TELUS® Club



NOVEMBER 21, 2026

MORNING PRAIRIE GREENS GF V
Inspired greens, mixed berries, candied pecans, crumbled goat cheese, maple-balsamic dressing

ENDIVE & BLUE CHEESE GF V
Crisp Belgian endive, Danish blue cheese, green apple, semi-dried tomatoes, green goddess dressing

CREAMY POTATO SALAD GF V
Baby potatoes, celery, green onion, dill, creamy dressing

CRUDITÉS & DIP GF V
Fresh crisp market vegetables, marinated olives, house pickles, ranch dip

CHILLED PRAWNS GF
Poached shrimp, lemon wedges, Marie Rose & cocktail sauce

BUTTERMILK PANCAKE ACTION STATION
Fresh buttermilk pancakes, pure maple syrup, Saskatoon berry compote, whipped chantilly cream, toasted pecans, chocolate sauce, Nutella spread, crispy bacon crumbles

SLOW-ROASTED ALBERTA BEEF GF DF
Hand-carved to order, seasoned with a cracked peppercorn crust, rich au jus, creamy horseradish, assorted mustards

BUTTERMILK FRIED CHICKEN
Crispy spiced chicken, hot honey

SHRIMP & CHEDDAR GRITS GF
Southern-style stone-ground grits, sharp cheddar, sautéed garlic butter shrimp and scallions

EGGS FRITTATA GF
Baked fresh farm eggs, ham, aged cheddar, wild mushrooms

LOADED BREAKFAST TATER TOTS GF V
Crispy golden tater tots tossed in sea salt and herbs, Flames cheese sauce, green onions, sour cream

CHEF'S GARDEN VEGETABLE MEDLEY GF DF V
Charred broccolini, baby carrots, sweet peas, garlic olive oil

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.