


fresh



*enjoy my flavour creations,
enhanced by my passion for food*

JASON PEDERSON
EXECUTIVE CHEF

fresh IMPRESSIONS

GRILLED FOCACCIA POINTS Brushed with garlic butter Gratineéd with a blend of cheddar and smoked gouda	3 7
CHINATOWN DUMPLINGS Traditional pork pot stickers served with a chili infused oil and Asian red vinegar for dipping	9
MINIATURE STUFFED YORKIES Mini Yorkshire puddings stuffed with slow roasted, shaved prime rib of beef. Served with a horseradish mayo and red wine jus	11
CRAB SPRING ROLLS Dungeness crab hand rolled with chives and tarragon and accompanied by a sweet chili sauce	12
CAJUN CALAMARI Rubbed with Louisiana spice and served with grilled citrus and a chipotle lime mayo	8
VEGETABLE SAMOSAS  A blend of vegetables with a hint of Indian spices, served with mango peppercorn sauce	8
CHICKEN TENDERS Buttermilk marinated chicken tenderloin rolled in Japanese panko breading. Served golden brown with a citrus plum sauce	9
HOT & SWEET WINGS Crisp chicken wings with a honey and chili glaze. Sprinkled with roasted sesame seeds	11
SALT & PEPPER RIBS Marinated pork ribs tossed with rock salt and cracked black pepper	10
BACON WRAPPED SCALLOPS Ocean fresh diver scallops wrapped with double smoked bacon and garnished with maple crème	12
SWEET POTATO FRIES Served with chipotle and lime aioli for dipping	5

fresh FLAVOURS

FRENCH ONION SOUP Caramelized onions in a sherry infused beef bouillon with an emmental crouton	8
LOBSTER & TOMATO BISQUE Garnished with lobster claw and finished with brandy	9
ROASTED BUTTERNUT SQUASH SOUP Caramelized apples and butternut squash with a house blend of spices, drizzled with crème fraîche	Cup 3 Bowl 6
SOUP OF THE MOMENT A daily creation featuring seasonal ingredients	Cup 3 Bowl 6
FRESH SEASONAL SALAD The freshest ingredients available for the season. Ask your server for details	Market Price
SOUP & SALAD DUO Mixed greens or Caesar salad with soup of the moment	12
FIELD OF GREENS SALAD Mixed lettuce arranged with garden vegetables and toasted pine nuts. Served with poppyseed dressing	Half 6 Full 8
HEARTS OF ROMAINE SALAD A twist on the classic Caesar salad with double smoked bacon and grated parmigiano-reggiano	Half 7 Full 9
	Add Cajun chicken breast 6
CALIFORNIA COBB SALAD Vegetable medley with Canadian back bacon, roast turkey, Roquefort cheese, avocado and a honey mustard, balsamic dressing	13
INDONESIAN CHICKEN GADO SALAD Asian style vegetable slaw with grilled pineapple wedges, roasted peanuts and a soy ginger vinaigrette	13
GRILLED VENETIAN SEAFOOD SALAD Diver scallop, tiger shrimp, salmon fillet and roasted vegetables arranged over spinach with a lemon, white balsamic reduction	16



(ALL SANDWICHES SERVED WITH YOUR CHOICE OF DAILY SOUP, SALAD, FRENCH FRIES OR FRESH FRUIT)
(ADD SWEET POTATO FRIES OR CAESAR SALAD 2)

FEATURE SANDWICH CREATION

Ask your server for details on today's fresh creation

Market Price

SARATOGA SPRINGS CLUBHOUSE

Roast turkey and bacon triple decker with aged cheddar and pesto mayonnaise

13

MONTE CRISTO

Back bacon and roast turkey sandwich lightly coated with egg and grilled golden brown, dusted with confectioner's sugar and served with strawberry preserves and sour cream

12

CHEF'S BBQ ANGUS BURGER

House made Angus burger served in a Kaiser with lettuce, onion, tomato and a smoked barbecue sauce

11

Substitute teriyaki chicken breast 3

Enhancements: cheddar, emmental, Roquefort, bacon, avocado, grilled pineapple, mushrooms 1

OLD MONTREAL REUBEN

House pickled brisket, German sauerkraut, Swiss emmental cheese

12

STRIPLOIN STEAK SANDWICH

28 day aged, grain fed beef cooked to your specification and served with focaccia points and sautéed onions

18

BLT CIABATTA

Canadian back bacon, leaf lettuce, beefsteak tomatoes and pesto mayonnaise

11

WIENER SCHNITZEL SANDWICH

Breaded veal cutlet, toasted alpine muesli bread, Swiss emmental and lingonberry jam

14

CAJUN CHICKEN CAESAR WRAP

Julienne of chicken breast, romaine hearts and classic Caesar dressing rolled in a flour tortilla

14

TUNA MELT

Alberta dark rye bread, avocados, tomatoes and market style tuna salad. Gratinéed with Canadian cheddar

12

DENVER SANDWICH

3 egg omelette with ham, bell peppers and scallions presented in alpine meusli toast

10

BEEF DIP, BISTRO STYLE

Oven roasted, shaved prime rib, served in a crusty torpedo loaf with red wine jus

14

ITALIAN SAUSAGE MELT

Spolumbo sausage, rustic tomato sauce, caramelized onions, and bell peppers with provolone

13

HOT TURKEY

Carved turkey breast on fresh bread with pan gravy and cranberry sauce

13

PRIME RIB SANDWICH

7 oz. carved prime rib, garlic focaccia points, red wine jus and grated horseradish

19

MARGHERITA FLATBREAD

Fire roasted tomatoes, fresh basil with a blend of mozzarella and provolone, drizzled with basil oil 15

CANADIAN FLATBREAD

Gourmet back bacon, house smoked brisket, red onions and mushrooms topped with smoked gouda and cheddar 19

TUSCAN FLATBREAD

Spicy sausage, roasted artichokes, bell peppers, air-dried Roma tomatoes and a balsamic glaze topped with mozzarella and provolone 18

SOUTHERN FLATBREAD

Cajun chicken, bell peppers, red onions, with hickory barbecue sauce and mango salsa topped with a blend of smoked gouda and cheddar 19

FRESH FROM THE SEA OR FRESH FROM THE LAND

Ask your server what the Chef has fresh on the line today Market Price

WHISKEY PLANK SALMON

Cedar baked Atlantic Salmon with bourbon mango salsa and five grain rice 19

RASPBERRY ISLAND HALIBUT

Tempura battered Alaskan halibut fillets, Napa cabbage slaw and French fries 18

SEAFOOD MEDLEY

Black tiger shrimp, diver scallop, and halibut finished in a leek and porcini mushroom cream, served over five grain rice 19

CHICKEN PARMESAN

Breast of chicken, basil tomato sauce and spaghetti al pomodoro 17

CREOLE JAMBALAYA 

Cajun spiced chicken breast and sausage with seared vegetables in a tomato sauce and five grain rice 16

ROAST TOM TURKEY

Carved turkey breast with herb and apple stuffing, orange and cranberry compote, pan gravy 18

BALSAMIC PORK GRILL

Double cut pork chop, with brandy flambéed apricots and nutmeg buttered spaetzle 18

JÄGERSCHNITZEL

Breaded veal cutlets, porcini mushroom gravy, braised red cabbage with apples and nutmeg buttered spaetzle 19

LIVER AND ONIONS

Milk fed veal grilled to medium, balsamic glazed onions and nutmeg buttered spaetzle 17

SPAGHETTI BOLOGNESE

House made rustic tomato meatsauce, garnished with air-dried roma tomatoes and fresh herbs 16

TERIYAKI BEEF WOK

Top sirloin of Alberta beef, lemon grass and ginger essence, sautéed and served over crisp noodles with roasted sesame seeds 15

NEW YORK STRIPLOIN 10 OZ.

28 day aged Alberta strip loin, char-grilled tomatoes, twice baked potato and rosehip pan jus 24

BLACKENED RIB EYE 12 OZ.

28 day aged Alberta rib eye rubbed with Cajun seasoning and served with char-grilled tomatoes, and twice baked potato 26

PRIME RIB 10 OZ.

Alberta Prime Rib cooked to your specification. Accompanied by Yorkshire pudding, rosehip pan jus, and twice baked potato 26