

œ **Our Chefs explore Saskatchewan's culinary promise.**



FROM THE KETTLE

Soup Of The Day | \$6

A flavourful daily creation inspired by seasonal and local Saskatchewan ingredients

White Bean & Leek Chowder | \$7

Sautéed leeks and tender navy beans with cream and a leek frites garnish

Lobster Bisque | \$9

A combination of lobster, bacon and aromatic vegetables sautéed in brandy and finished with a lobster-parmesan flan

TRADITIONAL SALADS.....WITH A TWIST

Bacon & Melon Salad | \$8

Hotel smoked pork belly and arugula salad with compressed watermelon, shaved asiago and blueberry vinegar

Mediterranean Salad | \$9

Fresh artisan leaves with peppers, tomatoes, olives and feta. Served with garbanzo bean falafels, lemon fluid gel and oregano oil

Mexican Chopped Salad | \$9

Smoked chicken confit with peppers, corn, avocado, black beans, celery and mixed greens together with fried fresh tortillas and spiced cilantro vinaigrette

OUR KITCHEN IS YOUR KITCHEN

Should you wish for an item not found on our menu, please tell your server and our chef's will do their best to accommodate your special request.

APPETIZERS WITH FLARE

Trout Tartare | \$12

Fresh Lake Diefenbaker trout, capers, red onion and garlic together in a curry scented cone

Saskatchewan Angus Beef Tataki | \$11

Spiced local striploin and tempura radish served with locally grown pea shoots and micro greens tossed in a soy glaze

Parmesan Gnocchi | \$12

Yukon gold potato dumplings with oven-dried tomato cream and fried capers

Tuscan Bocconcini | \$12

Fresh formed mozzarella marinated in basil and aromatics. Served with spicy tomato salsa and a lemon fluid gel

Spiced Lentil Cake | \$12

Local green lentils cooked with exotic spices and pan fried. With roasted garlic and goat cheese puree, coconut foam and an apple celery slaw

Gourmet Community Cuisine Straight from the Heart of Saskatchewan.



SASKATCHEWAN INSPIRED ENTRÉES

Roast Rack of lamb | \$25

Half a rack of herb crusted lamb with mustard sauce, mushroom and onion covered Yorkshire pudding, parmesan carrot pave and a delicate lamb jus

Saskatchewan Angus Tenderloin | 6oz \$25 8oz \$27

Grilled beef tenderloin topped with red wine and sun-dried tomato butter, whipped Yukon gold potatoes, fresh red peppers, asparagus and a cabernet reduction

Smoked Pork Pappardelle | \$24

Smoked pork shoulder braised with molasses served with mushrooms, red peppers, blue cheese and fresh pasta

Sheppard's Pie | \$24

Braised wild boar sous vide tossed in its own rich gravy layered with oven browned sweet potato, sour cherry and roasted beet compote, topped with a pecan praline



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LOCAL FARMED POULTRY

Brown Butter Chicken Supreme | \$24

A pan seared chicken breast basted with beurre noisette and served with a slice of pommes dauphinoise, carrot pavé, asparagus and chicken jus reduction

Maple & Miso Duck Breast | \$25

Marinated duck breast with bean sprout and Chinese sausage stir-fry, edamame beans, ponzu sauce and steamed sticky rice

PULLED FROM THE LAKE

Saskatchewan Pickerel | \$24

Pecan crusted pickerel with corn and barley pilaf, pan roasted tomato and sweet potato puree

Fresh Lake Diefenbaker Trout | \$24

Simply seasoned trout filet pan-fried and served with dried tomato and wild rice pilaf, braised cabbage, tarragon oil and a lemon gremolata

VEGETARIAN CHOICES

Fried Mushroom Polenta | \$22

Cornmeal polenta with mixed boreal mushrooms accompanied by creamed white beans and leeks, dry roast peppers and arugula

Kidney Bean Ratatouille | \$22

Tender kidney beans stewed with tomatoes and vegetables, served with a soft poached egg, asparagus asiago truffle oil

BUILD YOUR OWN TABLE d' HOTE

Three Course | \$44

Your choice of any appetizer, entrée and dessert. Your menu creation begins with an amuse bouche and includes an intermezzo, your choice of coffee or tea and a sample of our feature wine.

***Along with help from local farmers and suppliers, our GCC
culinary team
has utilized as many locally grown ingredients as possible. Our
mutual commitment is to promote the incredibly diverse bounty
that is grown locally
and we are thankful for the assistance from many of
Saskatchewan's best.***