



## DINING ROOM

### Welcome to Walter's Dining Room

*As a First Nation owned dining establishment we make it a priority for our culinary team to use regional, environmentally friendly products whenever possible. Executive Chef Jeffery Hicks combines this with Western Canadian personality to offer you dishes with the unique flair that Canadian Chefs are renowned for.*

*As a feature of this seasonal menu enjoy one Soup or Salad, one Starter and one Main course together for \$33.*

### SOUPS & SALADS

**Soup Kettle of the Day** ~ 7  
*An Inspiration of Yesterday*

**Three Sisters Soup** ~ 7  
*Corn | Green Beans | Butternut Squash | Potato | Smoked Pork Hock*

**Harvest Greens** ~ 10  
*Crispy Goat Cheese Rondelle | Frisée | Baby Spinach  
Scarlet Poached Pear | Maple Balsamic Vinaigrette*

**Leaning Tower of Caesar** ~ 10  
*Tender Romaine Hearts | Tangy House Made Dressing  
Crouton Ring | Pancetta Chip*

### STARTERS

**Butternut Squash Risotto** ~ 8  
*Roasted Portobello | Butternut Squash  
Caramelized Vegetable Jus | Fried Sage*

**Duck Two Ways** ~ 9  
*Warm Red Cabbage Salad | Smoked Duck Breast  
Duck Confit | Citrus Vinaigrette*

**A Taste of B.C. Salmon** ~ 10  
*Chive and Potato Cake | Gravlax | Smoked Salmon  
Tarragon Crème Fraiche | Shaved Pernod Infused Fennel*

## MAIN COURSE

### **Buttermilk Chicken Breast** ~ 28

*Savoury Spice Rib | Corn and Bell Pepper Emulsion  
Roast Shallot Parsley Whipped Potato*

### **Rock Creek Cider Brined Double Pork Chop** ~ 24

*10 oz Grilled Two Point Chop | Rhubarb Compote  
Roasted Rosemary and Thyme Potato*

### **Maple Red Wine Lacquered Salmon Fillet** ~ 25

*6 oz long line B.C. Salmon | Pan Seared  
Mushroom Barley Pilaf*

### **Portobello Stack** ~ 20

*Marinated Portobello | Zucchini | Bell Peppers  
Herb Laced Goat Cheese*

### **Alberta Lakes Whitefish** ~ 25

*Panko Crumbed | Fennel Leek Compote with Preserved Lemon  
Mushroom Barley Pilaf*

### **Hunter Style Elk Stew** ~ 28

*Slow Braised Elk | Pearl Onion | Boar Bacon Lardon  
Root Vegetables | Roast Shallot and Whipped Potato*

### **Saddle Straps** ~ 22

*Olive Oil | Basil Almond Pesto | Sundried Tomato*

**Add Chicken (5oz), Shrimp (4pcs) or Bison Bratwurst (5oz)**

### **Bison Sirloin** ~ 29

*Free Range Bison | Canadian Whisky Peppercorn Sauce  
(\$4 supplement)*

### **Beef Fillet** ~ 30

*AAA Wild Boar Bacon Wrapped | Port Infused Demi Glace  
Rosemary and Thyme Roast Potato  
(\$5 supplement)*

### **Fire Kissed Striploin** ~ 28

*New York Style AAA Alberta Strip Steak | Garlic Dijon Sauce  
Onion Rings | Roast Shallot and Whipped Potato*

### **Honey Herb Lamb Rack** ~ 29

*Innisfalls Three Point Rack | Mushroom Barley Pilaf  
(\$4 supplement)*

*Add a 5oz Lobster Tail to any dish for \$11*

*The Chef suggests that the Bison and Duck Dishes be cooked medium or less to ensure the dish's quality is not compromised; please allow a minimum of 20 minutes for these dishes to be prepared.*

*All entrées will be presented with the Chefs selection of accompaniment and seasonal farmers select vegetable.*



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