



# THE GRANDE

KITCHEN + BAR

we are not a gluten free facility; however, we guarantee our best efforts to ensure your safety. please inform your server of any allergies. a gratuity of 18% will be added to parties of six or more.

## BREAKFAST

served until 11:30 am daily

### FARM FRESH

served with our signature chips, fresh fruit and choice of toast

#### CLASSIC BREAKFAST 15

two eggs any style, thick cut bacon or maple sausage

#### ROASTED BEET PESTO KALE OMELETTE 17

tomato, goat cheese, balsamic glaze

#### HAM + CHEESE OMELETTE 18

back bacon, monterey jack cheese, cheddar cheese

#### SMOKED SALMON OMELETTE 18

green onion, capers, fresh dill

#### BACON + MUSHROOM CREPE 18

scrambled eggs, bell pepper, onion, cheddar cheese, brown butter hollandaise \*no toast

#### MONTE CRISTO 17

french toast, black forest ham, sunnyside egg, spinach, swiss cheese, butter maple grainy mustard, caramelized onions \*no toast

### IN A BOWL

have it served over greens for a healthier choice  
add market fresh fruit 4.75

#### WAKEY BAKEY BOWL 16

poached eggs, thick cut bacon, wedge potatoes, montreal cheese curds, brown butter hollandaise

#### ROOT BEER BBQ PULLED PORK 17

poached eggs, wedged potatoes, montreal cheese curds, brown butter hollandaise

#### WILD BOAR MEATBALL BOWL 18

poached eggs, wedged potatoes, montreal cheese curds, brown butter hollandaise

#### GRANOLA + FRUIT 13

crunchy granola, vanilla yogurt, dried fruits, banana, honey

### SWEET

add market fresh fruit 4.75

#### CHOCOLATE LAVA PANCAKE 14

vanilla ice cream, crème anglaise, maple

#### DRUNKEN FRENCH TOAST 16

fresh whip, harvest brandy compote, maple

#### FRENCH CREPE 15

pandan custard, berry coulis, banana, pistachio, almond, fresh whip

### BENNY

served with our signature chips, fresh fruit and brown butter hollandaise

#### TRADITIONAL 16

canadian back bacon

#### FLORENTINE 17

mushroom, spinach, tomato, truffle

#### THICK CUT BACON 18

avocado, maple

#### SMOKED SALMON 18

spinach, red onion, grainy mustard, honey dill

### ETC...

half avocado 3.50

free range egg 3

two pieces of premium thick cut bacon 5

two piece maple sausage 5

regular or gluten free toast 3

vine ripened tomato slices 3

extra hollandaise 3

bowl of signature chips 4

### KIDS MENU

fountain pop, juice or milk included

add market fresh fruit 4.75

#### LITTLE BREAKFAST 12

scrambled egg, bacon, toast, signature chips

#### SILVER DOLLAR PANCAKE 12

whipped cream, maple

#### HAPPY FACE FRENCH TOAST 12

chocolate sauce, whipped cream, maple

#### HAM GRILLED CHEESE 12

signature potato chips

### NON-ALCOHOLIC DRINKS

premium coffee 3.75

premium tea 4.25

cappuccino 5

latte 5.5

espresso 4

fresh juice *orange, apple, grapefruit, pineapple* 4.75

milk *white, chocolate* 4.5

hot chocolate 5

### DRINKS

grande latte *kahlúa, frangelico, espresso, milk, whip* 11

blueberry tea *grand marnier, amaretto, orange pekoe* 11

spanish coffee *kahlúa, hennessy, coffee, whip* 11

baileys irish coffee *baileys, jameson, coffee, whip* 11

monte cristo *grand marnier, kahlúa* 11

b-52 *kahlúa, grand marnier, baileys* 11

caesar 10

classic mimosa 9

grapefruit mimosa 9





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## LUNCH + DINNER

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### START + SMALL SHARE

SOUP OF THE DAY 6-9  
please ask your server

POTATO NACHOS 16  
tomato, olive, green onion, red onion, sour cream, jalapeño cheese sauce  
add beef 6  
add bacon 4

CHEF'S SIGNATURE MUSSELS 18  
thai chili basil, tomato, clam nectar broth, green onion, grilled ciabatta bread

BEER BATTERED ONION RINGS 13  
parmigiano-reggiano, sriracha ranch dressing

POKE TUNA BAKED 18  
nori, tomato, sesame, avocado, green onion, cilantro, citrus chipotle mayo, crostini

THAI STUFFED CHICKEN WINGS 16.5  
pork, rice vermicelli, carrot, mushroom, sweet chili peanut dip

PULLED PORK POUTINE 16  
root beer bbq pulled pork, montreal cheese curds, wedged potatoes, green peppercorn gravy

THAI CHICKEN SATAY 15  
grilled chicken skewers, lightly curried peanut sauce, crispy onion

SPICY GARLIC WINGS 17  
1 lb, thai chili, habanero, peanut butter, ginger, lemongrass, sesame, green onion

WILD BOAR MEATBALL SLIDER TRIO 16  
citrus chipotle mayo, pickled onion, greens, tomato

### GARDEN

ADD: blackened chicken breast 8, sautéed prawns 10, grilled salmon 10

WHEATBERRY QUINOA 16  
wheatberry, white quinoa, dried fruit, spring onion, avocado, beet, cucumber, bell pepper, garbanzo beans, lemon vinaigrette

CHEF'S SIGNATURE SMOKED CAESAR 14  
lightly grilled romaine, olive oil, grana padano, petit croûtons, bacon, traditional garlic anchovy dressing

GRANDE SALAD 14  
mixed greens, cucumber, red onion, carrot, tomato, red cabbage, raisins, orange vinaigrette

### BURGERS

ADD: signature chips 5, cup of soup 6, small grande salad 5, poutine 7

CLASSIC 17  
beef patty, pickle-mayo, cheddar, tomato, lettuce

SMOKED SALMON 17  
salmon patty, smoked salmon, greens, pickled onion, tomato, pickle, honey dill grainy mustard

TASTY VEGETARIAN 17  
mushrooms, red pepper, red onion, zucchini, tomato, greens, boursin cheese, balsamic reduction

BACON BACON BACON 17  
bacon stuffed beef patty, bacon slices, cheddar cheese, bacon maple bourbon jam

ROOT BEER BBQ PULLED PORK 17  
fried crispy onion, avocado, maple sriracha mayo, root beer bbq

CHICKEN MORNAY 16  
chicken breast, tomato, onion, greens, parmesan, mornay sauce

### PASTA

gluten free pasta available upon request 2

GNOCCHI 25  
house-made buttermilk gnocchi, roasted sweet corn, kale, bourbon cream

CHEF'S SIGNATURE SEAFOOD PESCATORE 32  
mussels, prawn, scallop, olive, capers, chili, white wine, tomato

FUNGHI TAGLIATELLE 24  
truffle oil, mixed mushrooms, grana padano

SPICY MEATBALL PASTA 24  
wild boar meatballs, red wine, tomato sauce, grana padano, chili flakes

THAI TEMPURA SALMON 30  
linguine, zucchini, spinach, thai basil coconut curry cream

MOM'S LASAGNA 24  
classic, just like mom used to make

CHICKEN ALFREDO 24  
linguine with a creamy alfredo sauce

### BIG PLATES

BACON WRAPPED PORK TENDERLOIN 36  
fig jam, caramelized onions, smoked cheddar, green peppercorn cream, roasted baby potatoes, chef's vegetables

8 OZ NEW YORK STRIPLOIN 36  
truffle-peppercorn, brandy cream sauce, roasted baby potatoes, chef's vegetables

BRAISED SHORT RIBS 34  
sous vide in korean style umami, sesame, wedged potatoes, chef's vegetables

ROOT BEER BBQ RIBS 30  
alberta pork ribs, root beer bbq glaze, wedged potatoes, coleslaw half rack 21

### DESSERT

JAPANESE CHEESECAKE 11  
glazed peach, almond crumble, crème anglaise

FRENCH CREPE 12  
pandan custard, berry coulis, banana, pistachio, almond, crème fraîche

TIRAMISU 11  
espresso, kahlúa, frangelico, lady fingers, mascarpone

MIDNIGHT MINT CHOCOLATE TORTE 10  
gluten free, berry coulis