



OCTOBER 10, 2026

CITRUS GREENS SALAD GF DF V

Inspired greens, orange, cucumber, fennel,
shaved radish, citrus vinaigrette

MARINATED ARTICHOKE AND WHITE BEAN SALAD GF DF V

Marinated artichokes, white beans, cherry tomatoes, cucumber, Kalamata
olives, parsley, lemon Greek vinaigrette

CHILLED BAJA SHRIMP & AVOCADO-LIME CUPS GF

Poached shrimp, avocado-lime crema, cucumber,
cherry tomatoes, shaved radish, cilantro, citrus vinaigrette

CHARRED PINEAPPLE & QUINOA SALAD GF DF V

Tri-coloured quinoa, charred pineapple, cucumber, jicama, shaved radish,
cilantro, toasted pepitas, lime vinaigrette

WATERMELON, CUCUMBER AND TAJIN SKEWERS GF DF V

Fresh watermelon, English cucumber, shaved radish,
lime, cilantro, Tajin spice

FISH TACO ACTION STATION

Warm tortillas, crispy fish, cabbage slaw, pico de gallo,
lime crema, salsa verde, cilantro

SEA SALT & CRACKED PEPPER ALBERTA BEEF GF DF

Carved to order, rich beef jus, horseradish cream, dijon mustard

LEMON & THYME ROASTED CHICKEN GF DF

Roasted chicken, lemon, fresh thyme,
roasted garlic, light pan jus

ORANGE CITRUS-GLAZED SALMON GF DF

Oven-baked salmon, orange glaze, charred citrus, fresh herbs

ROASTED BABY POTATOES WITH SEA SALT & HERBS GF DF V

Baby potatoes, olive oil, sea salt, cracked pepper, parsley

CILANTRO-LIME RICE GF DF V

Steamed rice, cilantro, lime, scallions, olive oil

ROASTED MARKET VEGETABLES GF DF V

Zucchini, sweet peppers, carrots, green beans, olive oil,
lime-smoked Maldon Sea salt

**CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT
CHEF'S SELECTION OF DESSERTS**

55

GST not included

GF GLUTEN-FRIENDLY **DF** DAIRY-FRIENDLY **V** VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.