

LUNCH MENU

STARTERS

SOUP OF THE DAY

Ask your Server about today's soup selection

\$9.00

CHEESE PLATE

Selection of artisan cheese and crackers

\$22.00

DAILY FRESH STARTER

Ask your Server about today's appetizer

\$12.50

MAINS

SANDWICHES SERVED WITH MIXED GREENS WITH BALSAMIC VINAIGRETTE

SPINACH SALAD

Mushroom, walnuts, grape tomatoes over baby spinach leaves and topped with crumbled chèvre with a champagne caper vinaigrette

\$14.00

ADD GRILLED COWBOY RUB SEASONED CHICKEN

\$3.50

HAM AND WHITE CHEDDAR WITH POACHED PEAR & MUSTARD PANINI

Pasture raised ham, white cheddar and poached pear on Cranberry Pecan Bread

\$15.00

COWBOY CHICKEN CLUB SANDWICH

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

\$15.50

LAMB BURGER WITH MOLTEN GOAT CHEESE

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

\$16.00

PRIME RIB BAGUETTE

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

\$17.00

PENNE WITH BISON MEATBALLS AND TOMATO SAUCE

Sprinkled with Romanello cheese. Comes with focaccia bread

\$17.00

SWISS AND GRUYERE CHEESE WITH CARAMELIZED ONION PANINI

On Marbled Rye bread

\$14.00

DESSERTS

FUDGY CHOCOLATE BROWNIE

With raspberry sauce and whipped cream

\$8.50

APPLE PIE

Made with farm fresh Granny Smith apples

\$8.50