balsamic vinaigrette.

ROMAINE SALAD

Romaine lettuce, croutons, and chilled corn niblets tossed in a cream parmesan dressing.

SPINACH SALAD

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

CHEESE PLATE

Selection of artisan cheese and crackers.

MAINS

SWISS AND GRUYERE CHEESE WITH CARAMELIZED ONION PANINI

On Marbled Rye bread.

HAM AND WHITE CHEDDAR WITH POACHED PEAR & MUSTARD PANINI

Pasture raised ham, white cheddar, and poached pear on cranberry pecan bread.

COWBOY CHICKEN CLUB SANDWICH

Rubbed chicken breast grilled on a baguette with bacon, mixed greens, tomato, & Chipotle Roasted Garlic Aioli

LAMB BURGER WITH MOLTEN GOAT CHEESE

Grilled Alberta Grown Lamb stuffed with chèvre in a ciabatta focaccia bun with tzatziki, mixed greens, tomato and red onion

PRIME RIB BAGUETTE

Shaved prime rib, caramelized onion and horseradish aioli on a baguette

PENNE WITH BISON MEATBALLS AND TOMATO SAUCE

Sprinkled with Romanello cheese. Comes with focaccia bread

TENDERLOIN STEAK SANDWICH

AAA Alberta beef tenderloin 6oz. on herbed focaccia bread topped with gambazola butter

DESSERTS

FUDGY CHOCOLATE BROWNIE

With raspberry sauce and whipped cream

APPLE PIE

Made with farm fresh Granny Smith apples