



Radisson®

HOTEL EDMONTON SOUTH



IN-ROOM DINING MENU



BREAKFAST

Available 6:30 – 11:00am

THE BAKE SHOP AND HEALTHY CHOICES

House Baked Pastries ask your server about today's selection	\$4
Toast, Bagels or English Muffins with creamery butter and preserves	\$4
Bagel and Cream Cheese (smoked salmon add \$4)	\$4
Breakfast Sampler mini smoothie and yogurt parfait, breakfast pastries and fresh fruit	\$11
Yogurt Parfait yogurt, seasonal fruit, granola, dried cranberries and toasted almonds	\$10
Our Signature Smoothie yogurt, seasonal fruit, blended	\$7
Market Fresh Cut Fruit bountiful selection of the season's best	\$10
Steel Cut Oatmeal with brown sugar, cream and raisins	\$8
Whole Grain Cereal or Crunch Granola with cream, milk or soy milk	\$8

BREAKFAST PLATTERS

Breakfast platters are served with breakfast potatoes and toast (substitute fruit salad \$3)

Traditional Canadian breakfast two eggs, choice of ham, bacon or sausage	\$14
Steak and Eggs 6oz flat iron steak, two eggs	\$18
Omelette Wrap ham and cheese omelette, tortilla wrap, salsa and sour cream (no toast)	\$12
Create Your Own Omelette choose three: mushrooms, cheddar, smoked salmon, ham, bell peppers, green onions, bacon and spinach	\$14
Lumber Jack Special two eggs, bacon, ham and sausage	\$15
The Scrambler two eggs scrambled with ham and cheese	\$14
Our Breakfast Sandwich toasted bagel, seared ham, eggs, cheddar cheese	\$12

FROM THE GRIDDLE

Stack of Golden Griddle Pancakes warm syrup, creamery butter and powdered sugar	\$11
French Toast with fruit compote, warm syrup, spun vanilla cream and powdered sugar	\$11
Belgian Waffle with fruit compote, warm syrup, spun vanilla cream and powdered sugar	\$12
Super Stack two eggs, two pancakes, two strips of bacon or two sausages	\$14

BREAKFAST BENNY

Traditional Benny two eggs, back bacon, English muffin, hollandaise	\$14	
	Half order	\$9
Smoked Salmon Benny two eggs, smoked salmon, English muffin, hollandaise	\$16	
	Half order	\$11
Florentine Benny two eggs, spinach, English muffin, hollandaise	\$14	
	Half order	\$9

ON THE SIDE

Grilled ham, crisp bacon or breakfast links	\$3
Breakfast potatoes	\$5
Smoothie shots	\$2
Extra egg	\$2
Side fresh fruit salad	\$6
Juices orange, apple, grapefruit, cranberry or V8 juices	\$3
Freshly brewed coffee or tea	\$3
Genuine maple syrup	\$3
Milk non fat, 2%, soy or chocolate	\$3

OUR KITCHEN IS YOUR KITCHEN

We embraced the "our kitchen is your kitchen" philosophy. If you have a specific dietary requirement or if you'd like something not currently on the menu, please ask. If we have the ingredients we'd be pleased to accommodate the request.

All orders are subject to a 16% gratuity and \$3 in-room dining charge.

LUNCH & DINNER Available 11:00 – 12:00am

SNACKS & FILLERS

Bruschetta of Local Tomatoes Classical blend of fresh tomato, onion, garlic and basil tossed over warmed baguette	\$11
Grilled Atrium Calamari Spicy sambal marinated calamari softly grilled and served on a bed of quinoa salad with balsamic reduction	\$12
Wicked Shrimps Sautéed shrimps in chipotle cream, garnished with cilantro, with garlic toast to dip	\$14
Vegetable Samosas & Spring Rolls (V) Warm crispy mini samosas and spring rolls served with house made inspired fresh mint chutney & sweet chili dip	\$11
Tailgate Wings A whole pound of mouth watering chicken wings, tossed in your choice of bbq, salt and pepper, hot, honey garlic.	\$12
Nachos A heaping pile of crisp tortilla chips baked with a three cheese blend, green onions, fresh tomato, black olives, and jalapenos with a side of sour cream and salsa.	\$13
	Half Order \$8
	Add taco beef or chicken \$3
	Add a side of guacamole \$1

SOUPS & SALADS

Chefs Inspirational Soup of the Day Fresh, seasonal, created daily	\$7
Classic French Onion Soup Prepared traditionally, slow cooked onions in a rich red wine and beef stock smothered in Swiss cheese and house made garlic crouton	\$9
Caesar Salad Crisp romaine lettuce, parmesan, multigrain crouton, crisp pancetta medallion	\$10
Add chicken or shrimp	\$5
Spinach & Goat Cheese Salad A bed of baby spinach greens nestled with strawberries, mandarin segments, dried cranberries, and crumbled goat cheese. Served with balsamic vinaigrette	\$9
Mixed Beet & Feta with Glazed Pecans Fresh sweet roasted beets, peppery arugula, feta cheese with citrus vinaigrette	\$11

PIZZA

Loaded Ham, pepperoni, salami, green peppers, mushrooms, tomatoes & black olives	S-\$15 L-\$23
Classic Hawaiian / Vegetarian / Beef n' Onion / Pepperoni and Mushroom	S-\$13 L-\$20
Three Cheese Cheddar, mozzarella and parmesan	S-\$10 L-\$17

PASTAS

Lobster Penne Chunks of sautéed lobster, peppers, tomato and scallions served in a rich white wine cream sauce	\$15
Linguini with Chicken & Bruschetta Sweet bruschetta mix tossed in hot linguini served with a farm fresh grilled chicken breast	\$14
Mushroom & Herb Ravioli (V) The definition of decadence: ravioli pillows bursting with mushroom, served in a forest mushroom and thyme cream reduction	\$14

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LUNCH & DINNER

Available 11:00 – 12:00am

SANDWICHES & BURGERS

Choice of house salad, fries or caesar salad	\$3
Fresh Garden Wrap (V) Fresh grilled asparagus, red tomato, marinated mushrooms, crisp young greens & asiago cheese wrapped in a sundried tomato tortilla	\$12
Roast Beef on Mini Pretzel Loaf In house slow roasted beef, zesty honey mustard and horseradish spread, lettuce and fresh tomato	\$12
Tandoori Chicken Wrap House marinated tender chicken wrap with iceberg lettuce, peppers onions & our own inspired mint chutney	\$14
Atrium Clubhouse Grilled chicken breast, smoked bacon, vine ripened tomatoes, lettuce, chipotle lime aioli, aged white cheddar	\$14
6 oz Prime Rib Burger Smothered in caramelized onions, sautéed mushroom, bacon, lettuce, tomato, toasted kaiser bun	\$14

MAINS

8 oz New York Striploin An 8 oz New York Striploin grilled to your liking with crispy fries, bouquet of young vegetable & sautéed Mushrooms, Pepper Jus	\$25
7 oz Grilled Beef Top Sirloin Grilled to your liking, sauced with a savory thyme jus over a bed of creamy mash potato and fresh sautéed mushrooms	\$22
Butter Chicken Alberta's best Butter Chicken is savory house marinated chicken paired with classical Makhani gravy, steamed basmati rice, cucumber salad - our specialty	\$22
Atlantic Salmon Grilled Salmon fillet on bed of shaved fennel, herbed lemon compound butter, served with creamy mash and seasonal vegetables	\$21
Tofu & Vegetarian Bowl (V) Stir fried carrot, mushroom, onion, peppers and choy, in Asian sauce, tossed with tofu and garnished with bean sprouts and green onion, served on a bed of Udon noodles	\$17
Add chicken, beef or shrimp	\$5

DESSERTS

Crème Caramel	\$8
Napoleon of Berries & Fruit Compote	\$8
White Chocolate Pumpkin Cheesecake with Poached Cranberry	\$8
Warm Pecan Tart with Chocolate Sauce	\$8

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KIDS BREAKFAST

BREAKFAST Available 6:30am – 11:00am

Includes choice of milk or juice (apple, cranberry, or orange)

- Silver Dollar Pancakes** With bacon or sausage. \$6
- One Egg Any Style** With bacon or sausage, served with fresh home fried potatoes and toast. \$6
- Cereal** Choice of Corn Flakes, Rice Krispies, Raisin Bran, and Fruit Loops. \$4
- Fruit Cocktail** Served with toasted banana bread and yogurt smoothie shot. \$6

KIDS LUNCH & DINNER

LUNCH & DINNER Available 11:00am – 12:00am

- Grilled Cheese Sandwich** Thick white or brown bread, cheddar cheese served crisp with fries, salad or soup of the day. \$6
- Chicken Caesar Salad** With grilled foccacia. \$7
- Hand Rolled Pizza** Choice of pepperoni and cheese or vegetarian. \$7
- Chicken Fingers** Served with crispy fries or Caesar salad. \$8
- Kids Burger** Served with cheese, ketchup and wedge fries. \$8
- House Made Cheesy Pizza** With garden salad. \$6

KIDS DESSERT

- Ice Cream Sundae** Chocolate, strawberry, or vanilla ice cream with rainbow sprinkles and whipped cream. Choice of chocolate or strawberry sauce. \$4
- Chocolate Cookie Ice Cream Sandwich** Fresh made double chocolate cookie filled with vanilla ice cream. \$4
- Fresh Fruit and Yogurt Parfait** With a sprinkle of granola and fresh banana. \$4
- Warm Signature Brownie** With whipped cream, chocolate drizzle and a cherry on top. \$4

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SPIRITS & SNACKS

BUBBLES & ROSE

Mumms Champagne, France	\$50
Asti Spumante, USA	\$32
Peller Proprietors Reserve White Zinfadel, Canada	\$24
Woodbridge, White Zinfadel, USA	\$31

WHITES

Peller "Proprietors Reserve", Pinot Grigio, Canada	\$32
Berringer California Chenin Blanc, USA	\$26
Monkey Bay Sauvignon Blanc, Chile	\$32
Banrock Station "Unwood" Chardonnay, Australia	\$29

REDS

Peller "Family Series" VQA, Merlot Canada	\$32
Peller "Proprietors Reserve" Malbec Cabernet Canada	\$24
Woodbridge, Cabernet Sauvignon, USA	\$32
Wolf Blass "Yellow Label", Cabernet Sauvignon, Australia	\$41

For full wine menu please contact your in room dining server.

BOTTLES OF BEER

DOMESTIC	\$ 6
BUDWEISER	
KOKANEE	
CANADIAN	
COORS LIGHT	
RICKARDS RED	

IMPORTS	\$ 7
MGD	
CORONA	

DRAFT BEER

DOMESTIC	\$ 6
CANADIAN	
COORS LIGHT	

IMPORTS	\$ 7
GUINNESS	
STRONGBOW CIDER	
STELLA ARTOIS	
HEINEKEN	
GRANVILLE PALE	

PREMIUM	\$8
SLEEMAN HONEY BROWN	
KOKANEE GOLD	
RICKARD'S RED	
RICKARD'S WHITE	
TRADITIONAL	

LIQUOR	\$6
CANADIAN CLUB	
SMIRNOFF VODKA	
BACARDI WHITE	
PUSSER'S DARK RUM	
CAPTAIN MORGANS SPICED RUM	
BEEFEATER	

LIQUEUR	\$ 7
BAILEY'S IRISH CREAM	
GRAND MARNIER	
KALUHA	
COURVOISIER V.S.	

WINE	\$6
PELLER ESTATES CHARDONNAY	
PELLER ESTATES CABERNET MERLOT	

OFFSALES	\$ 14
BLACKVELVET RYE	
TROIKA VODKA	
RON CARIOCA WR	

6 PACK	\$17
CANADIAN, COORS LIGHT	
KOKANEE	

6 PACK	\$8
COCA COLA PRODUCTS	

SNACKS

CAN OF PRINGLES	\$4
POPCORN SMALL	\$3
LARGE	\$6
BAG OF LICORICE	\$3
BAG OF MIXED NUTS	\$4
BAG OF PISTACHIO NUTS	\$5
BAG OF CHIPS	\$3

LOOKING TO BOOK A SMALL RECEPTION, HOSPITALITY SUITE OR DINNER PLEASE CONTACT OUR IN ROOM DINING SERVER

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