



BREAKFAST

7 a.m. - 11 a.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

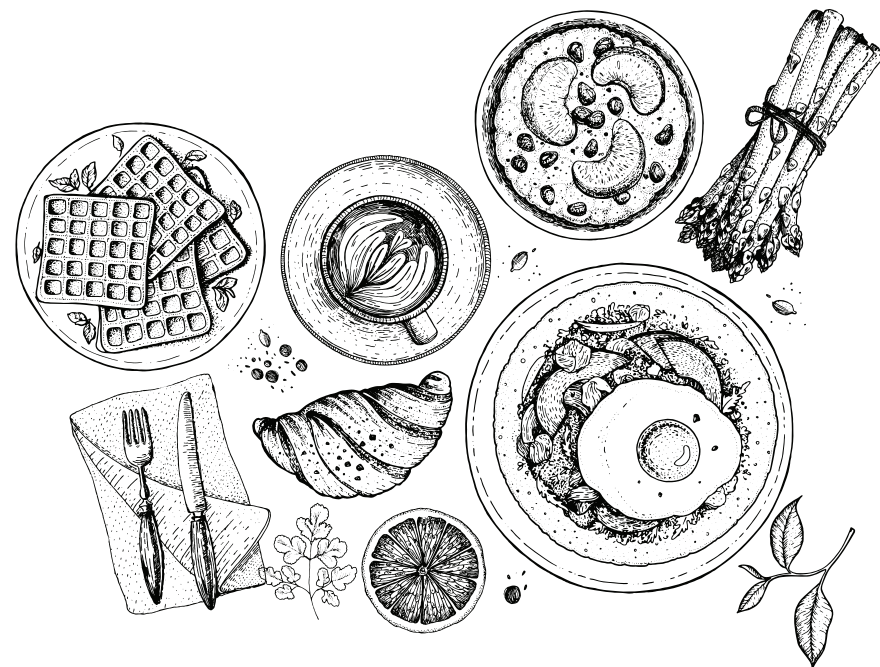
Thick slices of bread fried golden brown topped with caramelized Granny Smith apples and butterscotch sauce

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
Maple sausage	\$4 GF
Bacon	\$4 GF
Grilled ham	\$4 GF
Fresh fruit	\$6 GF
2 Eggs	\$5 GF

Assorted individual cereal box and milk 2%	\$4
(Fruit Loops, Special K, Corn Flakes, Rice Krispies, All Bran, Frosted Flakes)	
Fresh berries	\$5
Bottled orange or apple juice	\$3
Yogurt Parfait	\$8

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

LUNCH & DINNER ENTREES

12 p.m. - 2:30 p.m. & 5:30 p.m. - 10 p.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

5:30 p.m. - 10 p.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

Vegetarian option **V**

Vegan option **VG**

Gluten free **GF**

**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****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

6oz 9oz Bottle

TENUTA MONTECHIESSI SANGIOVESE \$8 \$12 \$40

CORTONA, ITALY

Fragrant bouquet with cherry and raspberry and lightly spiced

*Our stunning house red pairs well with everything***SUMMERHILL PYRAMID MERLOT ORGANIC** \$10 \$14 \$40

OKANAGAN, BRITISH COLUMBIA

Blackberry, plum, cherry and cocoa

*Pair this merlot with steak, pickled mushrooms and olives***LUIGI BOSCA MALBEC** \$14 \$18 \$55

MENDOZA, ARGENTINA

Ripe red fruit, spice and elegantly structured tannins

*Pair this with short ribs, lamb loin chop and lamb side ribs***TENUTA MONTECHIESSI 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** \$8 \$12 \$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

6oz 9oz Bottle

BERINGER MAIN & VINE CHARDONNAY \$8 \$12 \$38

CALIFORNIA

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

RAPAURO SPRINGS SAUVIGNON BLANC \$10 \$14 \$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** \$10 \$13 \$55

BURGUNDY, FRANCE

Fresh mushrooms, floral and grapefruit aromas

ANDREAS BENDER KULINA GEWURTZTRAMINER \$50

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

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

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

GIN

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

RUM

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

COGNAC

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

RYE & BOURBON

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

SCOTCH & IRISH WHISKEY

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

TEQUILA

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