

Appetizers...

Applewood Smoked Salmon

Atlantic salmon, cream cheese, five-onion marmalade, capers & baguette
15

Bruschetta

Red heirloom & Roma tomatoes with cold pressed extra virgin Alberta canola oil & aged balsamic reduction
8

California Rolls

Crab stick, avocado & cucumber rolled in nori & Japanese rice
11

Fried Calamari

Tossed with red pepper flakes & chopped parsley served with a roasted garlic aioli & spicy pomodoro sauce
9

Crab Cakes

100% Jumbo crab meat perched on a fennel, cucumber & mango slaw with fried leeks
12

Warm Spinach & Artichoke Dip

House made dip accompanied by tortilla chips & pita crisps
10

Asian Platter

Pan-fried pork dumplings, spring rolls & crispy ginger beef, served with plum sauce & our own Asian dipping sauce
13

Soup & Salads...

Alberta Steak Soup

A hearty soup with fresh garden vegetables, Yukon Gold potatoes & Alberta beef tenderloin
8

Caesar Salad

Heart of romaine tossed in our own Caesar dressing & finished with Grana Padano cheese
8

Add Cajun or garlic chicken 5
Add Cajun or garlic shrimp 6

Mango Chicken Salad

Raspberry marinated grilled chicken breast on a bed of tossed baby spinach, red onion, avocado, mango & raspberry vinaigrette
16

Blackened Steak Salad

Grilled flat iron steak on baby greens, tomatoes, bell peppers & red onion, tossed in a balsamic Dijon dressing & topped with crumbled Danish blue cheese
21

Baked Onion & Ale

Traditional onion soup, enhanced with Big Rock Grasshopper Wheat Ale & topped with mozzarella & Oka cheese
7

Taco Salad

A crisp tortilla filled with layers of seasoned ground beef, chiffonade lettuce, diced tomato, & a 3-cheese blend then finished with salsa & sour cream
15

Add guacamole 3
Add Cajun or garlic chicken 5

Thai Chicken Salad

Mixed peppers, cucumbers, bean sprouts, BBQ chicken, mild Thai dressing & garnished with fried wonton noodles & peanuts
15

Cobb Salad

Mixed greens tossed in a buttermilk dressing, topped with chicken, double smoked bacon, boiled eggs, tomatoes, avocado & crumbled Danish blue cheese
16

Ahi Tuna Salad

Grilled rare ahi tuna with tossed mesclun greens, mango, avocado, pickled ginger & mango cilantro vinaigrette
18

Stir-fry & Pastas...

Linguini Spolumbo

Spolumbo's spicy Italian sausage sautéed in olive oil, garlic & sun dried tomatoes then tossed with fresh linguini
15

Ginger Beef Fusilli

Whole-wheat fusilli pasta with ginger beef, water chestnuts, bamboo shoots, carrots, onions & broccoli in a black bean sauce
16

Pasta of the Day

Created fresh daily
17

Teriyaki Stir-Fry

BC mushrooms, broccoli, carrots, onions, bell peppers & sou choy sautéed
Choice of chow mein noodles or seven-grain rice
Choice of vegetable, chicken, beef or shrimp
17

Curried Shrimp Penne

Penne pasta with sautéed shrimp & julienne of fresh vegetables in a mild curry cream sauce
17



Regional Cuisine



Vegetarian Cuisine

"Our Kitchen is Your Kitchen"

Please let our service team know of any special requests & we will do our best to accommodate them

Taxes & Gratuities are not included

Classic Sandwiches...

All sandwiches include a choice of French fries, onion rings or market salad
Substitute for Caesar salad 2

Traditional Reuben

Corned beef, Thousand Island dressing, sauerkraut
& melted Swiss cheese on rye
13

NY Steak Sandwich

6 oz grilled Alberta striploin on toasted garlic ciabatta
bread with wild sautéed mushrooms
17

Alberta Sirloin Burger

Balzac Black Angus sirloin burger, caramelized balsamic onion, Dijon mayo, red leaf lettuce, Roma tomato & aged cheddar
14
Add Canadian back bacon 2.5
Add sautéed mushrooms 2.5

Double Decker Butcher Block Sandwich

BBQ prime rib, smoked turkey, bacon, grilled tomato,
onion & cheddar cheese on grilled sourdough bread
14

Chicken Sandwich

Natural chicken breast grilled, red leaf lettuce, double smoked
bacon, tomato relish, pesto mayo & provolone cheese
14

Entrées...

All entrées are served with seasonal vegetables & your choice of seven-grain rice, baked potato or whipped potato
Grilled Vegetable Tower excluded

Pork Tenderloin

Pan-fried pork medallions deglazed with brandy
Finished with shallots, demi-glaze & topped with our own
5-onion marmalade
24

Signature Chicken

Baked boneless chicken breast stuffed with roasted garlic,
spinach, Quebec Oka cheese
Finished with sun dried tomato & tequila cream sauce
27

Chicken Marsala

Pan-fried chicken scaloppini with sliced mushrooms
deglazed with marsala & finished with demi-glaze & cream
23

Asian Marinated Salmon

British Columbia salmon fillet lightly marinated
Served with a papaya & mango relish
25

Grilled Vegetable Tower

Herbed polenta topped with goat cheese & grilled
vegetables in a smoked tomato coulis
13

Veal Liver & Onions

Quebec veal liver pan-fried & served with caramelized
onions & double smoked bacon
22

Flat Iron Steak

Flat iron steak marinated in garlic, olive oil & shallots
25

Alberta Prime Rib of Beef

Alberta AAA prime rib
Served with a house cabernet au jus
8oz - 32, 10oz - 38

Alberta Beef Tenderloin

Fresh cut AAA tenderloin grilled to your preference
6oz - 36, 8oz - 40

Alberta New York Striploin

AAA Alberta NY striploin
8oz - 36, 10oz - 40

Beverages...

Coffee or decaffeinated coffee	3	Milk	2.5
Herbal tea	3	Skim, 1%, 2%, homogenized or chocolate	
Hot chocolate	3	Perrier water (330ml)	3
Espresso, Cappuccino or Latté	4.25	Pellegrino or Evian water (500 ml)	3.75
Tropicana juice	3.25	Pellegrino water (750ml)	6
Orange, apple or grapefruit		Evian water (1L)	7
Assorted juice	2.75	Specialty water (250 ml)	3.75
V8, tomato or Cranberry		Elderflower or ginger & lemongrass	

Please see your server for a wine or cocktail menu

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