

Welcome to Walter's Dining Room. Named after the late Chief Walter Twinn of the Sawridge First Nations Band, Walter's strives to always offer fresh, local ingredients prepared with Western Canadian personality.

Enjoy your dinner in Walter's, and please do not hesitate to let us know if there is anything we can do to make your evening more special.

As a feature of this winter menu, you may choose three courses for thirty-three dollars. Dessert may be added separately. Please enquire with your server for today's tempting dessert creations.

Starters

Whiskied Wild Sea Tiger

Trap Caught Prawns | Beet and Horseradish Coulis | Lemongrass Spike | Candied Lime

12.5

Warm Wild Mushroom & Capsicum Stack

Layered Goat Cheese | Wilted Spinach | Fire Roasted Tomato Fondue

9

Blue Point Mussels

Fresh PEI Blue Points | Leaf Herb Broth | Chardonnay Fennel Bath

13

Smoked Chicken and Mushroom Strudel

Onion Marmalade | Chèvre Crème | Fireweed Honey | Almonds

10

Soups and Salads

Crispy Mushroom Salad

Tempura Fried Portobello | Organic Greens | Boursin Cheese | Rosehip Vinaigrette

Crispy Apple Chip

9

Caesar Salad

Crispy Pancetta | Asiago | Lemon Anchovy Aioli

9

Bison & Corn Minestrone

Stewed Alberta Bison | Roast Corn | Savoury Seasoning | Orzo Pasta | White beans

7

Chef's Soup Kettle

6

All prices are subject to applicable taxes



Entrées

Grilled Alberta Strip Loin 8oz

“Forty Creek” Pepper Sauce | Crumbled Blue Cheese | Chef’s Potato | Winter Roots

25

Mountain Trout

*Milled Corn & Blue Crab Stuffing | Toasted Pumpkin Seeds | Red Currant Butter
Steamed Grains | Grilled Vegetables*

20

Pan Roasted Artisan Chicken

Mushroom & Goat Cheese Centre | Pressed Alberta New Potato | Chef’s Vegetable

24

Garden Wellington

Puff Pastry Blanket | Winter Roots | Vegetable Coulis | Polenta Cake

19

Lobster Penne

Wild Mushroom Alfredo | East Coast Lobster | Parma Ham | Asiago Snow

19

Bison Sirloin

*Hot Pan Seared | Double Smoked Bacon Turn | Blue Cheese Crème | Chef’s Potato
Winter Roots*

27

*(The Chef suggests that this dish be cooked medium or less to ensure
a superior product: please allow a minimum of 20 minutes for this dish)*

Chef’s Daily Feature

A creative inspiration daily

Market Value

Feature Wine

2006 Nk’ Mip VQA Merlot

Okanagan, British Columbia

glass 9.50 | bottle 45.00

*This fruit driven Aboriginal produced wine offers lovely plum, cranberry, and oak aromas,
complimented by red fruit, tobacco, and clove on the palate. It is a great pairing to accompany
our Grilled Strip Loin and our Bison Sirloin.*

