

# lounge menu

## Appetizers to Share

### Chicken Wings

10 wings 9.95 | 20 wings 18.95

Crisp wings tossed in your choice of sauce: Frank's hot sauce, honey garlic, barbeque or salt n' pepper  
Served with carrot and celery sticks and your choice of blue cheese or ranch dip

### Arugula Feta Flatbread 9.95

Oven-baked flatbread, topped with a mix of fresh diced tomatoes, fresh arugula, feta cheese and balsamic glaze  
Add garlic shrimp 4.95 | Add blackened chicken 4.95

### Dry Boneless Garlic Pork Ribs 9.95

Crisp boneless pork ribs served with garlic toast and honey mustard dipping sauce

### Calamari 9.95

Lightly dusted baby squid, served crisp with roasted pepper aioli dip

### Roasted Chicken Quesadilla 10.95

A warm flour tortilla with roasted Cajun spiced chicken, mozzarella and cheddar cheeses, fresh diced tomatoes, diced bell peppers and green onions. Served with sour cream and salsa

### "Valbella" Bratwurst 13.00

Grilled bratwurst, dijon mustard, sauerkraut, warm potato salad, garlic toast

### Bacon-Wrapped Scallops 13.00

Served with garlic toast and chipotle aioli dip

### Vegetarian Spring Rolls 9.95

Served with sweet chili sauce

### Coconut Prawns 12.00

Crispy coconut coated jumbo prawns served with plum dipping sauce

### Nacho Platter 13.00

Perfect for sharing – tri color corn tortilla chips topped with green peppers, jalapenos chilies, tomatoes, olives, and cheese blend. Served with tomato salsa, and sour cream

Add garlic shrimp 4.95 | Add blackened chicken 4.95 | Add 8oz beef patty 4.95

## Soup

### Beef Consommé 9.00

Julienne vegetables, barley, beef meat

### Cream of Wild Mushroom 9.00

With truffle oil, crumbled feta

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## Salads

Add a soup to any salad for only 3.99

### Caesar Salad 10.50

Our classic Caesar with fresh romaine lettuce, tossed with garlic Caesar dressing, topped with croutons, parmesan cheese and lemon wedge. Served with garlic toast

Add garlic prawns 4.50 | Add Cajun-spiced grilled chicken breast 4.50

### Thai Spicy Beef Salad 16.00

Pan seared spicy beef strips, mango, pineapple, green onions, toasted sesame seeds, arugula, red peppers, rice noodle, Thai vinaigrette

### Arugula Salad 12.50

Arugula tossed with sundried cranberries, toasted almonds, topped with feta cheese and sherry vinaigrette, served with garlic toast

## Burgers

All burgers are 8oz certified Angus beef, stacked with lettuce, tomato, pickles and your choice of side: crispy fries or Caesar salad or mixed greens

Add a soup to any burger for only 3.99

### Cracked Peppercorn Burger 12.95

Lightly coated with cracked black peppercorns, topped with melted cheddar cheese and 2 crunchy onion rings on a sesame bun brushed with garlic herb mayonnaise

### Barbeque Chicken Burger 12.95

A grilled tender chicken breast, topped with melted cheddar cheese, crisp bacon and barbeque sauce, served on a sesame bun brushed with garlic herb mayonnaise

### Cheddar Bacon Burger 11.95

Topped with melted cheddar cheese, crisp bacon, sautéed mushrooms and caramelized onions on a sesame bun brushed with garlic herb mayonnaise

### Salmon Burger 15.95

Seared salmon filet, topped with fresh arugula and cilantro tomato salsa, served on a sesame bun brushed with garlic herb mayonnaise

## Wraps

Add a soup to any wrap for only 3.99

### Spicy Buffalo Chicken Wrap 10.95

A crispy-breaded chicken breast, tossed in Frank's hot sauce, wrapped with Caesar salad in a grilled flour tortilla

### Roasted Vegetable Wrap 10.95

Roasted zucchini, red pepper, onion, tomato, seasoned rice, garlic, spices, lettuce, wrapped in a grilled flour tortilla

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## Sandwiches

All sandwiches are served with your choice of side: crispy fries or Caesar salad or mixed greens  
Add a soup to any sandwich for only 3.99

### Stacked Chicken Clubhouse 11.95

Oven-roasted chicken breast, crisp smoked bacon, cheddar cheese, lettuce, fresh tomato and mayonnaise, on your choice of bread

### Toasted Alberta Beef Dip 13.99

Shaved prime roast beef, piled high on an Italian baguette, topped with caramelized onions and cheddar cheese. Served with a bowl of beef jus for dipping

Philly style: topped with red peppers 2.50

### Reuben Sandwich 12.99

Shaved corned beef with sauerkraut and Swiss cheese. Served with dijon mustard

## Entrées

### Shrimp Linguine 17.99

Tender shrimp, sautéed with diced tomatoes, green peppercorns, onions, garlic and spices tossed with linguine in creamy white wine sauce

### Indian Butter Chicken 17.95

Boneless and skinless chicken breast braised with a traditional creamy tomato curry sauce.  
Served with basmati rice and grilled naan

## Charbroiled Steaks

All grilled steaks entrées are served with french fries or potato puree or baked potato with all the trimmings, small mixed greens salad or chef's special fresh seasonal vegetables and garlic toast  
Your choice of temperature: blue, rare, medium rare, medium, medium well, well done

We suggest a temperature of medium rare

### Fire Grilled New York Steak 32.00

8oz sterling beef fire grilled just the way you like it

### Rib Eye Steak 35.00

10oz sterling beef fire grilled just the way you like it

### Beef Tenderloin 34.00

8oz sterling beef tenderloin fire grilled just the way you like it

## Dessert

### Dark Chocolate Torte 9.00

Fresh fruit, vanilla ice cream

### New York Cheese Cake 9.00

Fresh fruit, red coulis

### Red Fruit & Lemon Strip Cake 9.00

Layers of almond biscuit, lemon cream, raspberry mousse, fresh fruit, red coulis

### Tatin Tartelette 9.00

Buttery caramelized apples nested atop a flaky shortcrust pastry. Served warm with chantilly cream