

BREAKFAST

7:30 - 11a.m.

EVERYDAY ALBERTAN**\$15**

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

CANADIAN LOGGER FEAST**\$21**

Two eggs any style, peameal bacon, bacon, grilled ham, maple sausage, buttermilk pancake. Served with hashbrown potatoes and toast

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 - \$17

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

COWBOY STEAK AND EGGS**\$23**

6oz Canadian beef cross rib steak, 2 eggs any style. Served with hash brown potatoes and toast (gluten free available)

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	Assorted individual cereal box and milk 2%	\$4
Maple sausage	\$4 GF	(Fruit Loops, Special K, Corn Flakes, Rice Crispies, All Bran, Frosted Flakes)	
Bacon	\$4 GF	Fresh berries	\$5
Grilled ham	\$4 GF	Bottled orange or apple juice	\$3
Fresh fruit	\$6 GF	Yogurt Parfait	\$8
2 Eggs	\$5 GF		

SMALL PLATES/TAPAS

Share for lunch and evening

MARINATED OLIVES**\$4 V/GF**

Castelvetro green olive, Kalamata olive

FOCACCIA BREAD**\$6 v**

Extra virgin Kalamata olive oil, sea salt, balsamic vinegar

CALAMARI**\$12**

Lightly dusted, Lime aioli, mesquite black charcoal seasoning

CHEESE BOARD**\$14 v**

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**\$16**

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

FRIED TORTILLA CHIPS**\$8 v**

House fried, stone ground yellow corn tortilla chips, served with tomato salsa and salsa verde

KOREAN BEEF SHORT RIB**\$16**

Bulgogi beef short rib, house made pickled vegetable, Korean red pepper sauce

GRILLED SHRIMP**\$16**

Mexican style grilled shrimp, charred kale, spicy guacamole

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

Please ask your server for our daily creation

SALAD**CAESAR SALAD****\$12**

Chopped romaine lettuce and kale, house made dressing, garlic croutons, bacon bits, parmesan flakes. Add grilled chicken \$8 or add roasted salmon 4oz \$10.

BLUEBERRY CAPRESE SALAD**\$12 GF**

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

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

LUNCH & DINNER ENTREES

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

FISH AND CHIPS**\$23**

Tempura battered Kona lime sole filets, house made tartar, apple coleslaw. Served with side of soup, Caesar salad, garden 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, garden salad or fries

FANTASY BURGER**\$20**

Two ¼ pound beef patties, leaf lettuce, tomato, diced onion, pickle, Fantasy mayochup, sliced cheddar, pretzel bun. Served with side of soup, Caesar salad, garden salad or fries. Add pea meal bacon \$2

L2 VEGAN BURGER**\$20 VG**

Plant based beyond meat burger, salsa verde, leaf lettuce, diced onion, tomato, pretzel bun. Served with side of soup, Caesar salad, garden salad or fries

Garden salad dressings:

Lemon white balsamic, golden Italian, ranch

DINNER MENU ONLY

5 - 10:30p.m.

SHORT RIB**\$41**

48hrs sous vide AAA beef short rib, citrus-Marsala demi

SALMON**\$32 GF**

8oz Roasted skin on salmon, beurre blanc, chickpea and kale slaw

CHICKEN**\$28**

Whey brined grilled free range 8oz chicken supreme, ale chicken gravy

L2 FANTASY PLATTER FOR TWO**\$99 GF**

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

Above entrees served with choice of roasted garlic mashed potato or roasted herb baby red potato, and seasonal vegetable

PASTA**4 CHEESE PASTA****\$20 V**

4 cheese cream sauce, grana Padano, mascarpone, gorgonzola,, brie, fresh parsley, rigatoni pasta, grilled garlic baguette. Add chicken \$8 or add mushroom \$3

MEDITERRANEAN PASTA**\$19 V**

Tomato ragout, roasted cherry tomato, arugula, kalamata olive, feta cheese, fresh basil, fettuccini pasta, grilled garlic baguette. Add shrimp \$10

STEAKS

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

PRIME TOP SIRLOIN GF**\$36 GF**

8 oz. Canadian beef cooked to perfection.

AAA ALBERTA BEEF**NEW YORK STRIPLOIN GF****\$44 GF**

12 oz. Canadian beef, tender, flavorful cut that satisfies patrons with a quality eating experience.

Sauce choices:

Smoked applewood demi or salsa verde

ENHANCEMENTS**SAUTÉED FIELD MUSHROOMS****& DEMI****\$6 GF****LOBSTER TAIL****SEASONAL PRICE GF**

Please inquire staff for details

WHEY BRINED CHICKEN**BREAST SUPREME****\$12****ROASTED SALMON 8OZ****\$18 GF****GRILLED SHRIMP****\$10 GF**Vegetarian option **V**Vegan option **VG**Gluten free **GF**



KIDS MENU

FISH AND CHIPS \$15

1 piece battered sole, house made tartar. Served with side of soup, Caesar salad, garden salad or fries

CHICKEN FINGERS & FRIES \$12

3 pieces breaded chicken fingers served with plum sauce. Served with side of soup, Caesar salad, garden salad or fries

DOUBLE DECKER GRILLED CHEDDAR

CHEESE SANDWICH & FRIES \$11

Served with side of soup, Caesar salad, garden salad or fries

DESSERTS

CRÈME BRULEE \$6

A timeless classic

TIRAMISU \$11

Our modern take on a classic Italian dessert, meaning "cheer me up," Mascarpone ganache, chocolate cremeaux, espresso sponge cake

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 **GF**



DRINK MENU

RED WINE

Bottle

TENUTA MONTECHIESI SANGIOVESE \$40

CORTONA, ITALY

Fragrant bouquet with cherry and raspberry and lightly spiced
Our stunning house red pairs well with everything

SUMMERHILL PYRAMID MERLOT ORGANIC \$40

OKANAGAN, BRITISH COLUMBIA

Blackberry, plum, cherry and cocoa
Pair this merlot with steak, pickled mushrooms and olives

LUIGI BOSCA MALBEC \$55

MENDOZA, ARGENTINA

Ripe red fruit, spice and elegantly structured tannins
Pair this with short ribs, lamb loin chop and lamb side ribs

TENUTA MONTECHIESI SELVERELLO SYRAH \$45

CORTONA, ITALY

Black cherry, blueberries, plum, violet, ground black pepper and supple tannins
Pair this full-bodied wine with meat dishes

PAINTER BRIDGE ZINFANDEL \$40

NAPA VALLEY, CALIFORNIA

Ripe red fruits of raspberry, black currant and strawberry preserves with black tea, white and black pepper spice.

SHANNON RIDGE HIGH ELEVATION ZINFANDEL \$47

LAKE COUNTY, CALIFORNIA

This Zinfandel has ripe fruit characters of blackberry and plum
Pair this refined and well balanced wine with anything

TULI PINOT NOIR \$60

SONOMA, CALIFORNIA

Brambleberry, juicy berries, sweet spice and smooth tannins
Pair this versatile wine with pasta and burgers

GRAY MONK CABERNET MERLOT \$60

OKANAGAN, BRITISH COLUMBIA

Interesting notes of toasted spice, dark plum and savoury herbs
Pair with any kind of red meat and chicken

WHITE WINE

Bottle

BERINGER MAIN & VINE CHARDONNAY \$38

CALIFORNIA

Aromas of nuts, pears, vanilla and tropical fruit, with notes of melon and fresh fig.

RAPAURA SPRINGS SAUVIGNON BLANC \$45

MARLBOROUGH, NEW ZEALAND

Pink grapefruit, white nectarine, passionfruit, herbal notes and zesty citrus
Pair this with the black cod, lobster mac and cheese and caesar salad

JOSEPH DROUHIN CHABLIS DROUHIN-VAUDON \$55

BURGUNDY, FRANCE

Fresh mushrooms, floral and grapefruit aromas

ANDREAS BENDER KULINA GEWURTZTRAMINER \$45

PFALZ, GERMANY

Mango, pear, lychee fruit and light baking spices
Pair this dry wine with our cheese and charcuterie boards

ANDREAS BENDER KULINA RIESLING \$50

MOSEL, GERMANY

Tropical fruit, lime, minerals, mango and honey
Pair this dry "sunshine in a glass" with piri piri wings, buffalo chicken sandwich and black cod

YALUMBA Y SERIES VIOGNIER \$45

AUSTRALIA

This Zinfandel has ripe fruit characters of blackberry and plum
Pair this refined and well balanced wine with anything

SUMMERHILL PINOT GRIS \$50

OKANAGAN, BRITISH COLUMBIA

Pear, apple, lemon, lime and mango.
Pair this beautiful off dry white with with salmon, seafood and pasta





DRINK MENU

SPARKLING

Bottle

GRAY MONK ODYSSEY WHITE BRUT

\$55

OKANAGAN, BRITISH COLUMBIA

Pink grapefruit, white nectarine, passionfruit, herbal notes and zesty citrus
This delicate wine is perfect for toasting and pairs well with the appetizers.

HENKELL TROCKEN FINEST SPARKLING WINE

\$40

GERMANY

Citrus and fruit flavours

Pair with appetizers, seafood, poultry or light, fruit-based desserts.

ROEDERER ESTATE BRUT SPARKLING

\$60

ANDERSON VALLEY, CALIFORNIA

Crisp and elegant with complex pear, spice and hazelnut flavors

ROSE

GERARD BERTRAND

\$60

CÔTE DES ROSES

LIQUOR & LIQUEUR SERVICE

	375 ml	750 ml
Canadian Club	\$32.00	\$60.00
Jack Daniels	\$36.00	\$60.00
Johnnie Walker Red	\$34.00	\$64.00
Chivas Regal	\$38.00	\$76.00
Bacardi White	\$32.00	\$60.00
Captain Morgan Spiced Rum	\$34.00	\$60.00
Absolut	\$34.00	\$65.00
Smirnoff	\$32.00	\$60.00
Bombay Gin	\$32.00	\$60.00
Beefeater Gin	\$32.00	\$60.00
Grand Marnier	\$38.00	\$76.00
Baileys	\$32.00	\$60.00
Hennessy VS	\$38.00	\$76.00

If you require any other additional beverages that may not be on our list, please ask your server.

DOMESTIC AND IMPORTED BEERS

DOMESTIC | \$7

Kokanee/ Molson Canadian/ Budweiser/ Coors Light/ Miller Genuine Draft/ Alexander Keith's/ Rickards Red

BUCKET OF DOMESTIC BEER (FOUR) | \$25

IMPORT | \$8

Heineken/ Stella Artois/ Corona/ Strongbow Cider/ Guinness

BUCKET OF IMPORTED BEER (FOUR) | \$28

COOLERS | \$7.50

Mike's Hard Lemonade/ Mike's Hard Cranberry/ Smirnoff Ice

PITCHER'S OF COCKTAILS | \$25 (SERVING FOR 3)

CAESAR

(Vodka/ Clamatto Juice/ Le Perrings/ Tabasco/ Lemo And Pickle Asparagus)

MOJITO

(white rum/ fresh lime juice/ sugar syrup/ fresh mint leaves/ soda water)

CLASSIC WHISKY SOUR

(Bourbon whisky/ fresh lemon juice/ maple syrup)

NON ALCOHOLIC BEVERAGE

BOTTLE ORANGE JUICE	\$3
BOTTLE APPLE JUICE	\$3
CANS OF POP	\$2.50
BOTTLE WATER	\$3
STEWART'S CRAFT SODA POP	\$3
<i>Key lime, cream soda, grape, root beer</i>	
FENTIMAN'S BOTANICALLY BREWED BEVERAGES	\$4
<i>Ginger beer, rose lemonade, elderflower, curiosity cola</i>	

All the liquor service ends at 10pm daily.