



Salads

Mixed Artisan organic Greens (*Ranch, Balsamic, Very Berry, Lemongrass*)
Rustic Caesar Salad
Spinach, Feta & Almond Salad, watermelon feta, lemon, basil salad

Soups

Beef brisket, vegetable, quinoa soup
Roasted tomato bisque with grilled cheese
Maple Roasted Butternut Squash soup
Broccoli cheddar and ale soup
Velouté of carrot and coriander

Entrées

Spring Creek Ranch Top Sirloin Steak

Beer braised brisket - *Marinated for five hours, then grilled, sliced and served a la minute with Pilau Rice, Steamed Vegetables, Asian dipping sauce & cucumber kimchi or Chilean red wine shallot sauce or grizzly paw micro brewery powder hound shallot demi glace*

Sustainable filet of market fish wild sockeye, Manitoba pickerel or wild pacific halibut (*extra charge*)
pineapple and roast capsicum salsa or lavender beurre blanc, steamed Vegetables & pilau basmati brown saffron rice.

Stuffed Goat cheese & roast garlic Chicken Supreme (*free range hudderite*)

Cilantro-pomegranate glaze, served with Canmore market baby or rosemary garlic BC mash potatoes & steamed vegetables

Sustainable wild atlantic Salmon filet or Manitoba Pickerel *Served with lemon & lavender beurre blanc & citrus supremes, pilau rice (2 salad sides)*

AAA Spring Creek Ranch aged Alberta beef striploin steak *Served with wild BC mushroom & porto reduction, yam, rosemary & roast garlic mashed potatoes and steamed vegetables*

Alberta Prime brisket of beef, *slow cooked with beer and caramelized shallots*

Alberta Prime rib of beef *Served with Yorkshire Pudding & au jus \$75 ppl*

(all beef is antibiotic hormone free and grass fed)

Dessert

My moms family recipe Sticky toffee pudding (*served with toffee sauce and creme anglaise*)

Swiss truffle chocolate torte (*served with raspberry coulis*)

Organic baked glazed BC apple pie (*or seasonal fruits rhubarb, strawberry, peach, etc*) **with Madagascar vanilla whip cream**

Guinness chocolate pudding *with valbella bacon praline and creme anglaise*

Classic Italian tiramisu

**Choice of one appetizer, two entrées and one dessert*

**All maincourses are served with vegetables and potatoes or rice and salads and fresh baked greek pita - live Oil and moderna 10 yr aged balsamic or butter*