

Beginnings

Fried Calamari Strips

Tossed with red pepper flakes, chopped parsley and sweet chili sauce for a unique flavor
\$9

Caribbean Crab Cakes

Served with fried potato curls, cucumber, mango salsa and a chipotle aioli
\$11

Korean BBQ Short Ribs

Grilled beef short ribs marinated in a Korean BBQ sauce and served with an Asian-style coleslaw and ponzu dipping sauce
\$10

Wellington

Your choice of Chicken or Vegetarian portabella wrapped in pastry with a Balsamic reduction. Served over a bed of baby greens tossed in gorgonzola pear vinaigrette
\$9

Trio-Sliders

Choice of Beef, Vegetarian or Turkey or choose one of each!
Beef with fried onion straw, grainy mustard aioli and smoked applewood cheddar
Turkey with chipotle mayo, swiss cheese and bacon
Vegetarian with garlic, caper yogurt sauce
\$11

Crispy Coconut Crusted Shrimp

Served with lime and peanut dipping sauce
\$9

Yummy Yam Fries

Cooked to order, served with a cider vinegar, roasted garlic and chipotle aioli. Perfect for sharing!
\$6

Mediterranean Flatbread

Bruschetta, pesto, goat cheese and roasted garlic hummus
\$8

Seafood Chowder Bowl

A delectable array of fresh seafood, Yukon Gold potatoes and bacon
\$7

Three Onion & Ale Soup

Three varieties of roasted onions with Ale and baked with provolone cheese
\$7

Roasted Garlic Caesar

Hearts of Romaine, shaved Grana Padano, roasted garlic focaccia crostini; Classic Caesar dressing
\$6

Artisan Green Salad

Frise, baby red oak, baby romaine with sundried cranberries, toasted almonds, feta and honey balsamic vinaigrette
\$6

Fresh Spinach & Fruit Salad

Baby spinach, strawberries, pineapples, oranges and sundried mangoes with a lemon poppy seed vinaigrette
\$6

Vietnamese Chicken Roll

Lemon-grass marinated chicken breast, vermicelli noodles, and fresh basil in a rice paper roll
\$9

Thai "Taco" Lettuce Wrap


Sautéed carrots, peppers, peanuts and cilantro in a sweet chili teriyaki sauce; you "wrap em" in lettuce
\$11

Chef's Inspiration

Please ask your server which salad our Chef has prepared for you this evening
\$8

Add Shrimp, Chicken or Salmon to any of our salads
\$5

Entrée-sized salads
\$9

 - Dish has reduced calories

 - Vegetarian

 - Signature

Pasta

Fresh Spinach & Tomato Fettuccini

Fresh cherry tomatoes, fresh spinach, basil sautéed in olive oil and finished with goat cheese
\$15

Butternut Squash Ravioli

Fresh basil, fire roasted tomatoes, rose sauce and spiced glazed pecans, finished with Grana Padano.
\$16

Italian Sausage & Chicken Focchi d'Amore

Chorizo sausage, chicken, peppers and onions simmered in a Authentic Italian tomato ragout with Focchi pasta
\$17

Shanghai Noodle Stir-Fry

Your choice of Beef, Chicken or Shrimp with Pan fried noodles, cabbage, peppers and mushrooms all tossed in a sweet chili teriyaki sauce
\$17

Entrees

All entrees served with your choice of garlic whipped potatoes or rice and Chef's choice of vegetables

Chicken Supreme

Pan-seared chicken breast served with tropical fruit and lemongrass salsa
\$19

Citrus-Tarragon Glazed Salmon

Pan-fried fresh salmon glazed with a citrus tarragon glaze
\$21

Chicken Cordon Bleu with a "Twist"

Classic with a twist! Prosciutto wrapped boneless chicken breast, smoked applewood cheddar sauce
\$21

Grilled Rack of Baby Back Ribs

A half rack of baby back ribs slowly braised in our own house-made Crown Royal BBQ sauce
\$19

Mint Pesto Lamb

A half rack of New Zealand lamb with mint pesto, finished with a red wine demi glace
\$26

7oz Black Angus Peppered Sirloin

Black Angus beef rubbed with cracked pepper and served with a red wine maple reduction.
This won GOLD at the Alberta Beef Culinary Competition!
\$25

Bison Ribeye

7oz cut of succulent Bison rib eye served with an Onion confit
\$26

New York Striploin

7oz cut of New York Striploin with onion straws and a chipotle aioli
\$24

Flat Iron Steak

6oz "AAA" Shoulder blade cut of Alberta beef, fire grilled to order, served with a refreshing Saskatoon berry sauce
\$22

Sake-Soy Marinated Basa

Served with a Shitake mushroom and sweet soy sauce
\$18

Ginger Beer Duck Breast

Quebec breast of duck, pan-seared, finished with a Canmore ginger beer reduction
\$26

Pad Thai Shrimp

Pan-seared shrimp and Asian-style vegetables tossed in a lemongrass ginger curried coconut sauce
\$22

"Our Kitchen is Your Kitchen"

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

Beverages

Coffee

Freshly brewed Colombian coffee
\$3

Tea

We carry a wide assortment of teas
\$3

Soft Drinks

All the usual favorites
\$2.50

Bottled Water

Spring Water
\$2

Bottled Water

San Pellegrino or Perrier, it's your choice!
\$3

Domestic Bottled Beer

We have too many to list, please ask your Server
\$6

Imported Bottled Beer

Too many of these as well, please ask your Server
\$6.95

Draught Beer

Try a pint of our featured beer on tap
\$7.50

Single Malt & Blended Scotch

Ask your server about our selection and pricing

Liqueurs

Full selection to choose from. On ice or blended, your server can make it

Coolers & Wine Spritzers

Ask your server about our selection and pricing

Cocktails

Shoppers Delight

Chambord, Vodka, Cranberry juice and Soda
\$7.25

River Valley Splash

Gin, Orange Juice, Cranberry juice, 7-up and a splash of lime
\$7.25

City Centre

Malibu rum, Crème de Banana, Orange juice, Pineapple juice and 7-up
\$7.25

Northern Scorpion

Vodka, Rum, Brandy, (2oz) Orange juice and Ice Cream
\$10

Feature Cocktail

Please ask your server for today's creation!
\$6.25

Martinis

Eskimo Kiss

Baileys, Peppermint Schnapps and Vodka
\$8

Sex In The City

Vodka, Peach Schnapps, Cranberry juice and Pineapple juice
\$8

Oil Drip

Grand Marnier, Kahlua and Crème de Cacao
\$8

Candy Apple

Butter Ripple Schnapps, Sour Puss Apple and a splash of Cranberry juice
\$8

Snowball

Frangelico, Baileys and Crème de Cacao
\$8

Martinis

You think it, we'll make it and you drink it!
\$8

Feature Martini

Please ask your server for today's creation
\$7.50

Sweet Endings

Lemon Meringue Tart

Golden baked meringue tops this in-house made lemon tart
\$4

Cheesecake

Please ask your Server about the Inspirational flavor of the day!
\$8

Rum Raisin Bread Pudding

Caramel sauce, vanilla bean ice cream
\$8

We All Scream for Ice Cream

Ask your server what flavor is available today
\$6

Truffle Brownie

Haagen Daz Ice Cream
\$8

Cheese Plate with Port

An array of imported and domestic cheeses served with 2oz of Port
\$14

Whimsical Crème Brulee

You never know what flavor Chef is going to whip up for you until you ask!
\$8

Trio-Chocolate

Benedictine mousse in a chocolate tulip, truffle brownie and Hot Chocolate served in an edible cup.
For Chocolate lovers only!
\$12

Sweet Beverage Endings

B52

Kahlua, Baileys, Grand Marnier and coffee, topped with whipped cream
\$7.50

Blueberry Tea

Amaretto, Grand Marnier and Earl Grey tea
\$7.50

Monte Cristo

Kahlua, Grand Marnier and coffee, topped with whipped cream
\$7.50

Cocoa's Special

Baileys, Frangelico, Butterscotch liqueur and coffee topped with whipped cream
\$7.50

Hot Chocolate "Adult Only"

Hot chocolate, peppermint schnapps, topped with whipped cream
\$7.50

Café Mocha

Hot cocoa, coffee, topped with whipped cream and finished with a sprinkling of cinnamon
\$4.50

Fonseca Port

Fortified Wine from Portugal. Great with our house cheesecake
2oz serving
\$6.50

Taylor Fladgate Port

A great dessert wine. We recommend this port with our Crème Brulee or Chocolate Trio
2oz serving
\$6.50