

HEARTHSTONE

Lounge



LIGHT

ROASTED CARROT SOUP	\$7
<i>toasted pistachio, dill, crème fraîche</i> GF	
CRISPY CAULIFLOWER	\$16
<i>pressed cucumber, cilantro, yogurt, toasted mustard seed, crispy onion</i> V	
PEAR SALAD	\$15
<i>baby lettuce, candied walnut, crumbled goat cheese, cranberry, house maple vinaigrette</i> GF V	
FOREST CAESAR	\$16
<i>baby romaine, gouda emulsion, garlic butter crouton, boar bacon</i> GFP	
SMOKED WINGS	\$18
<i>maligne canyon wilderness kitchen bbq, tandoori, hot sauce</i> GF	

MAINS

PLAINS BURGER	\$26
<i>black garlic aioli, boar bacon jam, alberta butter leaf lettuce, caramelized onion, tomatoes, pickle spear</i> GFP	
HSL DIP	\$24
<i>shaved prime rib, horseradish thyme mayo, smoked peppers, frizzle onion</i> GFP	
VEGETARIAN BURGER	\$24
<i>avocado, raita, lettuce, tandoori onion, tomato</i> V	
GRILLED SALMON	\$32
<i>fennel, roasted parsnip, cracked coriander, maple orange reduction</i> GF OW DF	
ALBERTA STEAK & CHIPS	\$40
<i>charred greens, house onion rings, fat chips, house smoked peppercorn butter</i> GFP	
VEGGIE BOWL	\$24
<i>madras cauliflower, chick peas, canadian wild rice, cilantro yogurt</i> V GFP	

DESSERT

APPLE CRISP	\$12
<i>vanilla gelato, toasted cinnamon</i>	
NEW YORK-STYLE CHEESECAKE	\$13
<i>parkway porter poached dates, candied walnuts</i>	
LOCAL GELATO	\$12
<i>ask your server for flavours</i> GF V	

FROM THE STONE

14 inch Detroit-style deep dish

SMOKED CHICKEN	\$29
<i>mozzarella, smoked chicken, pickled red onion, hot sauce, crispy onion</i>	
DOUBLE PEPPERONI	\$26
<i>two layers, mozzarella, pomodoro sauce – classic</i>	
VEGETARIAN	\$26
<i>cumin hummus, tandoori cauliflower, paneer, almonds, cilantro</i> V	
BERTA	\$30
<i>ribeye, caramelized onion, provolone, thyme aioli, smoked paprika gaufrette</i>	

Sunday Suppers

\$45.95

WEEKLY THIS WINTER UNTIL APRIL 30 | 5:30 - 8:30 PM

TO START *choice of:*

CHEF'S SOUP

HOUSE SALAD

baby lettuce, candied walnut, crumbled goat cheese, raisins, house vinaigrette GF V

MAINS *choice of:*

PRIME RIB

rustic roasts, roasted roots, pan jus, house mustard, Yorkshire pudding GFP

LINGUINI

chili oil tomatoes, grilled salmon, roast garlic flat bread OW

HALF SMOKED CHICKEN

warm jalapeño potatoes, roasted beet, boar bacon ragù GFP

GNOCCHI

basil cream sauce, wild mushroom, smoked Gouda V

DESSERT

CHEFS DESSERT SELECTION

groups of 6 or more will have a gratuity of 18% applied to the bill

V Vegetarian GF Gluten Free GFP Gluten Free Possible OW Ocean Wise DF Dairy Free



Kids Menu

FOR CHILDREN 12 YEARS OF AGE AND YOUNGER

DINNER

served with french fries or house salad

GRILLED CHEESE SANDWICH V GFP \$12

CRISPY CHICKEN FINGERS \$12

BEEF BURGER GFP \$12

GRILLED CHICKEN BREAST & CHEF'S VEGETABLES GF \$12

DESSERT

ICE CREAM \$3
chocolate, strawberry, or vanilla

V Vegetarian GF Gluten Free GFP Gluten Free Possible



HEARTHSTONE

PIZZA



For a delicious no-fuss meal, pick up one of our Detroit-style deep dish pizzas to-go.

TAKEOUT

OPEN DAILY

780.852.6578

[JASPERFORESTPARK.COM/DINING](https://www.jasperforestpark.com/dining)

forest
park
hotel

JASPER CANADA

76 CONNAUGHT DRIVE
JASPER, AB | CANADA

SMALL PLATES

SMOKED WINGS \$18

Maligne Canyon Wilderness
Kitchen bbq, tandoori,
maple hot sauce **GF**

FOREST CAESAR \$16

baby romaine, Gouda
emulsion, garlic butter crouton,
boar bacon **GFP**

FOREST PARK POUTINE \$14

curly fries, poutine sauce,
cheese curds, smoked Gouda,
maple bacon bits

PEAR SALAD \$15

baby lettuce, candied walnuts,
crumbled goat cheese,
cranberry, house maple
vinaigrette **GF** **V**

ROASTED CARROT SOUP \$7

toasted pistachios,
dill crème fraîche **GF** **VE**

FROM THE STONE

14 inch homemade Detroit-style deep dish pizzas

CLASSIC \$22

house tomato sauce, basil, Canadian mozzarella **V**

DOUBLE PEPPERONI \$26

two layers, mozzarella, pomodoro sauce – classic

CARNIVORE \$28

pepperoni, ham, Italian sausage, boar bacon, sylvan star Gouda

FUNGI \$28

herb pesto, BC mushroom mix, pickled red onion,
sylvan star Gouda **V**

CANYON \$28

smoked brisket, chipotle crust, sylvan star Gouda,
green peppers, pickled onion

SMOKED CHICKEN \$29

mozzarella, smoked chicken, pickled red onion,
hot sauce, crispy onion

VEGETARIAN \$26

cumin hummus, tandoori cauliflower, paneer,
almonds, cilantro **V**

BERTA \$30

ribeye, caramelized onion, provolone, thyme aioli,
smoked paprika gaufrette

DESSERT

NEW YORK-STYLE CHEESECAKE \$13

Parkway Porter poached dates, candied walnuts **V**

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