

Soups...

Daily Soup

Soup prepared daily using the freshest ingredients
& homemade stock

5

Alberta Steak Soup

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

8

Baked Onion & Ale

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

7

Salads...

Ahi Tuna Salad

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

18

Cobb Salad

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

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

Thai Chicken Salad

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

15

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

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

Pizzas...

Barbecue Pork Pizza

Marinated pork loin, Taber corn, Serrano peppers, sautéed mushrooms & topped with jalapeno Jack cheese & Creole tomato sauce

16

Albertan Pizza

Julienne of prime Alberta beef tenderloin, artichoke hearts, Roma tomatoes, grilled vegetables on a rosemary oiled crust & topped with Brie cheese

18

Tandoori Chicken Pizza

Tandoori chicken tenderloin, green peppers, spicy mango, cilantro & spiced yogurt

16

All Day Breakfast...

Delta Canadian Classic

Two vita omega eggs your style, herbed Yukon Gold potato hash, your choice of bacon, ham or sausage, & toast with a selection of preserves

Coffee or Tea

14



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

Casual Fare...

Halibut Fish & Chips

Beer battered halibut fillet with French fries,
coleslaw & tartare sauce
16

Quesadillas

BBQ chicken tenderloin, green onions, mushrooms,
tri-colour bell peppers, tomatoes & a three-cheese blend
baked in a sun-dried tomato tortilla
Served with salsa & sour cream

13

Add guacamole 3

Teriyaki Stir-Fry

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

17

☛ Vegetarian Quesadillas

Baked spinach tortilla filled with green onions,
mushrooms, tri-colour bell peppers, tomatoes
& a three-cheese blend
Served with salsa & sour cream

12

Add guacamole 3

Pasta...

Curried Shrimp Penne

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

17

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

Burgers, Sandwiches & Such...

All sandwiches include a choice of French fries, onion rings or market salad

Substitute for Caesar salad 2

Double Decker Butcher Block Sandwich

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

14

☛ NY Steak Sandwich

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

17

Traditional Reuben

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

13

☛ Alberta Beef Dip

Sliced roast beef on a toasted garlic torpedo bun
& served with au-jus

13

☛ Grilled Vegetable Tower

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

13

☛ 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

Chicken Sandwich

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

14

Beverages...

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

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