

## **DINING AT SUNWAPTA**

COME, REVEL IN OUR REGIONALLY SOURCED, FINE DINING MENU.

ENJOY A VIEW OF THE SHACKLE MOUNTAIN RANGE, SET IN A RUSTIC ATMOSPHERE.

LET THE MOUNTAINS WHISK YOU AWAY FOR AN EVENING IN ONE OF JASPER'S BEST-RATED RESTAURANTS.

SIT BY THE FIRE, RELAX AND ENJOY OUR ORIGINAL WOOD LODGES BUILT IN 1939

**ASSORTED BREAD BASKET WITH SELECTION OF BUTTERS. \$4.50**

### **APPETIZERS**

#### **BAKED BRIE FOR TWO**

SPICED PEAR REDUCTION, BALSAMIC GLAZE, CROSTINI. \$18.95

#### **FRENCH ONION SOUP**

HOUSE-MADE BEEF BROTH. SMOKED GOUDA & SWISS CHEESE. \$11.95

#### **ROASTED YAM SOUP (VEGAN)**

TOPPED WITH SMOKED COCONUT MILK. GARAM MASALA OIL. \$11.95

#### **SMOKED WILD SALMON RILLETTTE**

SERVED WITH CHIVE OIL. HOUSE-MADE GARLIC AIOLI & CROSTINI. \$16.95

#### **GARDEN SALAD**

MIX ARTISAN LETTUCE. MAPLE MUSTARD VINAIGRETTE  
COLOURED BEETS. PUFFED LENTILS. GRAPE TOMATOES. \$10.95

#### **SUMMER SALAD**

GOATS CHEESE SPHERE. MULLED WINE POACHED PEAR  
SASKATOON BERRY VINAIGRETTE. SESAME LAVASH. \$12.95

\*18% GRATUITY ADDED TO GROUPS OF EIGHT OR MORE\*

\*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES \*

## **FEATURED ROCKY MOUNTAIN DISHES**

### **THAI GREEN CURRY**

SAUTÉED SEASONAL VEGETABLES. COCONUT CURRY. BASMATI RICE. PICKLED VEGETABLES.

\$24.95

### **BISON BOLOGNESE**

SPAGHETTI PASTA. FIRE ROASTED TOMATO & BUFFALO MEAT SAUCE. CRISPY BASIL AND  
ASIAGO. \$27.95

### **NICOISE DINNER SALAD**

HOUSE-SMOKED SALMON. ROASTED POTATOES. ARUGULA. PICKLED GREEN BEANS. TOMATO  
CAPER JAM

KALAMATA OLIVES. EGG. HUMMUS. BALSAMIC GLAZE. \$28.95

\*AVAILABLE VEGETARIAN OR VEGAN WITH HOUSE-SMOKED TOFU

### **SLOW ROASTED CHICKEN DINNER**

ON-THE-BONE. BUTTERY MASHED POTATOES & VEGETABLES. SAVORY BREAD PUDDING  
SWEET & SOUR CRANBERRIES. PAN GRAVY. \$32.95

### **HERB CRUSTED WILD SOCKEYE SALMON**

PAN-SEARED, SKIN-ON, SOCKEYE FILLET. HOUSE-MADE RED PEPPER COULIS  
SAUTÉED VEGETABLES. PICO DE GALLO. \$34.95

### **AAA ALBERTA BEEF STROGANOFF**

JULIEN FILET. WILD MUSHROOM & GRAINY DIJON DEMI GLAZE. PAPPARDELLE  
DILL PICKLES. SCALLIONS. SOUR CREAM. RED CABBAGE. \$34.95

### **SUNWAPTA PORK TENDERLOIN**

PAN-SEARED, SLOW-ROASTED TENDERLOIN. CARAMEL & ROASTED GARLIC HERB JUS  
MASHED POTATOES & SEASONAL VEGETABLES. PEAR & APPLE CHUTNEY. \$35.95

### **HUNTER POT PIE**

CLASSIC BEEF BOURGUIGNON WITH WILD BOAR & ELK. MAPLE ROOT VEGETABLES. \$39.95

### **AAA 8oz. NEW YORK ALBERTA STEAK**

DEMI GLAZE. ROASTED POTATOES & SEASONAL VEGETABLES. SALSA VERDE. \$42.95

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