

Mountain Guides Lounge

available 3:00pm to 9:00pm

APPETIZERS

SOUP	9
Roasted tomato and red pepper soup, finished with basil oil, house made herbed croutons and shaved asiago.	
GREENS	10
Mixed baby greens with fresh baby gem tomatoes, julienne cucumber, champagne tarragon vinaigrette and topped with peppered pecans.	
PRAWNS	13
Pan seared blackened Cajun with preserved lemon honey aioli.	
CAESAR	11
Crisp romaine lettuce with our signature dressing, house made herbed croutons, asiago cheese and bacon bits.	
PORK BELLY	14
Crispy slow braised pork belly with hoisin sesame glaze, served on Asian slaw with fried wonton strips.	
NAAN	11
Grilled naan bread with honey feta dip, toasted pine nuts and balsamic pickled baby gem tomatoes.	

ENTRÉES SERVED AFTER 5:00PM

SCALLOP LINGUINE	27
Linguine in a light preserved lemon prosciutto cream sauce with pan seared scallops, fresh dill and pickled red onions.	
CHICKEN	25
Roasted Romesco marinated chicken supreme, served on asiago risotto with asparagus and charred baby gem tomatoes.	
SOCKEYE	28
Fillet of Sockeye salmon baked with preserved lemon honey butter, served on roasted fingerling potatoes with asparagus and pickled fennel.	
PORK LOIN	28
Oven roasted pork loin topped with chorizo sausage and roasted apple jam, served on white cheddar scallion risotto with tri colour roasted carrots.	
8oz. AAA NEW YORK CANADIAN STEAK	35
7oz. AAA TENDERLOIN STEAK	39
Grilled to your liking and finished with Glenfiddich peppercorn jus, served with tri colour roasted carrots and your choice of roasted fingerling or mashed potatoes.	
LAMB	39
Dijon marinated lamb rack with mashed potatoes, merlot jus braised organic golden carrots and pickled fennel.	

VEGETARIAN

- VEGETABLE NAAN WRAP** 14
Warm naan filled with crispy halloumi, tomato, red onion, julienne cucumber and mixed baby greens with honey preserved lemon aioli, pea shoots and mint pistou, with your choice of side.
- TAMAL AZTECA** 20
House made vegetarian chili layered with corn flour tortillas and cilantro lime avocado. baked with vegan mozzarella cheese and topped with tortilla crisps, cilantro lime slaw and pickled red onion.
- VEGAN WELLINGTON** 22
Golden vegan puff pastry filled with chickpeas, walnuts, and grilled portobello mushroom, served with roasted tri colour carrots, asparagus and caramelized onion miso gravy.
- VEGGIE BURGER** 16
House made quinoa and garbanzo bean burger with sautéed wild mushrooms, fresh spinach, tomato, caramelized onion, pickled red onion and house made vegan green peppercorn mayonnaise on a toasted vegan pretzel bun, with your choice of side.
- VEGAN POUTINE** 15
Root vegetable fries, consisting of crispy carrot, parsnip and beetroot, topped with vegan mozzarella and caramelized onion miso gravy.

PUBFARE

- HONEY CHICKEN SALAD** 17
Fresh spinach with pear cider vinaigrette, poached pear, red onion, thyme honey drizzled chicken and pecan blue cheese crumble.
- CHICKEN WINGS** 14
One pound of crispy chicken wings in your choice of flavour: hot buffalo, Cajun, southwest bone dust, honey hot, honey garlic, BBQ or lemon pepper.
- POUTINE** 13
Crispy hand cut fries with fresh cheese curds and house made gravy.
- NELS NELSON BURGER** 16
House made beef patty with aged white cheddar, crispy bacon, lettuce, tomato, pickled red onion and spicy BBQ mayonnaise on a toasted brioche bun, with your choice of side.
- WILD SOCKEYE BURGER** 17
Grilled sockeye salmon with Asian coleslaw, fresh cilantro and siracha mayonnaise on a toasted brioche bun, with your choice of side.
- PESTO CLUB** 17
Grilled chicken with pesto mayonnaise, prosciutto, lettuce, tomato and red onion on a toasted ciabatta bun, with your choice of side.
- CHICKEN TENDERS** 14
Crispy fried chicken strips and plum sauce, with your choice of side.
- FISH & CHIPS** 15
Golden battered fillet of cod served with fresh coleslaw and house made tartar sauce, with house cut fries.