

# DINNER



PARK PLACE

## STARTERS

Spinach & Artichoke Dip with tortilla chips <b>GF</b>	16
House Nachos add chicken or beef \$5 <b>GF</b>	21
House-Made Mozza Sticks five sticks with our own marinara dipping sauce	9
Duck Spring Rolls (2 pc) made in-house, with greens & spicy sweet chili sauce	10
Bruschetta tomato, onion, garlic, parsley & balsamic reduction	10
Vegetable Platter with ranch or house made hummus <b>GF VEG</b>	15

## SALADS

Beet & Goat Cheese Salad pickled beet, cucumber, arugula, dried cranberries, pecans, goat cheese, raspberry vinaigrette dressing <b>GF VEG</b> Add Grilled Chicken \$5, Steak \$6 or Prawns \$6	15
Chicken & Avocado Salad <b>GF DF</b> orange slices, cucumber, tomatoes, carrots & lime dressing	18
Blackened Steak Salad mixed greens, mushrooms, peppers, onion, blue cheese & honey Dijon vinaigrette	18 <sup>50</sup>
Classic Caesar Salad add Grilled Chicken \$5, Steak \$6 or Prawns \$6	7 / 12
Greek Salad <b>GF VEG</b> add Grilled Chicken \$5, Steak \$6 or Prawns \$6 <i>*Salads are served with Garlic Toast</i>	9 / 15

## CLASSICS

Steak Sandwich (6 oz.) 6 oz. house-cut, on ciabatta with sautéed onions, mushrooms, mixed greens & honey Dijon sauce	18 <sup>50</sup>
Beef Dip	16
Make it a Philly Beef Dip our classic beef dip, with sautéed onions, bell peppers & pepper jack cheese	18
Beer Battered Fish n' Chips served with coleslaw & tartar sauce 1 pc 13 <sup>50</sup> / 2 pcs	16 <sup>50</sup>
Quesadilla <i>beef or chicken</i>	16
Quesadilla <i>vegetable</i>	13
House made Chicken Strips five pieces, served with BBQ, Plum, Hot Sauce, Honey Garlic, Teriyaki or Honey Mustard Sauce	15

## FEATURE ENTREES

From the Field	Market Price
From the Sea	Market Price
Please ask your server, we are continuously sourcing the highest quality beef, pork & lamb cuts as well as ocean wise seafood items to feature.	
Chicken Parmesan	22
breaded chicken topped with sliced ham, marinara & cheese, served atop spaghetti noodles in marinara sauce or choice of side	

## DESSERTS

Mason Jar Dessert	4
choice of featured house-made Cheesecake, Sticky Date Pudding or Chocolate Mousse	

## HOUSE BURGER

15

house-made beef patty, with lettuce, tomato, pickle, red onion & our own garlic aioli - gluten free bun add \$2 **GF**

### Dress it up! Toppings \$1 each

Cheddar, Swiss, Monterey pepper jack, Brie, Gorgonzola, feta or goat cheese; bacon, sautéed onions, sautéed mushrooms, fried egg, jalapeños, banana peppers, onion rings (2), bacon jam, peanut sauce, roasted red peppers, coleslaw, avocado, spinach, olives

## FEATURE BURGERS

Loaded burger house-made beef patty with sautéed onions, sautéed mushrooms, cheddar cheese & bacon <b>GF</b>	18
Brie & Bacon Jam Burger house-made beef patty with melted Brie, house-made bacon jam & spinach <b>GF</b>	18
Gorgonzola & Bacon Burger house-made beef patty with bacon, caramelized onion & Gorgonzola blue cheese <b>GF</b>	18
Chicken Club Burger chicken breast, cheddar, bacon & roasted red pepper	17
Spicy Smokin' Joel marinated chicken breast, Monterey pepper jack cheese, banana peppers, mushrooms, spicy peanut sauce	17
Chris P Bacon chicken Burger crisp chicken breast with lettuce, red onion, tomato, bacon cheddar cheese & our own garlic aioli	17
Blackened Salmon Burger with coleslaw & tartar sauce	19
Grilled Portobello Burger grilled Portobello mushroom, roasted red pepper, melted Brie, arugula & pesto mayo <b>GF VEG</b>	16 <sup>50</sup>
Sweet Potato Burger house-made patty deep fried & served with avocado, spinach & chipotle mayo <b>GF VEG</b>	15

*\*Classics & Burgers come with your choice of seasonal green salad, daily soup or French fries. Upgrade options include Caesar Salad, Poutine, Onion Rings, Sweet Potato Fries, Tater Tots or Gravy for \$2.50 or Greek Salad for \$4 Gluten free bun add \$2*

## BOWLS + PASTAS

Chorizo Pollo Penne chicken, tomatoes, chorizo sausage, mushrooms & spinach in a rosé sauce, served with garlic toast <b>GF</b>	22
Basil Pesto Penne portobello mushroom, roasted red peppers, tomatoes, olives, spinach, balsamic reduction, served with garlic toast <b>GF VEG</b>	20
Spaghetti & Meatballs our take on the classic with house-made Italian style meatballs & rich marinara sauce, served with garlic toast	20
Spicy Thai Prawn Stir-fry prawns, snap peas, mushrooms, corn, carrots, peppers, onion served in a spicy peanut satay sauce with your choice of rice or rice noodles	22
Pad Thai prawns, chicken, egg, carrots, green onion, fresh bean sprouts & crushed peanuts with rice noodles <b>GF</b>	18
Chickpea Curry with steamed rice & mini naan bread <b>GF</b> add Grilled Chicken \$5, Steak \$6 or Prawns \$6	14
Seven Bean Vegetarian Chili 7 bean vegetarian chili on rice topped with corn chips & sour cream served with garlic toast <b>GF VEG</b> add Beef \$5 or Chicken \$5	14



## **STRIVING FOR SUSTAINABILITY ABOUT OUR MENU:**

In addition to making the majority of our menu items in-house, we proudly feature regionally sourced produce from Red Hat Co-Operative Farms in Southern Alberta, high quality beef from Alberta ranchers & Ocean Wise seafood products.



**GF** - Gluten Free option for the preparation of dish available on request / **DF** – Dairy Free / **VEG** – Vegetarian  
Children’s Menu available / Senior’s portions available on select items.  
An 18% service charge will be added to tables of 8 or more.  
Please feel free to adjust this based on your level of satisfaction.

**Thank you for choosing the PARK PLACE LODGE!**