

Wolves Den

Dinner Menu

Salads

Classic Caesar
11/15

Tomato & Arugula
11/15 

Radicchio & Roasted Fennel
11/15   

Beet & Goat Cheese Carpaccio
11/15  

Balsamic Glazed Chicken Spinach
22

Panzanella
16 

Breakfast for Lunch
Bacon, Fried Egg & Cheddar
Kale

Entrées

Angel Hair Pasta *Basil Pesto, Arugula & Sundried Tomatoes and a medley of vegetables*  17

Chickpea and Lentil Curry *Roasted Cauliflower*   18

Arctic Char *Yuzu Beurre Blanc, Jasmine Rice & Pomelo*   26

Wor Wonton Soup *Chicken Wonton & Prawns, Bok Choy, Baby Corn, Peas, Broccoli & Carrots*  19

Fire Grilled Alberta New York Steak *Pomme frites & Caesar Salad*  27

Lethbridge Farms Pork Schnitzel *Pomme Frites and Garden Salad*  20

Calves Liver Jus, Mashed Potatoes, Double Smoked Bacon & Seared Apple  25

Seasonal Omelet *Black Forest Ham, Caramelized Pineapple & Goat Cheese* 18

Sandwiches

Choice of side
Mushroom Swiss Beef Burger
Vegetarian option available
20

Clubhouse
16

BLT on Sourdough
14

Warm Roasted Lamb Sandwich
16

Lobster Salad Croissants
17

6 Oysters
Mignonette & Cocktail Sauce



Sides

Soup du Jour 8 | Potato & Leek Soup 8

Artisan Greens | Caesar Salad

Frites | Sweet Potato Frites

Add- Chicken, Beef or Shrimp 10



Vegetarian



Dairy-Free



Gluten-Free



Mealshare item

White Wines by the Glass

Hess Select Chardonnay, California 9.50

Joseph Drouhin LaForêt Chardonnay, France 9.50

Bollini Pinot Grigio, Italy 9.50

Zenato Lugana San Benedetto, Italy 10

Kentia Albarino, Spain 11.50

Misty Cove Sauvignon Blanc, New Zealand 10.50

La Petite Perriere Sauvignon Blanc, France 9.50

Red Wines by the Glass

Aguaribay Malbec, Argentina 10

Bortoluzzi Merlot, Italy 10.50

Natale Verga Toscana Rosso, Italy 10

Trentham Estate Shiraz, Australia 10

Hess Select Cabernet Sauvignon, California 10

Sokol Blosser Evolution Pinot Noir, Oregon 11.50

Café Menu

Espresso 3.50

Americano 4.50

Cappuccino 4.50

Latte 4.50