

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 RILLETTE

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

18% GRATUITY ADDED TO GROUPS OF EIGHT OR MORE

*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES *