

# Atrium Café Dinner Menu

Available daily from 4:30pm – Close

## Fresh from the Kettle

### Daily Soup Creation

Chef's daily combination of Fresh Ingredients  
Cup 4 Bowl 6

### Thai Wonton Soup

Signature Soup with broccoli, carrot, celery, green onion, cilantro, baby corn, water chestnuts and Thai chilies in a lemon grass chicken broth  
Bowl 7

## International Garden Greens



### Traditional Caesar salad

Crisp romaine lettuce, fresh grated parmesan cheese black pepper croutons and house made dressing  
Starter 8 Meal 10



### ♥ Cucumber Noodle and Wakeme Salad

Pan seared yellow fin tuna with tempura avocado and yuzu sesame glaze  
Meal 14



### ♥ Mixed Field Greens

Vine ripened tomato, carrot ribbons, cucumbers, pea shoots, sweet bell peppers, toasted walnuts, sun dried cranberries with your choice of dressing  
Starter 6 Meal 9



### Panzenella Salad

Italian croutons, vine ripened tomato, sweet bell peppers, kalamata olives, Bermuda onion, artichokes, fresh basil and toasted walnuts with a citrus herb emulsion  
Meal 12

\*\*Add your choice of pan seared pacific salmon, 2 shrimp skewers, or grilled chicken breast to any salad 7 ea

## Teasers and Tempters



### ♥ Seven Spice Edamame

Steamed Soybean with soya sauce

7



### ♥ Japanese citrus scented Pacific shrimp Vietnamese salad roll

Served with white soy sesame dipping sauce

10

### Qualicum Bay Scallops

Pan seared with truffle potato pave, fennel kraute and nantua sauce

13

### Tandori Masala marinated Alberta sirloin

Wrapped with apple wood smoked bacon and served with fresh mint sauce and scallions

11

### ★ Black Cod Tagliatelle Pasta

Served in a ginger infused dashi Kombu broth with red pepper threads

14

### Pincher Creek Free Range Chicken Loli Pops

served with banana curry sauce

10

### Seasonal Vegetable Fritters

With coriander mint dipping sauce

9

### Free Range Alberta Chicken Wings

One pound of wings with your choice of hot, medium, mild, honey garlic, teriyaki, lime jalapeno, curry, cumin mint yogurt, sauce or salt & pepper

14



\*\*consumption of raw or undercooked meats, poultry, seafood and shellfish may increase the risk of food borne illness

\*\*all menu prices subject to applicable taxes

## Sandwiches

Sandwiches served with choice of daily soup, field greens salad, or French fries  
Upgrade to yam fries, Onion Rings or Caesar salad additional \$2.00

### ♥ Yellow Fin Tuna Steak Sandwich

Served on brioche bun with avocado, apple wood smoked bacon, beefsteak tomato and wasabi ginger emulsion

17

### Chicago Style Beef dip

Thinly sliced Alberta beef, sautéed onions, mushrooms and sweet bell peppers topped with pickled peppers on a mini baguette bun, au jus.

14

### Seafood club

Smoked Coho salmon, shrimp, tomato, avocado, arugula, red hat cucumber and

fresh dill mayonnaise, served on your choice of bread

15

### Atrium Burger

100% hand made Alberta 8oz beef patty, Artisan lettuce, beefsteak tomato, pickle,

Bermuda onion, mayonnaise, toasted brioche Bun

15

### Customize your Sandwich or Burger

\*\*Add Apple wood smoked bacon, cheddar cheese or sautéed mushrooms 1.5 ea

## Entree



### Vegetarian Greek Penne Pasta

Kalamata olives, vine ripened tomato, roasted red peppers, feta cheese, scallions and fresh basil.

Tossed with extra virgin olive oil. Served with garlic toast

16

\*\*Add pan seared pacific salmon, 2 shrimp skewers, or grilled chicken breast 7 ea

### Alberta Boneless Beef Ribs

Sleeman's honey brown and Chipotle braised mashed potatoes and seasonal vegetables

22



### Grilled bulgogi 10 oz New York steak

Mashed potatoes, white soy shitake sauce and seasonal vegetables

25



### Pan seared chicken supreme

Sweet potato fontina cheese puree, seasonal vegetables and cilantro melon salsa

23



### Oven baked Pacific Salmon Haida

Taber corn and pacific crab potato cake, spicy brocolini with toasted sliced almonds

24



### Pacific Diver Scallops with BC forest mushroom Risotto

Large Qualicum Bay scallops with olive oil, poached cherry tomato and young carrots

29

### Alberta Bison, Lamb and Elk kabob

Three different flavor profiles served with Basmati rice, cumin yogurt dipping sauce, grilled naan bread and seasonal vegetables

28



### Carne Asada Pork Tenderloin Medallions

Tender pork, Okanagan apple and smoked cheddar cheese polenta, complimented with star anise prune sauce and seasonal vegetables

23



## Hand Crafted Pizza

### Build Your Own Stone Fired 10" Pizza

Hand-made pizza dough, fresh tomato sauce, mozzarella

8

Add your own "Pizzazz" to your Pizza with a selection of your favorite toppings:

Black olives, fresh tomato, pineapple, sweet bell pepper, fresh basil, roasted garlic,

Bermuda onion, spinach, arugula, mushrooms, artichokes

1.5 ea

Pepperoni, ham, Italian sausage, spicy ground beef, grilled chicken, shrimp, feta cheese

2.5 ea



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## Pastry Chef's Creations

### Mini Dark Chocolate Pie

Served with cinnamon Chantilly cream, toasted almonds  
and Quebec maple rum sauce

9

### Coconut passion fruit cheese cake

With chocolate sauce

8

### Yuzu crème brulee

Light and refreshing, Served with whipped cream and fresh field berries

8

### Warm Okanagan apple crumble

Memories of home with oatmeal streusel and vanilla ice cream

7

### Local and domestic cheese Plate

With dried fruit and house made whole grain crackers

12

## Beverages

### Hot Beverages

Freshly brewed regular or decaffeinated coffee 3.00

Regular Rea - 3.00

Herbal Tea 3.50

Hot chocolate, house made marshmallows 4.00

### Milk

2%, skim, soya or chocolate milk

Regular - 3.50 Large - 5.00

### Fresh juices

Orange, apple, pink grapefruit, white grapefruit,  
cranberry, tomato and V8

Regular - 4.00 Large - 5.00

### Soft Drinks

Coke, Diet Coke, Rootbeer, Ginger ale, Sprite, Soda, Orange

Small - \$2.25 Regular - \$2.95

Iced Tea - Regular \$2.95 small \$2.25

### Non Alcoholic Cocktails, Beer and Wine

Virgin Cocktails \$4.75

(margarita, Caesar, pina colada,)

O'Douls non alcoholic Beer \$4.50

(Amber & regular)

Carl Jung Non - Alcoholic Sparkling wine

750ml bottle \$18

### Just for Kids

(Not included for kids menu items, additional charge will apply)

Shirley Temple- orange, lime, sprite, grenadine, cherry \$3.50

Rootbeer or Orange Float - made with vanilla ice cream \$5.25

Roy Rogers - cola, grenadine, and cherry \$3.25

Tropical Punch - pineapple, orange, coconut, sprite \$3.75

Cherry Splash - sprite, grenadine, cherry \$3.50

Coconut Strawberry Delight - coconut pineapple and strawberry  
layered slush \$5.25



Signature Menu Item



Available as a Gluten Free Option



Healthy Choice Option

### Our Kitchen is Your Kitchen:

*If there is something you can't find on the menu, either a food item or a preparation method, we will do our best to provide what you are looking for.*

*If you have dietary restrictions, please alert your server and our talented team of chefs will endeavor to accommodate your request.*



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