

☞ LUNCH IN THE GARDEN COURT CAFÉ ☞

FROM THE KETTLE

Soup of the Day | \$6

A flavorful daily creation inspired by seasonal and local Saskatchewan ingredients

Asparagus and Cilantro Soup | \$7

Fresh asparagus veloute with cilantro and tomato relish

Dueling Beets | \$7

Golden and red beets blended with orange and mint,
served with a dollop of sour cream and diced beets

TRADITIONAL SALADS...WITH A TWIST

The Bessborough Salad | \$9

Bitter mixed greens, dried apricots and cranberries together with
candied pecans finished with a citrus-raspberry vinaigrette

GCC Caesar | \$12

Hand torn romaine leaves, shaved asiago,
bacon strips and cornbread fingers.

Tossed in our signature Caesar dressing

Cobb Salad | \$13

Grilled chicken, avocado, bacon, sliced egg, vine ripened roma tomato and
crumbled blue cheese together with French dressing

Baby Spinach Salad | \$12

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

CAFÉ SPECIALITIES

Castle Club | \$14

Maple chicken breast with lettuce, tomato, bacon, and fresh basil mayo on focaccia bread

The 'Bess' Burger | \$14

Sirloin burger with bacon, mushrooms, crisp onions Swiss cheese and horseradish ketchup

Buffalo Chicken Caesar Wrap | \$14

Your choice of grilled or fried chicken served with buffalo style hot sauce & Caesar salad in a tortilla

Philly Cheese Steak Sandwich | \$16

Sliced beef tenderloin with sautéed peppers, onions and steak sauce covered with melted cheddar

Classic Fish & Chips | \$14

House beer battered halibut with a spicy cajun remoulade

Falafel Wrap | \$13

Vegetarian falafel served on a grilled pita with fresh tomato slices,
smothered with a cucumber sour cream and topped with locally grown pea shoots

Rueben Sandwich | \$14

Montreal smoked meat with sauerkraut, Dijon mustard, Russian dressing and Swiss on grilled rye bread

Veggi'wich | \$14

Grilled portabella mushroom, zucchini, roasted red pepper, feta and pesto served on a focaccia roll

All of the above are served with spicy chips or fresh fries cut from locally grown potatoes

Chicken and Shrimp Fettuchini | \$15

Tender grilled chicken breast and shrimp with a garlic-pesto cream sauce
garnished with fresh rapini and baked garlic toast

THE WINE CELLAR

Our sommelier is proud to suggest the following wines, featured at the Delta Bessborough...

Stoneleigh Sauvignon Blanc | \$8.95 / glass

Robert Mondavi Private selection pinot Noir | \$9.95 / glass

NON-ALCOHOLIC BEVERAGES

Nestle Pure Life Water

355ml - \$2.50

San Pelligrino Sparkling Water

250ml - \$2.75 750ml - \$5.50

Soft Drinks / Milk \$2.25

Coffee, Black Tea or Herbal Tea

\$2.75

Cappuccino / Espresso / Latte

\$3.95

OUR KITCHEN IS YOUR KITCHEN

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