



## ***Restaurant Group Menus***

4810 Calgary Trail  
Dining Room Reservations: (780) 437-5616  
Private Room Bookings: (780) 468-4115



**Group Menu One**  
*\$52.50 per person, plus GST and 15% Gratuity*



ALL ENTRÉES INCLUDE YOUR CHOICE OF BAKED POTATO, ROAST GARLIC WHIPPED POTATOES OR RICE PILAF AND VEGETABLE OF THE DAY.

***Choice of Salad***

**Classic Caesar Salad**

Fresh Romaine Lettuce tossed with our own traditional Garlic Caesar Dressing. Garnished with Croutons and Parmesan Cheese.

**Fresh Garden Salad**

A crisp Medley of Greens with Fresh Garden Vegetables.

***Choice of Entrée***

**Alberta Steak & Lobster or Alberta Steak & Alaskan King Crab**

A 9 oz. Alberta "AAA" Sirloin Steak accompanied by your choice of a succulent 5 oz. Brazilian Lobster Tail or one half-pound of Alaskan King Crab Legs.

**Medallions of Alberta Bison**

An 8 oz cut with Caramelized Peaches, drizzled with Saskatoon Berry Extraction.

**"AAA" Filet Mignon**

The king of red meats, this 8 oz. Centre Cut of Tenderloin is seared to perfection.

**Rack of Lamb**

A New Zealand Rack of Lamb coated with Dijon mustard, fresh crushed garlic and breadcrumbs. Served with our famous Mint Demi-glace.

**Seared Salmon Florentine with Tiger Prawns**

Fresh Atlantic Salmon served on a bed of Creamed Spinach with a Garlic Cream Sauce, garnished with sautéed Jumbo Tiger Prawns.

***Dessert***

**Chocolate Obsession Dessert**

Sinfully rich Chocolate Mousse layered between Dark Fudge Cake, and drizzled with Chocolate Sauce.

***Fresh Brewed Columbian Coffee or Gourmet Tea***



## **Group Menu Two**

*\$38.95 per person, plus GST and 15% Gratuity*

ALL ENTRÉES INCLUDE YOUR CHOICE OF BAKED POTATO, ROAST GARLIC WHIPPED POTATOES OR RICE PILAF AND VEGETABLE OF THE DAY.

### ***Choice of Salad***

#### **Classic Caesar Salad**

Fresh Romaine Lettuce tossed with our own traditional Garlic Caesar Dressing.  
Garnished with Croutons and Parmesan Cheese.

#### **Fresh Garden Salad**

A crisp Medley of Greens with Fresh Garden Vegetables.

### ***Choice of Entrée***

#### **Rib Eye Steak**

A 10 oz Alberta "AAA" center cut, fully marbled eye of Prime Rib.

#### **Chicken Neptune**

A boneless, skinless Chicken Breast topped with a blend of Seafood, Shrimp and Crab.  
Glazed with Hollandaise Sauce.

#### **The Moose Platter**

A combination of Charbroiled 7 oz. Sirloin Steak, Boneless Chicken Breast  
and Sautéed Shrimp.

#### **Seafood Fettuccini**

Jumbo Prawns, Scallops and Langoustine (baby lobster) sautéed with Sweet Peppers  
in a Tomato Basil Sauce, garnished with Mussels.

#### **Seared Salmon Florentine with Tiger Prawns**

Fresh Atlantic Salmon served on a bed of Creamed Spinach with a Garlic Cream Sauce, garnished with  
sautéed Jumbo Tiger Prawns.

### ***Dessert***

#### **Hot Deep Dish Apple Pie**

A slice of Granny Smith Apple Pie served with a Strawberry Rhubarb Sauce.

### ***Fresh Brewed Columbian Coffee or Gourmet Tea***



**Group Menu Three**  
*\$34.50 per person, plus GST and 15% Gratuity*



ALL ENTRÉES INCLUDE YOUR CHOICE OF BAKED POTATO, ROAST GARLIC WHIPPED POTATOES OR RICE PILAF AND VEGETABLE OF THE DAY.

***Choice of Salad***

**Classic Caesar Salad**

Fresh Romaine Lettuce tossed with our own traditional Garlic Caesar Dressing.  
Garnished with Croutons and Parmesan Cheese.

**Fresh Garden Salad**

A crisp Medley of Greens with Fresh Garden Vegetables.

***Choice of Entrée***

**Alberta "AAA" Sirloin Steak**

A well-aged 9 oz center cut Sirloin, expertly broiled and cooked precisely to order.

**Wild Mushroom Steak**

"AAA" Alberta 9 oz Sirloin Steak broiled to perfection, topped with sautéed Portabella, Shiitake and Oyster Mushrooms, roasted garlic, Dijon mustard and fresh ground pepper.

**Chicken Cordon Bleu**

A Fresh Breast of Chicken stuffed with Black Forest Ham, Smoked Gruyere Cheese and served with a Wild Mushroom Marsala Sauce.

**Seafood Fettuccini**

Jumbo Prawns, Scallops and Langoustine (baby lobster) sautéed with Mussels and Sweet Peppers in a Tomato Basil Sauce.

**Barbequed Ribs**

A generous serving of Canadian Baby Back Ribs basted with our House-made Barbeque Sauce.

***Dessert***

**Angel Berry Cake**

Vanilla Angel Food Cake topped with a Berry Compote and Whipped Cream.

***Fresh Brewed Columbian Coffee or Gourmet Tea***