

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

**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**

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

**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

**CHICKEN FINGERS****\$16**

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

**NACHOS****\$13**

House made tortilla chips layered with shredded marble cheese, jalapeños, onions, bell peppers, and black olives. Served with a side of sour cream and salsa  
Add chicken \$8 or add beef \$6

**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

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**

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## PIZZA

### HAWAIIAN

*Ham and pineapple*

10" **\$15.00** | 14" **\$22.99**

### MEAT LOVERS

*Beef, ham, pepperoni and sausage*

10" **\$16.49** | 14" **\$23.99**

### BACON CHEESEBURGER

*Beef, onion, bacon, mozzarella, cheddar*

10" **\$16.49** | 14" **\$23.99**

### MEDITERRANEAN

*Olives, onion, peppers, tomato, feta, oregano, fresh arugula*

10" **\$16.49** | 14" **\$23.99**

### CANADIAN

*Pepperoni, bacon and button mushrooms*

10" **\$16.49** | 14" **\$23.99**

### CREATE YOUR OWN PIZZA

*Bacon, beef, pepperoni, green peppers, pineapple, ham, olives, jalapeños, chorizo sausage, tomatoes, onions and mushrooms*

### ONE TOPPING

10" **\$12.75** | 14" **\$19.75**

### TWO TOPPING

10" **\$15.00** | 14" **\$22.99**

### THREE TOPPING

10" **\$17.25** | 14" **\$25.25**

## KIDS MENU

### FISH AND CHIPS

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

**\$15**

### CHICKEN FINGERS & FRIES

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

**\$12**

### DOUBLE DECKER GRILLED CHEDDAR

#### CHEESE SANDWICH & FRIES

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

**\$11**

## DESSERTS

### CRÈME BRULÉE

*A timeless classic*

**\$6**

### TIRAMISU

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

**\$11**

### TURTLE CHEESECAKE

*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*

**\$9 GF**

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

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GRILL



## DRINK TAKE-OUT 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 TAKE-OUT 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.*