



Royal Canadian Lodge Classic 24

Two fresh eggs any style, roasted breakfast potatoes, beef & pork sausage, thick cut bacon. Served with your choice of toast.

Parfait 16

Layers of Greek yogurt, fresh banana, berry compote, maple syrup assorted fresh berries and crunchy granola.

Mountain Sunrise Omelette 22

Three fresh eggs with red bell peppers, vine ripe tomato, green onions, black forest ham, cheddar cheese, served with roasted breakfast potatoes and your choice of toast.

Healthy Hikers Breakfast 20

Two eggs any style, multigrain toast, Greek style yogurt, house-made fresh fruit salad topped with mango-orange coulis and crunchy granola.

Smoked Salmon Bagel 22

Salmon, pickled onions, capers, and fresh dill Philadelphia cream cheese on top of a toasted "Everything" bagel. Served with breakfast roasted potatoes.

Traditional Eggs Benedict 21

Shaved black forest ham, two fresh poached eggs, toasted English muffin, topped with house-made hollandaise sauce. Served with roasted breakfast potatoes.

Substitute ham for smoked salmon 4

Substitute ham for spinach and vine ripe tomatoes for a vegetarian option.

Chorizo Eggs Benedict 22

Two poached eggs, Chorizo sausage patties, roasted red peppers, guacamole, on a toasted English muffin, topped with house-made hollandaise sauce. Served with roasted breakfast potatoes.

Brioche French Toast 18

Thick sliced brioche, warm apple compote, Quebec maple syrup and fresh assorted berries.

Breakfast Buffet 25 (when available)

Includes Tea, Coffee and Juice

Above prices do not include 5% GST. Parties of 6 or more are subject to an auto gratuity of 18%



Enhance your Breakfast

Side Dishes

- Cereal with milk 7
- Hot oatmeal 8
- Toast 5
- Gluten-free bread 6
- Bagel with cream cheese 7.5
- Fresh mixed fruit 7

Beverages

- Coffee 4.5
- Tea 4.5
- (Ask Server for selections)
- Hot Chocolate 5
- Almond Milk 5
- 2% Milk 4
- Fruit Juice 5
- (Orange, apple, cranberry, ruby red grapefruit)

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APPETIZERS

Soup de Jour 7 cup 12 bowl

Chef inspired daily prepared soup.

Classic French Onion Soup 18

Caramelized leek, red and yellow onions, red wine, rich beef broth, buttered crostini, and melted Gruyere cheese.

Fresh Beet Carpaccio Salad 14

Tuscan lettuce, beets, goat cheese crumble, candied pecans, apple cider and Dijon mustard vinaigrette.

Evergreen Caesar Salad 16

Romaine baby hearts with crispy prosciutto, baked brioche croutons, Grana Padano cheese, marinated anchovies, fried capers, house made creamy garlic dressing.

Add Garlic Sautéed Prawns (6) 12 Add Chicken Breast 9

Asparagus & Prosciutto Salad 15

Mascarpone cheese, sliced prosciutto, fresh tarragon mayonnaise, Grana Padano cheese, micro greens.

Baked Brie & Prosciutto 15

Baked double Brie cheese and prosciutto wrapped in Phyllo pastry with fresh arugula, smoked tomato jam, organic honey, and fleur de sel.

Wild Ahi Tuna 18

Sesame seeds, togarashi, pea shoots and wasabi vinaigrette.

Crispy Duck Leg Confit 18

Brioche crostini, thyme, and red wine reduction.

FOR SHARING

Steamed Fresh Atlantic Mussels 22

One (1) pound of mussels, Big Rock Traditional Ale, shallots, garlic, Dijon mustard, fresh tarragon, toasted house-made focaccia.

Charcuterie and Artisan Cheese Platter for Two 36

Prosciutto, calabrese, truffle salami, smoked duck, assorted artisan cheese, grainy mustard, green olives, sweet pickles, and parmesan baguette.

Surf & Turf – Chef's Platter for Two 72

Pan seared fresh Atlantic salmon filet, charbroiled New York Steak, garlic prawns, steamed vegetables, creamy truffle risotto and fingerling potatoes (Ask your server for today's sauce).

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MAINS

8oz Sirloin Steak 48

Gruyere cheese potato gratin, steamed vegetables, green peppercorn demi glace.

Add Tiger Prawns (6) 12

10oz New York Steak 44

Fresh Alberta AAA beef, Truffle parmesan French fries, steamed vegetables, classic bearnaise sauce.

Add Tiger Prawns (6) 12

Evergreen Steak Sandwich 30

Marinated and charbroiled 6oz flat iron steak, toasted house-made focaccia, onion rings, café de Paris butter. Choice of French fries or green salad.

Add Tiger Prawns (6) 12 Truffle Parmesan Fries 4

Lobster Stuffed Chicken Supreme 34

Roasted red pepper risotto, steamed asparagus, citrus hollandaise sauce.

Atlantic Salmon 36

Pan seared salmon filet with roasted parsnip lemon puree, asparagus and cucumber salad, pickled fennel, and black caviar.

Seafood Tagliatelle 34

Baby scallops, tiger prawns, mussels, clams, white wine butter sauce, arugula, gem tomatoes, chili flakes and Grana Padano cheese.

Pappardelle 28

Sundried tomatoes, red onions, bell peppers, kalamata olives, fresh basil pesto, white wine, parmesan cheese and roasted garlic. *V*

Add Chicken Breast 9

Roasted Red Pepper Risotto 26

Wild mushrooms, asparagus, spinach, and parmesan cheese. *V*

BURGERS

All burgers served with a choice of French fries or house green salad.

Grilled Chicken Burger 18

Olive oil marinated chicken breast, brie cheese, coleslaw, toasted brioche bun.

Royal Canadian Lodge Burger 24

Double beef patties, white cheddar cheese, onion rings, green peppercorn sauce, pickles, tomatoes, lettuce on a toasted brioche bun.

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WEEKLY FEATURES

SUNDAY

Surf & Turf—Chef's Platter for Two 69

Pan seared fresh Atlantic salmon filet, charbroiled New York steak, garlic prawns, steamed vegetables, creamy truffle risotto and fingerling potatoes.

House Wine \$20.00 bottle

MONDAY

Charcuterie & Artisan Cheese Platter for Two 34

Prosciutto, calabrese, truffle salami, smoked duck, assorted artisan cheese, grainy mustard, green olives, sweet pickles, parmesan baguette.

House Wine \$5.00 per glass(6oz)

TUESDAY

Steamed Atlantic Mussels 18

One (1) pound of fresh steamed mussels served with house-made focaccia.

House Wine \$5.00 per glass(6oz)

WEDNESDAY

Burger and a Beer \$21

Choice of French fries or house green salad.

Royal Canadian Lodge Classic Burger

Double beef patties, white cheddar cheese, onion rings, green peppercorn sauce, pickles, tomatoes, lettuce on a toasted brioche bun.

Grilled Chicken Burger

Olive oil marinated chicken breast, brie cheese, coleslaw on a toasted brioche bun.

THURSDAY

Lite Bites \$15

Chicken Wings

One pound of chicken wings – choice of: Chili lime, Salt & Pepper, BBQ or Hot Sauce.

Smoked Salmon Dip & Kettle Potato Chips

Nova Scotia smoked salmon, cream cheese, and fresh dill.

House Wine \$5.00 per glass(6oz)

Domestic Beer \$7

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