

## heartly soups

thinly sliced onion rings  
baked in a beef broth with  
emmental, gruyère, mozzarella  
and topped with a tasty crouton;  
piping hot from the oven ...\$7

*french onion*

*soup of  
the day*

prepared from scratch  
each day with market fresh  
offerings, something rich  
and hearty to warm you ...\$5

## market-fresh salads

crisp romaine, grated parmesan  
and croutons tossed in a  
traditional creamy dressing ...\$8

*hail  
caesar!*

*mediterranean  
salad*

organic baby greens,  
sweet bell peppers, artichoke  
hearts, cherry tomatoes,  
cucumber, red onion and  
roasted corn tossed in a  
savory balsamic vinaigrette,  
finished with crumbled  
feta cheese ...\$9

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*blackened chicken breast ...\$5* *grilled shrimp on a skewer ...\$5* *baked potato ...\$3*

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*salad add-ons*

## starters ... so nice to share. or not

### flatbread pizzas

three varieties on flatbread, finished with a tasty sprinkling of parmesan cheese and bread crumbs

#### *west coast flatbread*

smoked salmon, wasabi herb  
cream cheese, red onions,  
capers, drizzled with roasted  
pepper sauce and dill aioli ...\$10

#### *moroccan flatbread*

hummus, tzatziki, tahini,  
artichoke hearts and  
roasted vegetables ...\$10

#### *mexican flatbread*

tequila lime marinated beef,  
diced vegetables, refried  
beans, chipotle mayo, salsa  
and sour cream ...\$10

british columbia pacific  
salmon, potato mash and fresh  
herbs seared golden brown,  
drizzled with red pepper sauce  
and lemon dill aioli ...\$9

*salmon  
spud  
cakes*

*chicken  
quesadilla*

cajun chicken, corn, black beans,  
grilled vegetables and goat  
cheese toasted in a flour tortilla,  
with salsa, sour cream and  
guacamole ...\$9

vietnamese-style pork  
spring rolls served with mint  
leaves and lettuce for wrapping  
and oh-so-good ginger-lime  
sauce for dipping ...\$9

*the inn's  
signature  
spring rolls*

*coconut  
prawns*

succulent, jumbo prawns with  
coconut crumb crust, deep-fried  
to a golden brown, drizzled with  
sweet chili and curry sauce,  
served on asian slaw ...\$12

*potato skins*

baked potato jackets filled with  
tomato, green onion, bacon  
bits and grated cheese ...\$7

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prices do not include 5% gst

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## table d'hote

### three course dining...

*the savoury start ...your choice of one  
soup of the day or hail caesar!*

*the main course ...your choice of one*

#### *roasted vegetable tower*

stacked and broiled roasted vegetables, polenta and goat cheese, with balsamic reduction and baked white beans in a tomato cream sauce

#### *free range chicken breast*

stuffed with spinach, feta, cream cheese and seasonings, finished *al pomodoro*

#### *british columbia salmon*

pacific salmon fillet baked on a cedar plank, basted with apple and jack daniel's whisky sauce

#### *new york steak*

charbroiled prime cut of alberta triple 'A' beef topped with herb and roasted garlic butter

*the sweet ending ...your choice of one*

#### *black bottom pie*

mocha-java ice cream, hot fudge, roasted almonds

#### *chiffon-style cheesecake*

made in house, light and fluffy, with white chocolate and bailey's irish cream liqueur

#### *table d'hote substitutions*

to substitute any appetizer or dessert ... add \$5

### *all-you-can-eat ...*

*spaghetti with meat sauce*

*...\$16*

## main courses...

### *stir-fry*

fresh wok-fried vegetables in a savoury 'hint of the orient' sauce over a bed of chinese noodles; choose to have your stir-fry with grilled chicken, prawns or served as a vegetarian dish ...\$19

### *pad thai*

shrimp, chicken, egg, rice noodles and seasonal vegetables tossed in spicy ginger garlic lime sauce; dressed with bean sprouts, fresh cilantro and peanuts ...\$19

### *chicken lasagne*

delicious layers of roasted red pepper lasagne pasta, tender chicken, diced fresh vegetables, a variety of cheeses and creamy white wine sauce; lasagne is oven baked slowly to mature the flavours ...\$18

### *spicy baked penne*

cajun-seasoned chicken and spicy chorizo sausage tossed in a chunky 'with a kick' tomato sauce; finished in the oven with melted mozzarella and cheddar ...\$18

### *roasted garlic and pesto seafood linguini*

a feast of flavours! succulent tiger prawns, scallops and mussels tossed with a colourful selection of vegetables julienne in a roasted garlic and pesto cream sauce; served with linguini *al dente* ...\$20

tuck into a feast of spaghetti with rich meat sauce topped with freshly grated parmigiano-reggiano cheese; buttery garlic toast on the side

*spaghetti with meatballs ...add \$4*

## ...to satisfy mountainous appetites

a cool weather favourite with beef and pork, caramelized onions and whole roasted garlic, topped with mushroom ragoût; served with mashed potatoes and chef's choice of fresh vegetables ...\$18

### homestyle meatloaf

alberta beef is no stranger to steak lovers! tender ten-ounce triple 'A' cut charbroiled to your specifications; with red wine sauce, garlic mashed potatoes and chef's choice of vegetables ...\$26

### rib-eye steak

### basa fillet

pesto rubbed and pan-fried basa is finished with buttery white wine and caper sauce; served with rice pilaf and chef's choice of fresh vegetables ...\$18

### pork roulade

this quickly became our signature dish! seasoned roasted vegetables and boursin cheese wrapped in tenderized pork tenderloin with red wine and mushroom cream sauce; served with german spaetzle and braised purple cabbage ...\$25

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### steak lovers love sides...

sautéed mushrooms ...\$3

sweet potato fries ...\$5

beer battered onion rings ...\$4

french fries ...\$4

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### lamb osso buco

meaty australian lamb shank braised slowly in a mouth-watering red wine and tomato demi-glace; served with rich and creamy mushroom risotto and a sprinkle of gremolata ...\$22

charbroiled seven-ounce beef sirloin steak served with buttery rich sautéed mushrooms over garlic toast; french fries on the side ... \$17

### steak sandwich

### fried chicken

deep-fried southern style for extra crispiness; served with steak cut french fries, corn and black bean salsa and honey mustard dipping sauce ...\$16

succulent scallops and prawns with savoury lobster butter meet a bacon wrapped beef filet mignon with peppercorn sauce; all together in one feast with german spaetzle and chef's choice of vegetables ...\$28

### surf and turf

### chicken and ribs combo

plump, cajun-roasted chicken breast and a half rack of baby back pork ribs braised with housemade guinness barbeque sauce; coleslaw and beer-battered onion rings on the side ...\$25

full rack ribs only ...\$25

half rack ribs only ...\$19

chicken only ...\$19

two reasons to return to the inn...

### breakfast buffet

a bountiful feast prepared and presented every morning - join us!

a january through april ski season special...

### saturday night skiers' buffet

all-you-can-eat saturday evenings from 5:00 pm