



MENU 1

JOYFUL
OF
THE
day

Spinach salad with mango, red peppers and sunflower seeds

or

Alberta rancher soup

~ ~

Roast prime rib of Alberta beef

or

New York strip loin steak with green pepper corn and brandy sauce

or

Baked supreme of chicken topped with Dungeness crab and sauce supreme

or

Grilled Ahi tuna steak, served with confetti salsa

All entrees are served with chef's choice of potato or rice and seasonal vegetables

~ ~

Toffee crème Brule with fruit garnish

or

White and dark chocolate mousse with duo of sauces and fresh fruit

\$50.00





MENU 2

Flavor
OF THE
day

Bruschetta

~ ~
Cream of Asparagus soup with smoked duck julienne
and crème fraiche

or

Spinach salad with red peppers, toasted almonds and shrimp

~ ~

Rib eye steak with cabernet sauvignon jus and crispy fried onions

or

Beef tenderloin tournedos' topped with an artichoke bottom
and choron sauce

or

Salmon fillet topped with halibut mousse wrapped in filo pastry
with shrimp and orange sections. Served with white butter sauce

or

Grilled chicken supreme with mango sauce

*All entrees are served with chef's choice of potato or rice and
seasonal vegetables*

~ ~

Poached pear with stilton cheese and red currant coulis

or

Raspberry mousse with white chocolate sauce
and Lindt milk chocolate shavings

\$59





MENU 3

JOYFUL
OF
THE
day
FLAVOR

Grande Hotel Appetizer Plate :
lettuce, smoked duck breast, seafood, apple wedge,
air dry beef, deviled egg, salmon terrine and olives

~
Mesclum salad with tomato slices and
boccocini cheese

or
Chicken consommé royal

~ ~
Grilled filet mignon with shallot confit

or
Baked lamb rack with garlic, herbs and Dijon mustard

or
Grilled sword fish loin steak Sicily style

or
Grilled duck breast with red burgundy sauce

*All entrees are served with chef's choice of potato or
rice and seasonal vegetables*

~ ~
Toffee crème Brule with fruit

or
Parfait glace Jack Daniel

\$72





MENU 4

JOYFUL
OF THE
day
FLAVOR

Spring greens, served with Parma prosciutto ham, roma tomatoes, bocconcini cheese and Carver's house dressing

~ ~
Baked French Onion Soup, with a blend of emmentaler and gruyere cheese

~ ~
New York Strip Loin Steak
with a green peppercorn brandy sauce

or
Grilled filet mignon with sautéed mushrooms
or

Baked halibut fillet
topped with pineapple and mango salsa
or

Chicken breast stuffed with wild mushrooms
Chef's choice of potato or rice and seasonal vegetables

~ ~
Trio of pastries with a duo of sauces and whipped cream
or

Mango and strawberry mousse with a duo of sauces,
whipping cream and fruit

\$62 per person





MENU retro

Shrimp cocktail with spicy brandy sauce

~ ~

French onion soup

or

Tossed Salad

~ ~

Roasted Alberta prime rib with pan jus

or

New York steak with garlic flavored mushrooms

or

Chicken cordon blu

or

Grilled salmon fillet with herb butter

*All entrees are served with baked potato or rice and
seasonal vegetables*

~ ~

New York style cheese cake with strawberry sauce

or

Apple pie with cheddar cheese

\$66

Flavor
OF
THE
day

