



## 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

Castelvetro 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 | SEASONAL PRICE  
please inquire staff for details

## DESSERTS

### CRÈME BRULEE \$5

A timeless classic

### TIRAMISU \$10

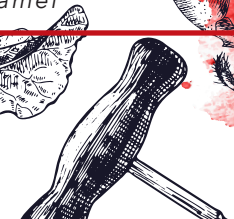
A classic Italian dessert meaning "cheer me up," contains ladyfingers dipped in Kahlua flavoured espresso topped with a light creamy, sweetened mascarpone cream

### 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**

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## DOMESTIC AND IMPORTED BEERS

### DOMESTIC | \$6

KOKANEE  
MOLSON CANADIAN  
BUDWEISER  
COORS LIGHT

### DOMESTIC | \$7

MILLER GENUINE DRAFT  
ALEXANDER KEITH'S  
RICKARDS RED

### IMPORT | \$8

HEINEKEN  
STELLA ARTOIS  
CORONA  
STRONGBOW CIDER  
GUINNESS

## COCKTAILS 2oz | \$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

### COSMOPOLITAN

Vodka, cranberry juice, Cointreau, lemon juice

### SALTY DOG COCKTAIL

Gin, 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 2oz | \$10

### POMEGRANATE MARTINI

Absolut Vodka, Absolut Raspberry Vodka, Pomegranate Liqueur, white cranberry juice

### SETTING SUN

Amaretto, Smirnoff Green Apple, Mango juice, grenadine

## LIQUOR & SPIRITS

### VODKA

1oz	Russian Standard	7
7.5	Sobieski Espresso	7.5
7.5	Absolut Raspberri	7.5
7.5	Absolut Vanilla	7.5
7.5	Smirnoff Blueberry	7.5
7.5	Three Olives Dude	7.5
7.5	Three Olives Grape	7.5
8	Belvedere	8
8.5	Grey Goose	8.5
8.5	Ketel One	8.5

### GIN

1oz	Bombay Sapphire	7
7	Beefeater	7
8	Tanqueray	8
9.5	Hendrick's	9.5
9.5	Victoria	9.5
9.5	Tanqueray 10	9.5

### RUM

1oz	Bacardi Black	7
7	Bacardi White	7
7	Captain Morgan Spiced	7
7	Lamb's Navy	7
7.5	Lamb's Navy 151	7.5
8	Appleton Estate	8
8	Machuca	8
8	Lemon Hart	8
8.5	Bacardi 8	8.5

### COGNAC

1oz	Grand Marnier	8
8	St-Remy VSOP	8
8.5	Hennessy VS	8.5

### RYE & BOURBON

1oz	Seagram's V.O.	7
7.5	Crown Royal	7.5
8	Gibson's Finest	8
8	Jack Daniel's	8
8	Jack Daniel's Tennessee Honey	8
8	Jim Beam	8
8	Wiser's Deluxe	8
9	Maker's Mark	9

### SCOTCH & IRISH WHISKEY

1oz	Bushmills	7.5
8	Johnnie Walker Red Label	8
8.5	Chivas Regal 12 Year	8.5
9	Glenlivet 12 year	9
9	Johnnie Walker Black Label	9
9	Glenfiddich 12 Year	9
10	Cragganmore	10
12	Auchentoshan	12
12	Glenmorangie	12
12	Lagavulin 16 Year	12
12	Oban	12
30	Glenlivet 18 year	30

### TEQUILA

1oz	Jose Cuervo Cinge	7.5
7.5	Jose Cuervo Gold	7.5
10	Cabo Wabo	10
10	Corzo	10
10	Patrón Silver	10
20	Don Julio 1942	20