

*œ Award winning Chef Ryan Marquis and his team explore Saskatchewan's culinary promise. œ*

FROM THE KETTLE

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**Soup Of The Day | \$5**

A flavorful daily creation inspired by seasonal and local Saskatchewan ingredients.

**Classic Clam Chowder | \$6.50**

An array of tender vegetables and clams enveloped in a creamy fish velouté.

**Roasted Butternut Squash | \$6.50**

Sweet Butternut squash roasted with onions and garlic finished with a maple cream.

TRADITIONAL SALADS.....WITH A TWIST

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**The Bessborough Salad | \$8**

Bitter mixed greens, dried apricots and cranberries together with candied pecans and maple-raspberry vinaigrette.

**Baby Spinach Salad | \$9**

Baby spinach leaves, orange segments, sliced mushrooms and julienne red onion tossed in a strawberry infused red wine vinaigrette

**Stuffed Tomato | \$10**

An oven baked roma tomato filled with basil and feta, garnished with pea tendrils and balsamic reduction.

OUR KITCHEN IS YOUR KITCHEN

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*Should you wish for an item not found on our menu, please tell your server. Chef Ryan Marquis, with his team, will do their best to accommodate your special request.*

APPETIZERS WITH FLARE

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**Goat Cheese Soufflé | \$11**

A warm twice baked soufflé on local pea shoots and served with a grape jelly

**Cured Trout | \$11**

Thinly sliced local steelhead trout gravlax nestled on peppered greens and cucumber with honey-citrus dressing.

**Salt & Pepper Chicken Drumettes | \$10**

Frenched salt & pepper drummets drizzled with blue cheese yogurt and finished with black volcano salt.

**Saskatchewan Jack Fish Cake | \$11**

Oven Baked Avocado accompanied by a lake Diefenbaker jack fish cake finished with a cilantro and frizze salad

***Gourmet Community Cuisine Straight from the Heart of Saskatchewan.***

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## SASKATCHEWAN INSPIRED ENTRÉES

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### **Chili Rubbed Saskatchewan Wild Boar Tenderloin | \$25**

Wild boar tenderloin rubbed with ancho chili served with a sweet potato purée and sour cherry compote.

### **Locally Raised Angus Tenderloin | \$27**

Swift Current Angus tenderloin placed on a bed of roasted Yukon gold potatoes tossed in warm mustard vinaigrette.

### **Steak Frites | \$26**

A grilled 8oz rib eye with matchstick potatoes, brandied mushroom and onion sauté and garnished with béarnaise butter.

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## LOCAL FARMED POULTRY

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### **Chicken Ballotine | \$23**

Pan roasted chicken breast stuffed with dates and asparagus served on a locally farmed red lentil salad and finished with a roasted chicken jus.

### **Sesame Crusted Chicken Supreme | \$23**

A Frenched breast of chicken placed on a bed of stir fried edamame, bean sprouts and bok-choy.

## PULLED FROM THE LAKE

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### **Pan Seared Saskatchewan Steelhead Trout | \$24**

Served a bed of creamy sweet onion & apple risotto.

### **Broiled Northern Lake Pickerel | \$23**

Accompanied by kefir lime mashed potatoes and drizzled with a lemon cream.

## ALTERNATIVE CHOICES

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### **Vegetarian Terrine | \$19**

Local farm lentils and kidney beans together with 3 year aged cheddar and cumin served with a red bell pepper coulis.

### **Chickpea Curry | \$20**

Slowly stewed chickpea in a tomato infused curry broth finished with fried cauliflower on a bed of basmati rice.

## AND FINALLY.....

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Your server will be pleased to show you our fine selection of desserts. Choose any one of our pastry chef's sweet creations. | \$8

### **BUILD YOUR OWN TABLE d' HOTE**

**Start with a basket of Artisan Breads and flavoured Butters**

#### **Three Course | \$39**

Your choice of any appetizer, entrée and dessert. Comes with selected granite prior to your entrée and coffee or tea.

#### **Four Course | \$46**

Your choice of any soup, appetizer, entrée and selection from our fabulous dessert tray. Comes with selected granite prior to your entrée and coffee or tea.

***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.***