

## SHAREABLES AND BITES

### **Chicken Wings \$18**

Breaded, Seasoned, Choice of Spicy Korean, Honey Soy or Salt and Pepper.

### **Prosciutto Wrapped Prawns \$16**

Honey Mustard.

### **Pork Belly Steamed Buns \$15**

Crisp Pork Belly, Soy Mayo, Pickled Cucumber, Kimchi.

### **Atlantic Cod Fish Tacos \$17**

Lime and Cilantro Dressed Cabbage, Chipotle Mayo, Pico de Gallo, Sour Cream, Guacamole.

### **Prime Rib Sliders \$18**

Brioche Buns, Sylvan Star Klondike Swiss, Pickle.

### **Pulled Pork Poutine \$16**

BBQ Pulled Pork, Shoestring Fries, Cheese Curds, Beef Gravy.

## THE PANINI PRESS

### **Ruben \$16**

Marble Rye, Sylvan Star Swiss, Montreal Pastrami, Sauerkraut, Grainy Mustard.

### **Ham and Brie \$17**

Sour Dough, Black Forest Ham, Green Apple, Brie.

### **Chicken Bacon \$16**

Ciabatta, Pesto, Smoked Bacon, Provolone, Arugula, Spicy Ranch.

### **Roast Beef \$17**

Panini Roll, Shaved Beef, Caramelized Onions, Sylvan Star Smoked Gouda, Horseradish Mayo.

*Garden Terrace Lounge*

## MAINS AND RICE BOWLS

**Feature Steak MKT Price (ask server)**

**7 oz Sirloin \$26**

Whipped Potato, Roasted Wild Mushrooms, Red Wine Demi, Crispy Onions.

**Baked Lasagna \$21**

Italian Sausage Bolognese, Spinach, Ricotta.

**Alberta Burger \$24**

Chuck Patty, Sylvan Star Smoked Gouda, Onion Ring, Brioche.

**Atlantic Salmon \$25**

Sesame and Soy Glaze, Avocado Puree, Slaw,  
Miso cured Egg, Kewpie, Steamed Rice.

**Chicken Thigh \$20**

Yakitori Sauce, Green Onions, Slaw, Miso Cured Egg, Kewpie, Steamed Rice.

**Pork Belly \$21**

Adobo Glaze, Crispy Garlic, Kimchi, Miso Cured Egg, Kewpie, Steamed Rice.

## SALADS & ACCOMPANIMENTS

**Caesar Salad \$12**

House Dressing, Bacon.

**Heritage Greens \$12**

Yuzu dressing, Candied walnuts, Chevre.

**Sweet Potato Fries \$7**

Chipotle Aioli

**Truffle Fries & Parm \$9**

**Onion Rings \$8**

**Whipped Potato \$6**

**Steamed Rice \$6**

**Soup of the day (Ask server) \$7**

**Gravy \$5**

## SOMETHING SWEET

**Triple Chocolate Mousse Cake \$9.5**

*Garden Terrace Lounge*

# Garden Terrace Lounge

## WHITES

### **JACKSON TRIGGS, SAUVIGNON BLANC**

Medium bodied wine with appealing notes of pear, subtle mint and green pepper, oak and faint vanilla.

8.5 / 12 / 32

### **INNISKILLIN, PINOT GRIGIO**

Dry, light-medium bodied with citrus fruit and nut flavors; crisp, clean finish.

12 / 17 / 45

### **SANDHILL, PINOT GRIS**

Medium bodied, clean aromas of white peach, honeydew melon, pear and a touch of floral.

12 / 17 / 45

### **ALAMOS, CHARDONNAY**

Round palate, flavors of pear, pineapple and fig are balanced by attractive notes of caramel, toast and sweet brown spice.

9 / 13 / 35

### **CHARLES SMITH KUNG FU, RIESLING**

Medium bodied juicy and lively, with lots of citrus blossom, lychee and a touch of lime.

14 / 19 / 52

## SPARKLING

### **LAMARCA PROSECCO**

Off-dry with notions of crunchy apple, pear and lemon.

## 6OZ/9OZ/BOTTLE

## 6OZ/9OZ/BOTTLE

45

# Garden Terrace Lounge

## REDS

## 6OZ/9OZ/BOTTLE

### **JACKSON TRIGGS, SHIRAZ**

8.5 / 12 / 32

Rich aromas of ripe raspberry and blackberry with hints of cracked pepper and a subtle touch of oak.

### **INNISKILLIN, MERLOT**

12 / 17 / 45

Rich flavors of blackberry, blueberry and coffee, and has a smooth, lingering finish.

### **ALAMOS, MALBEC**

9 / 13 / 35

Blends the deeply concentrated plum flavors of the country's signature variety, dark cherry and blackberry flavors.

### **CASILLERO DEL DIABLO, CAB SAUVIGNON**

12 / 17 / 45

Ruby red with aromas of cherries, black currant and dark plums.

### **HOB NOB, PINOT NOIR**

12 / 17 / 45

Medium bodied elegant as a bouquet of violets and bursting with cherry flavors.

## ROSE

## 6OZ/9OZ/BOTTLE

### **JACKSON TRIGGS, ROSE**

8.5 / 12 / 32

Medium pink color, candied strawberry-cherry aromas, medium sweet, with sweet fruit flavors, with soft acidity.

# Garden Terrace Lounge

## SELECT SCOTCH

### **CARDU 12YR 8.75**

A smooth, beautifully structured and Speyside malt with a rich texture and a balance of sweet fruit, dark chocolate, toffee and spice.

### **GLENKICHIE 12YR 9.75**

This subtly sophisticated Lowland single malt scotch whiskey is a super pre-dinner drink: try it with a few drops of water.

### **TALISKER STORM 10YR 9.75**

Talisker Storm offers the drinker Talisker's full maritime majesty, all unfettered elemental power and confidence.

### **OBAN 14YR 11.50**

A combination of rich sweetness with a smoky dryness and appetizing spice distinguishes this lovely- matured Highland malt.

### **LAGAVULIN 16YR 12.50**

This single malt has the massive peat-smoke that's typical of southern Islay- offers a dryness that turns into a truly interesting dram.

### **DALWHINNIE 15YR 9.75**

Mellow, soft and lasting flavors of heather, honey and vanilla.

## CRAFT BEER

### **FIELD AND FORGE, GOLD 7.50**

This light gold brew is the most precious of all the golds. Leaving your palate refreshed, quenched and feeling regal.

### **FIELD AND FORGE, PILSNER 7.50**

Where tradition meets modern, decocted with the softest water, only base malt and subtle twist on the most classic of styles.

### **SAWBACK, WEST COAST IPA 8.75**

Dank, upfront hop aroma with earthy tones and follows all the way through with dry aftertaste.

### **TROUBLED MONK OPEN ROAD, BROWN ALE 7.50**

Subtle hops lend a touch of citrus and pine to balance out the sweetness. Finishes with soft chocolate and is perfect for your next steak dinner.

### **TROUBLED MONK PESKY PIG, PALE ALE 7.50**

Starts with the fresh flavor of grapefruit and finishes with undertones of papaya and tropical fruits.

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## SUMMER DRINKS

### **STRAWBERRY LIME DROP 9.50**

Lime Vodka, Strawberry Simple Syrup, Lemonade, garnished with sugar rim and lime (1oz)

### **SUNSET SNAP 9.50**

Where tradition meets modern, decocted with the softest water, only base malt and subtle twist on the most classic of styles.

### **JUAN MORE FORE THE ROAD 12.50**

Dank, upfront hop aroma with earthy tones and follows all the way through with dry aftertaste.

### **BLACKBERRY BOURBON SMASH 12.50**

Subtle hops lend a touch of citrus and pine to balance out the sweetness. Finishes with soft chocolate and is perfect for your next steak dinner.

### **MALIBU SANGRIA 12.50**

Starts with the fresh flavor of grapefruit and finishes with undertones of papaya and tropical fruits.

# HAPPY HOUR

## Appetizer Special

**SUNDAY TO THURSDAY**  
**3PM - 6PM**

Truffle Fries & Parm \$7

Sweet Potato Fries \$5

Onion Rings \$6

Pulled Pork Poutine \$14

Pork Belly Steamed Buns \$13

Atlantic Cod Fish Tacos \$15

Prime Rib Sliders \$14

Chicken Wings \$15

Choice of Spicy Korean, Honey Soy or  
Salt and Pepper.

## All Drinks \$3 OFF

**MONDAY TO SUNDAY**  
**3PM - 6PM**