

# GRILL









# **SMALL PLATES/TAPAS**

Share for lunch and evening

\$4 V/GF MARINATED OLIVES

Castelvetrano green olive, Kalamata olive

**FOCACCIA BREAD** 

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

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** 

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

**LUNCH & DINNER ENTREES** 

11a.m. - 10p.m. (Last Call For Orders)

FISH AND CHIPS

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

**CUBANO SANDWICH** 

Braised pork, honey ham, swiss cheese, Dijon mustard & roasted garlic aioli, pickles, on Demi baquette. 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 - 10p.m. (Last Call For Orders)

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

**DOUBLE DECKER GRILLED CHEDDAR** CHEESE SANDWICH & FRIES \$11

**ENHANCEMENTS** 

SAUTÉED FIELD MUSHROOMS & DEMI \$6 GF

LOBSTER TAIL | SEASONAL PRICE please inquire staff for details

**DESSERTS** 

CRÈME BRULEE

\$5

A timeless classic

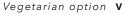
MINI DONUT CAKE S'MORES \$9

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



Vegan option Gluten free

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















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# DOMESTIC AND IMPORTED BEERS

**DOMESTIC** | \$6

KOKANEE MOLSON CANADIAN BUDWEISER COORS LIGHT

**DOMESTIC** | <sup>\$7</sup>
MILLER GENUINE DRAFT
ALEXANDER KEITH'S
RICKARDS RED

IMPORT | \$8 HEINEKEN STELLA ARTOIS CORONA STRONGBOW CIDER GUINNESS

# COCKTAILS 20z | \$10

### **PALOMA**

Tequila Blanco, Fresh squeezed grapefruit & Lime juice, Soda Water

### **CLASSIC WHISKY SOUR**

Bourbon Whiskey, fresh lemon juice, pure maple syrup, orange peel and cocktail cherry

# COSOMOPOLITAN

Vodka, cranberry juice, Cointreau, lemon juice

# SALTY DOG COCKTAIL

Sea salt, Fresh squeezed grapefruit juice, maple syrup

# **DARK AND STORMY**

Black Seal Rum and Ginger Beer

### **CLASSIC NEGRONI**

Gin, Campari, sweet vermouth

#### HURRICANE

Dark and light Rum, orange juice, passion fruit syrup

# L2 BREEZE

Pure pineapple juice, Vodka, cranberry juice

### **CAESAR**

Vodka, Clamato, lime squeeze and spices

## THE WOO WOO

Vodka, peach schnapps, cran juice, lime wedge

# MARTINIS 20z | \$10

Pomegranate Martini Absolut Vodka, Absolut Rasberry Vodka, Pomegranate Liqueur, white cranberry juice

Setting Sun Amaretto, Smirnoff Green Apple, Mango juice, grenadine

