

# Terrace Dinner Menu

## Appetizers and Salads

**Soup du Jour 8**

**Cream of White Asparagus**

*Herb Oil 12*

**Half Dozen Oysters**

*Cocktail Sauce and Cucumber Mignonette 24*

**Ranchmen's Club Caesar**

*Lemon Herb Croutons, Double Smoked Bacon 11*

**Bacon & Poached Egg Spinach Salad**

*Gem Tomatoes, Pickled Red Onion 11*

**Wild Mushroom Ravioli**

*Shaved Truffles, Arugula and Beurre Blanc 16*

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## Entrées

### **Daily Feature**

*Please ask your Server for details MP*

### **Alberta Beef Burger**

*Brioche Bun with Lettuce, Tomatoes, Pickles, Onion and Chipotle Aioli*

*Choice of Soup du jour, Pomme Frites or Caesar Salad \$20*

### **Pork Schnitzel**

*German Potato Salad and Garden Salad \$20*

### **Spinach and Boursin Stuffed Chicken**

*Gnocchi, Medley of Vegetable, and Tomato Sauce Provençale \$36*

### **Chilean Sea Bass**

*Trio of Roasted Creamer Potatoes, Tomato Concassé, Medley of Vegetables*

*Saffron & Pernod Cream Sauce \$50*

### **Alberta Rack of Lamb**

*Saffron Arancini, Roasted Red Pepper & Tomato Sauce \$50*

### **AAA Alberta Beef Grilled Entrecote Steak**

*Roasted Fingerling Potatoes, Medley of Vegetables, Chimichurri and Shiraz Jus \$44*

If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal.