

# Atrium Café Lunch Selections

Available 11am to 2pm daily

## Fresh from the Kettle

### Daily Soup Creation

Cup 4 Bowl 6

### Thai Wonton Soup

Signature Soup with broccoli, carrot, celery, green onion, cilantro, baby corn, water chestnuts and Thai chillies 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



### 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



### Cucumber Noodle and Wakame Salad

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

Meal 14



### 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

### 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

### Grilled Cyprus Valley 6 oz Sirloin Steak Sandwich

Garlic toast, sautéed mushrooms, crispy onions

16

### ★ Vietnamese Style Pulled Pork Sandwich

Tender pulled pork, thin sliced cucumber, onion, carrot, cilantro and saracha aioli. Served on a Vietnamese style bun

13

### ♥ Yellow Fin Tuna Steak Sandwich

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

17

### Chicken Tikka Wrap

Marinated chicken thighs, Lettuce, crispy onion beef steak tomato wrapped in a cilantro and jalapeno flour tortilla with garlic aioli and coriander mint yogurt

13

### 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

### Rueben Hoagie Sandwich

Pastrami, sauerkraut, Swiss cheese, Russian dressing, on a toasted hoagie bun

14



### Seafood Club

Smoked Coho salmon, shrimp, tomato, avocado, arugula, red hat cucumber and fresh dill mayonnaise, served on your choice of bread

15



### Grilled Chicken Club

Lettuce, vine ripened tomato, apple wood smoked bacon, grilled chicken breast with roasted garlic and basil aioli. Served on your choice of bread

14



### Atrium Burger

100% hand made Alberta 8oz beef patty, Artisan lettuce, beefsteak tomato, pickle, Bermuda onion, mayonnaise, toasted brioche bun

15

### Customize your Wrap, Sandwich or Burger

Add Apple wood smoked bacon, cheddar cheese or sautéed mushrooms

1.5 ea

### 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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## Fresh Pasta



### Daily Pasta Feature

Chef's daily pasta creation

Ask server for details and pricing

### 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

### Customize your Pasta

Add pan seared pacific salmon, 2 shrimp skewers, or grilled chicken breast

7

## Hand Crafted Pizza

### Build Your Own Stone Fired 10" Pizza

Hand-made pizza dough, fresh tomato sauce, mozzarella

8

**Add your own "Pizazz" 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

## Great Plates



### Oven baked Pacific Salmon Haida

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

24



### 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



Signature Menu Item



Available as a Gluten Free Option



Healthy Choice Option



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