



SEPTEMBER 20, 2026

INSPIRED GREENS SALAD GF DF V

Inspired greens, cucumber, cherry tomatoes, shaved radish, carrots, balsamic vinaigrette

CLASSIC CAESAR SALAD

Romaine hearts, parmesan, croutons, bacon, lemon, caesar dressing

CREAMY POTATO SALAD GF V

Baby potatoes, celery, green onions, dill, creamy dressing

TOMATO, CUCUMBER & RED ONION SALAD GF DF V

Vine-ripened tomatoes, English cucumber, shaved red onion, fresh herbs, lemon-basil vinaigrette

CLASSIC RELISH & CRUDITÉ PLATTER GF V

Dill pickles, olives, pickled onions, fresh market crudités, ranch dip

LOADED BAKED POTATO ACTION STATION GF

Baked potatoes, sour cream, cheddar, bacon, green onions, chili, butter

SLOW-ROASTED ALBERTA BEEF GF

Pan jus, horseradish cream, dijon mustard

HERB-ROASTED CHICKEN BREAST GF DF

Lemon, garlic, cracked pepper, fresh herbs, light chicken jus

ATLANTIC COD CAKES WITH LEMON AIOLI

Golden cod cakes, fresh herbs, lemon aioli, charred lemon

BAKED CHEDDAR MACARONI V

Traditional elbow macaroni, creamy cheddar sauce, roasted breadcrumbs

ROASTED BABY POTATOES GF DF V

Olive oil, sea salt, cracked pepper, fresh herbs

SEASONAL MARKET VEGETABLES GF DF V

Carrots, green beans, broccolini, olive oil, sea salt, fresh herbs

**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.