



## SIMPLE STARTS

### BASKET OF BEANS

Tempura Green Bean / Sesame Citrus Ponzu /  
Crudités & Ranch  
**\$12**

### BEEF STUFFED YORKIES

Shaved 'AAA' Roast Beef / Yorkie Cups /  
Boursin / Horseradish Aioli / Spring Onion  
**\$14**

### WRAPPED SCALLOPS

Smoked Bacon Wrapped Scallops  
Whiskey Brown Butter / Cilantro Sprouts  
**\$15**

### ATLANTIC LOBSTER DIP

Lobster Knuckle & Claw / Florentine Dip  
Summer Savory / Parmesan  
Flatbread Points / Corn Tortilla  
**\$19**

### SPANAKOPITA

Baby Spinach / Feta / Phyllo Dough /  
Roasted Red Pepper Aioli  
**\$12**

### TORPEDO SHRIMP

Tempura Shrimp Skewer / Green Oil /  
Vindaloo Cream / Cilantro Sprouts  
**\$16**

### SIGNATURE FRITES

Light Coated Fries / Herb Oil /  
Herb de Provence / Grana Padano /  
Truffle Powder  
**\$9**

### TRUFFLE MUSHROOM FLATBREAD

Charbroiled Flatbread / Wild Mushroom  
Medley / Wilted Baby Spinach Herb  
de Provence / Grana Padano /  
Truffle Powder  
**\$15**

## KETTLECRAFT

### SOUP DE JOUR

Broth / Cream  
Ask Your Server for Todays Features  
**\$6**

### BAKED FRENCH ONION

Spanish Onions / Leeks  
Beef Broth / Sherry Wine  
Herb Croutons / Swiss Cheese  
**\$8**

### SEAFOOD CHOWDER

Shrimps / Scallops / Clams  
Smoked Bacon / Potatoes  
Celery / Carrots  
Onions / Summer Savory  
**\$8**

## GREENS & GRAINS

### CAESAR SALAD

Crisp Romaine / Lemon Caper Dressing /  
Herb Croutons / Hickory Bacon / Parmesan  
**\$8**

### CANDIED PECAN

Baby Spinach / Crumbled Goat Cheese /  
Candied Pecans / Mandarin Oranges /  
Red Onion / Bell Peppers / Sundried  
Cranberry / Lemon Citrus Dressing  
**\$12**

### SPINACH & QUINOA

Baby Spinach / Tri-color Quinoa / Fusion Beans  
/ Corn / Sundried Cranberries  
Almonds Slivers / Herb Rolled Goat Cheese  
**\$9**

### SANTA FE TORTILLA

Romaine / Black Bean / Sweet Corn / Avocado  
/ Mukimame Bean / Sweet Bell Peppers / Red  
Onion / Quinoa / Tortilla Strips  
Lime Tarragon Dressing  
**\$9**

## SIGNATURES

### LAC BROME DUCK BREAST

Pan Seared Duck Breast  
Cherry & Goji Farro  
Burnt Orange Airelles Sauce  
Cilantro Sprouts

**\$28**

### CRUSTED RACK OF LAMB

Garam Masala & Dijon Lamb Fingers  
Woodland Mushroom Risotto  
Minted Tomatillo Chutney  
Saskatoon Demi

**\$32**

### ATLANTIC SALMON

Salmon Fillet  
Creamed Wild Rice  
Citrus Tarragon Fennel Slaw  
Apple Surette  
Lavender

**\$24**

### STUFFED CHICKEN FLORENTINE

Mascarpone & Spinach Stuffed Chicken  
Basil Polenta  
Wild Mushroom Cream  
Lavender

**\$26**

### ALBERTA BEEF PRIME RIB

Slow Roasted Alberta Prime Rib  
Whipped Garlic Mashed Potatoes  
Vincotto Demi  
Mini Herb Yorkshire Pudding

**\$22**

### ALBERTA BEEF SHORT RIBS

Braised Boneless Short Rib  
Woodland Risotto  
Sautéed Oyster Mushrooms  
Vincotto Demi  
Onion Frites

**\$26**

### CHOICE CUT TOP SIRLOIN

7oz Top Sirloin  
Woodland Mushroom Risotto  
Sautéed Oyster Mushrooms  
Red Wine Demi  
Chili Strings

**\$22**

### GRILLED VEGETARIAN STACK

Cherry & Goji Farro Grains  
Basil Polenta  
Grilled Sweet Bell Peppers  
Grilled Zucchini  
Balsamic Reduction  
Lavender

**\$22**

**All Entrees Served with Chefs Choice Seasonal Vegetables  
Table Focaccia Bread with 12 year aged Herb Balsamic and Oil for dipping**

## TEMPTATIONS

### Turtle Cheesecake

Vanilla Cheesecake / Candied Pecans  
Milk Chocolate Chunks / Brownie Cubes  
Chocolate & Caramel \*gluten friendly

**\$9**

### Red Velvet Tower

Red Velvet Cake  
Cream Cheese Frosting  
Chocolate Shavings

**\$8**

### Sticky Toffee Pudding

Sweet Dates / Spiced Cake  
Sweet Caramel / French Vanilla Ice Cream

**\$8**

### Saskatoon Berry Crumble

Saskatoon Berries / Crumble Topping  
French Vanilla Ice Cream

**\$8**

### Creme Brulee Feature

Ask Your Server for today's seasonal feature

**\$8**

## KIDS MENU

Choice of Side: Fries, Veg of the Day, Crudites & Dip  
Mini Ice Cream Sandwich or Yogurt for Dessert

**\$7**

**Kids Mac & Cheese**

**Kids POGO**

**Kids Cheese Pizza**

**Kids Grilled Cheese**

**Kids Salmon Fillet & Rice**

**Kids Chicken & Cheese Wrap**

## BEVERAGES

### Soft Drinks \$3.75

Coca-cola products featuring Sprite, Nestea Iced Tea, Barq's Root Beer, Ginger Ale, Diet Coke including refills

**Milk sm \$3.25 lg \$4.25**

2% or chocolate

**Juice sm \$3.25 lg \$4.25**

Apple, orange, pink grapefruit, pineapple, tomato, grapefruit

**Coffee \$3.25**

Regular or Decaf with refills

**Tea \$3.25**

Selection of Tazo herbal teas and Red Rose Orange Pekoe

**Hot Chocolate \$3.25**

Baker's Hot Chocolate served with garnishes

**Oasis Smoothies \$5.75**

Non Alcoholic Assorted Fruit Smoothies

## SIPS

### Beer on Tap

Rickards Red, Belguim Moon, Troubled Monk,  
Coors Lite

\$6.19 12 oz / \$7.14 20oz

### Domestic Bottle Beer

Budweiser, Bud Light, Canadian, Pilsner, Coor  
Light, Kokanee, Canadian 67

\$6.43

### Premium Bottle Beer

Heineken, Corona, Guinness, MGD, Stella,  
Budlight Lime, Ultra, Traditional Ale, Coors  
Banquet

\$6.90

### 1 oz Cocktails

Long Island Ice Tea, Bartenders Rootbeer,  
Paralyser, Black Russian, Tequila Sunrise

\$6.67

### Premium 1 oz Cocktails

Caesar, Bloody Mary

\$6.90

### Premium Liquor

1 oz {bourbon/whiskey} Bushmills, Bullet  
Bourbon, Crown Royal, Canadian Club, Gibsons  
Finest, Jack Daniels

1 oz {vodka} Absolute, Flavoured Vodka

1 oz {tequila} Jose Cuervo Silver, Sauza Gold

1 oz {gin} Tanqueray, Bombay, Lemon

1 oz {rum} Appleton, Palm Breeze, Lemon Hart,  
Captain Morgan Spice, Malibu

1 oz {scotch} Balentines, Balvenie, Chivas,  
Johnnie Walker Red, Johnnie Walker Black, J & B,  
Jameson, Glenlivet, Glenfiddich 12 year

\$6.90

### Top Shelf Liquor

Greygoose \$7.14

Patrone Silver \$10.00

Glenfiddich 18 year \$13.81

### Martinis 2 oz

Classic {vodka or gin ~ shaken or stirred ~ dirty}  
Cosmopolitan {vodka triple sec, lime, cranberry}

Chocolate Martini {vodka, creme de cacao}

Blue Lagoon {vodka, blue curacao, lime}

\$9.05

### Premium Martinis 2 oz

Pom Martini {pomegranate liq, vodka, triple sec}

Bombay Blues {bombay sapphire gin, blue  
curacao, lime}

\$11.00

### Wine

House {red, white} \$6.19 glass

Select Premium \$8-9 glass

Select 1/2 Litre - \$22-\$26.00

Select Bottles \$29-\$55.00

### Specialty Coffees

Monte Cristo, Spanish Coffee, B52 Coffee, Irish  
Coffee, Spanish Coffee, Blueberry Tea

\$7.62

### Apertif

Dubonnet, Port, Grande Marnier, Creme de Mint

\$7.62

### Premium Apertif

Couvosier, Remy Martin

\$9.00

Remy V.S.O.P \$12.00

### Odds and Ends

Coolers {smirnoff ice, smirnoff green apple,  
twisted ice tea}

Strongbow Cider

\$7.14