

# HEARTHSTONE LOUNGE



## ᐱᐱᐱᐱ ᐱᐱᐱᐱ

### APIHCI-MÎKISİYÂKAN | SMALL PLATES

- Annisabo (Cree Pea Soup)** \$11  
Alberta Pork Belly, Corn Crumble, Scallion, Bannock
- Smoked Trout Cake** \$16  
Malt Vinegar & Dill Aioli, Lemon, Greens **GF**
- Breaded Chicken Wings** \$14  
Jerk, MCWK BBQ, S&P, or Maple Sriracha

## ᐱᐱᐱᐱ ᐱᐱᐱᐱ

### MÂTINAMÂTOWAK | SHARED PLATES

- Charcuterie** \$19  
An Array of Cured Meats, Cheeses and Local Condiments
- Smoked Gouda Fondue** \$18  
Alberta Gouda, Spruce, Smoke, Jasper the Bear Ale, Charred Tomato, Crispy Onion, Corn Tortilla **V**

## ᐱᐱᐱᐱ ᐱᐱᐱᐱ

### NIHTÂWIKIHCIKAN | FIELDS

- Hearthstone Salad** \$14  
Spiced Cauliflower, Field Greens, Dried Blueberry, Goat Cheese, Lemon Honey **V, GF**
- Wedge Salad** \$15  
Boar Bacon, Garlic Gouda Dressing, Orange, Rosemary, Crouton, Iceberg Lettuce

**ADD** Chicken \$7

## ᐱᐱᐱᐱ ᐱᐱᐱᐱ

### PISWEHKASIKAN | FLATBREAD

- Charred Cauliflower** \$19  
Roasted Squash, Goat Cheese, Smoked Mozzarella, Arugula **V**
- Trailside Flatbread** \$19  
Pulled Chicken, Crispy Pork Belly, Herb Pesto, Grilled Red Pepper, Mozzarella Cheese

## ᐱᐱᐱᐱ ᐱᐱᐱᐱ

### WIHKOHTOWIN | FEAST

- Plains Burger** \$20  
Bison and Chuck Burger, House Potato Bun, Alberta Gouda, Boar Bacon, Maple Shallot Chutney, Lettuce, Tomato, Onion, Sawridge Sauce. Served with Fries or Classic Salad
- Fish & Chips** \$24  
Lake Pickerel, "Crisp Pils Batter", Charred Cabbage Slaw, Herb Remoulade
- Salmon** \$32  
Birch Glaze, Canadian Wild Rice Cake, Seasonal Vegetable, Lemon Beurre Blanc **GF**
- Hearthstone** \$24  
Butternut Squash, Cavatappi, Maple, Olive Oil, Sage, Sunflower Seeds, Garlic, Red Chili, Micro Greens **VE**
- BBQ Pork Ribs** \$30  
MCWK BBQ, Charred Cabbage Slaw, Herb Salad, Rösti Fries
- Fireside Chicken** \$28  
Plains Rubbed Chicken, Three Sisters Stew, Grilled Broccoli, Bannock **GFP, DF**
- Butcher Board** **MP**  
Please ask your server for our nightly selection. Served with Rösti Fries, BC Mushrooms, Rupert's Whiskey Jus **GFP, DF**

## ᐱᐱᐱᐱ ᐱᐱᐱᐱ

### MASKIHKÎS | DESSERT

- Chocolate Fondant** \$9  
Sponge Toffee, Berry Compote, Vanilla Ice-Cream
- Alberta Honey Cake** \$9  
Whipped Crème Fraîche, Lavender, Fresh Fruit
- Cheesecake** \$8  
Raspberry, White Chocolate, Mint
- Chef's Gelato** \$8  
Sponge Toffee, Berries

**V** Vegetarian   **GF** Gluten Free   **VE** Vegan   **GFP** Gluten Free Possible