

# DINNER

## STARTERS

Spinach & Artichoke Dip with tortilla chips <b>GF VEG</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 <b>VEG</b>	9
Mexi Tater Tots with jalapeños, tomato, Monterey pepper jack cheese, served with sour cream & guacamole <b>VEG</b>	11
Bruschetta tomato, onion, garlic, parsley & balsamic reduction <b>VEG</b>	10

## SALADS

Beet & Goat Cheese Salad pickled beet, cucumber, arugula, dried cranberries, pecans, goat cheese, raspberry vinaigrette dressing <b>GF VEG</b>	16
Chicken & Avocado Salad <b>GF</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 served with Garlic Toast	7 / 14
Greek Salad <b>GF VEG</b> served with Garlic Toast	9 / 16

Add Grilled Chicken \$5, Steak \$6 or Prawns \$6  
Add Garlic Toast \$3

## CLASSICS

Steak Sandwich (6 oz.) 6 oz. house-cut, on garlic toast, bruschetta & goat cheese with balsamic glaze	18 <sup>50</sup>
Beef Dip	16
Make it a Philly Beef Dip our classic beef dip, with sautéed onions, bell peppers Monterey Jack cheese & cheese sauce	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, chicken or vegetable</i>	16
House made Chicken Strips five pieces, served with BBQ, Plum, Hot Sauce, Honey Garlic, Teriyaki or Honey Mustard Sauce	15

## BOWLS + PASTAS

Chorizo Pollo Penne chicken, tomatoes, chorizo sausage, mushrooms & spinach in a rosé sauce, served with garlic toast <b>GF</b>	23
Basil Pesto Penne portobello mushroom, roasted red peppers, tomatoes, olives, spinach, balsamic reduction, served with garlic toast <b>GF VEG</b>	20
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 VEG</b>	14

Add Grilled Chicken \$5, Steak \$6 or Prawns \$6

## HOUSE BURGER

house-made beef patty, with lettuce, tomato, pickle, red onion & our own garlic aioli - gluten free bun add \$2	15
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### 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	18
Brie & Bacon Jam Burger house-made beef patty with melted Brie, house-made bacon jam & spinach	18
Gorgonzola & Bacon Burger house-made beef patty with bacon, caramelized onion & Gorgonzola blue cheese	18
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
Sweet Potato Burger house-made patty deep fried & served with avocado, spinach & chipotle mayo <b>VEG</b>	16

*\*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*

## FEATURE ENTREES

Feature Meat Pie please ask your server for today's house-made meat pie	18
Pan Seared Salmon Atlantic salmon with roast potatoes, seasonal vegetables & lemon pepper cream sauce	20

## SIDES

Caesar Salad	7
Poutine	7/12
Tater Tots	5 / 8
Onion Rings	10
Sweet Potato Fries	8

## DESSERTS

Mason Jar Dessert choice of featured house-made Cheesecake, Sticky Date Pudding or Chocolate Mousse	5
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*\* Burgers & Classics are served with your choice of house salad, daily soup or French fries. Upgrade options include Caesar Salad, Poutine, Onion Rings, Sweet Potato Fries, Tater Tots, Gravy for \$2.50 or Greek Salad for \$4. Gluten free bun add \$2*



## **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.



**VEG** – Vegetarian Option **GF** - Gluten Free option available on request. Please be aware that our facilities are gluten friendly and that cross contamination may occur. Please note certain items on our menu may contain allergens. If you have allergies or special dietary requirements please let us know. Children's menu available.

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