



Grill Dinner Menu

STARTERS

Home Style Chicken
Noodle Soup
Egg noodles in herbed
vegetable broth 10

Seasonal Soup
Aromatic and classically crafted 10

Seared Tuna Sliders
Toasted brioche, apple wasabi slaw 19

Chilled Marinated Shrimp **GF**
Tender greens, cilantro, lime,
wasabi spiked cocktail sauce,
smoked paprika 19

Crispy Fennel and
Oregano Calamari
Calabrese salami aioli 17

Antipasti
Prosciutto, salami, pesto bocconcini,
gruyère, lemon garlic spiked vegetables,
grilled pita, hummus, olive tapenade 19

Olive Tapenade Bruschetta
Whipped goats cheese,
lemon thyme drizzle 16

SALADS

Kale and Napa **GF**
Cherry tomatoes, cranberries, toasted
walnuts, miso vinaigrette 17

Field Tomato and Fresh
Mozzarella **GF**
Honey dew melon, shaved parmesan,
basil, virgin olive oil, pesto 18

Chef's Salad **GF**
Romaine hearts, marinated
chicken, green onion, roma tomatoes,
fingerling potatoes, dried apricot,
egg, cashews, blue cheese, grainy
mustard vinaigrette 19

Romaine Hearts
and Artichoke **GF**
Tomatoes, crispy bacon,
shaved parmesan 17

ENHANCE YOUR SALAD

Roasted Chicken 7
Seared Salmon 8
Marinated Shrimp 9

MAINS

Ginger Maple Glazed Salmon **GF**
Red Swiss chard, shaved fennel,
dauphinoise potato, sundried tomato
pesto 36

Olive Oil Infused Half Chicken **GF**
Herb roasted fingerlings, cinnamon
carrot purée, sautéed spinach 38

Bangkok Thai Green Curry **GF**
Ginger, lemongrass, eggplant,
mushrooms, bamboo shoots, peas,
tofu, jasmine rice 28

Add chicken 7 or shrimp 9

12oz Alberta AAA Grilled Ribeye
Roasted garlic and rosemary mash,
mushroom and leek sauté 42

8oz Alberta AAA
Grilled Striploin
Sweet potato Cajun fries, broccoli,
red wine jus 37

Moroccan Spiced Lamb Rack
Root vegetables, mint and dried fruit
couscous, harissa jus 42

Forest Mushroom Ravioli
Green peas, basil pesto,
fresh mozzarella, pecans 30

Penne & Shrimp **GF**
Ricotta, mushroom, spinach,
dill cream, parmesan 29

SIDES

Runway Fries
Parmesan cheese, parsley,
white truffle oil 9

Caramelized Brussel Sprouts
with Bacon **GF** 7

Sautéed Mushrooms **GF** 7

Broccoli **GF** 6

Macaroni and Blue Cheese 8

DESSERTS

Dark Chocolate Tart
Almond ice cream, berry compote 12

Vanilla Crème Brûlée **GF**
Fresh berries 12

Tres Leches Torte
Macerated strawberries,
aerated cream 12

Selection of Fine Cheese
Cranberry crisp, wine gelee, berries,
honey roasted grapes 15

Fresh Fruits and Berries **GF**
Selection of fresh melons, berries,
lemon sorbet, torn mint 14

Build Your Own
Ice Cream Sundae
Choose 2 scoops of your favorite flavour
ice cream: vanilla, chocolate or
strawberry. Topped with bananas,
fresh berries, chocolate shavings,
strawberry sauce, whipped cream 15

BEVERAGES

Juice
Orange, apple, grapefruit,
cranberry or tomato 5

Starbucks® Coffee
Freshly brewed regular
or decaffeinated 5

Cappuccino or Latte 6

Espresso 5

Milk
Non-fat, 2%, soy or chocolate 5

Tazo® Tea
Choose from a selection of hot teas 5

*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.

*Applicable taxes and gratuities not included, a 15% gratuity will be added for parties of 8 or more.

GF We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten free diet, please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

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