

BREAKFAST

7:30 - 11a.m.

EVERYDAY ALBERTAN \$14

Two eggs any style, choice of peameal bacon, bacon, grilled ham, or maple sausage GF. Served with hashbrown potatoes, choice of toast (white, brown, multigrain) and fruit preserves

L2 OMELETTE \$16

Three egg omelette with ham, mushroom, shredded nacho cheese. Served with hashbrown potatoes, choice of toast (white, brown, multigrain) and fruit preserves

Substitute egg white only - \$16

TRADITIONAL EGGS BENEDICT \$15

Two poached eggs with peameal bacon on toasted English muffins topped with our house-made champagne hollandaise sauce. Served with hashbrown potatoes

BUTTERMILK PANCAKES \$9 v

A stack of three golden brown pancakes accompanied with syrup

FRENCH TOAST \$11 v

Thick slices of bread fried golden brown topped with caramelized Granny Smith apples and butterscotch sauce

Gluten free - \$13

OATMEAL \$7 vg

Piping hot and topped with cinnamon and sliced banana. Served with your choice of toast and preserves

ENHANCEMENTS

Peameal bacon \$4 GF

Maple sausage \$4 GF

Bacon \$4 GF

Grilled ham \$4 GF

Fresh fruit \$6 GF

Assorted individual cereal box and milk 2% \$4

(Fruit Loops, Special K, Corn Flakes, Rice Crispies, Raisin Bran, Corn Pops, All Bran, Frosted Flakes)

Fresh berries \$4

Bottled orange or apple juice \$3

Vegetarian option **V**
Vegan option **VG**
Gluten free **G**

Take-out only. Please call extension 5538 from your room to order from the menu. Pick up will be at the restaurant.

SMALL PLATES/TAPAS

Share for lunch and evening

MARINATED OLIVES \$4 V/GF

Castelvetrano green olive, Kalamata olive

FOCACCIA BREAD \$5

Extra virgin Kalamata olive oil, sea salt, balsamic vinegar

FRIED CALAMARI \$10

Mesquite black charcoal spice, lime aioli

CHEESE BOARD \$10

Chef's selection of assorted fine cheese, crostini, and fruit preserve

CHICKEN WINGS \$15

Deep fried wings, vegetable crudite, ranch dressing. Choice of sauce, sriracha lime seasoning, honey garlic, BBQ sauce, or teriyaki

CHARCUTERIE \$13

Chef's selection of cured meats, roasted vegetable, crostini

SOUP**L2 SOUP OF THE DAY \$9**

Please ask your server for our daily creation

SALAD**CAESAR SALAD \$12**

Chopped romaine lettuce, house made dressing, garlic croutons, bacon bits, parmesan flakes

BLUEBERRY CAPRESE SALAD \$12

Fresh blueberries, cherry tomato, bocconcini cheese, pesto, extra virgin kalamata olive oil, smoked sea salt, balsamic reduction, arugula

LUNCH & DINNER ENTREES

11a.m. - 10:30p.m.

FISH AND CHIPS \$19

Beer battered kona lime haddock loins, lime tartar, apple and fennel coleslaw. Served with side of soup, Caesar salad or fries.

CUBANO SANDWICH \$20

Braised pork, honey ham, swiss cheese, Dijon mustard & roasted garlic aioli, pickles, on Demi baguette. Served with side of soup, Caesar salad or fries.

L2 BURGER \$18

8 oz. all beef patty, pea meal bacon, salsa verde, leaf lettuce, red onion, tomato, manchego cheese, pretzel bun. Served with side of soup, Caesar salad or fries.

L2 VEGAN BURGER \$20 V

Plant based beyond meat burger, salsa verde, leaf lettuce, red onion, tomato, avocado pretzel bun. Choice of side soup or fries.

DINNER MENU ONLY

5 - 10:30p.m.

STEAKS

All steaks are 100% Canadian beef, served with sautéed seasonal vegetables and your choice of sour cream and roasted garlic mashed potato or roasted baby potatoes. Select your choice of one of our house made sauces.

PRIME TOP SIRLOIN \$34 GF

8 oz Canadian beef cooked to perfection.

AAA ALBERTA BEEF NEW YORK**STRIPLOIN \$39 GF**

12 oz. Canadian beef, tender, flavorful cut that satisfies patrons with a quality eating experience. Sauce choices: Smoked applewood demi or salsa verde

SMOKED CHICKEN \$27

Smoked free range chicken breast, bacon, light Marsala cream, field mushroom, arugula, grana Padano, fresh parsley, fettuccini pasta

Vegetarian - \$18

L2 FANTASY PLATTER FOR TWO \$99 GF

Prime top sirloin, pan seared smoked free range chicken breast, roasted potato, seasonal vegetable, lobster tail, shrimp

KIDS MENU**CHICKEN FINGERS & FRIES \$11****DOUBLE DECKER GRILLED CHEDDAR CHEESE SANDWICH & FRIES \$11****ENHANCEMENTS****SAUTÉED FIELD MUSHROOMS & DEMI \$6 GF****LOBSTER TAIL \$12 GF****DESSERTS****CRÈME BRULÉE \$5**

A timeless classic

MINI DONUT CAKE S'MORES \$9

Mini chocolate donuts, marshmallows, caramel & chocolate sauce, graham cracker crumble

TURTLE CHEESECAKE \$9 GF

Candied pecans and milk chocolate chunks wrapped in a vanilla cheesecake batter, topped with a white fondant, brownie cubes, more pecans and chocolate chunks, then drizzled with chocolate and caramel

Vegetarian option **V**
 Vegan option **VG**
 Gluten free **G**

Take-out only. Please call extension 5538 from your room to order from the menu. Pick up will be at the restaurant.