

SOUPS & STEW

All come with our housemade cornbread

SOUP OF THE DAY

FIRE ROASTED GARLIC & TOMATO SOUP

WOODLANDS BEEF STEW

slow cooked alberta beef, root vegetables

STARTERS

ROADHOUSE CHICKEN WINGS

BBQ, sweet chili, teriyaki, hot sauce, hot spice, lemon pepper, sea salt & pepper

MAPLE BACON POTATO CHIPS

with a roasted red pepper dip

SPINACH ARTICHOKE DIP

tricolour corn chips

HOUSEMADE GUACAMOLE

tri colour corn chips and salsa

NACHOS

fresh corn chips topped with a load of cheese, jalapeño, tomato, and green onion with a side of salsa and sour cream

POTATO SKINS

filled with bacon, green onions, cheese. Served with sour cream

CHEESE STICKS

jalapeño havarti cheese wrapped with a spring roll wrapper

SALADS

GRAZE GREENS

carrot, watermelon radish, grape tomato, cucumber, baby greens, and your choice of dressing

CAESAR

chopped bacon, focaccia croutons, parmesan, and housemade lemon vinaigrette dressing

CHEF'S SALAD

honey ham, turkey, swiss cheese, grape tomato, avocado, croutons, and a hardboiled egg on a blend of romaine and baby greens and your choice of dressing

SOUTHWEST CRISPY CHICKEN SALAD

baby greens mixed with buttermilk ranch, tomato, hardboiled egg, chopped bacon, carrot, toasted pecan, shredded mozza cheddar blend and chicken fillets marinated in buttermilk and tossed in our special blend of flour and seasonings



ALL DAY BREAKFAST \$13

2 eggs, bacon, hash browns, toast

SANDWICHES & SUCH

All burgers come with a choice of french fries, soup or a side salad | Upgrade to sweet potato fries or caesar salad

CRISPY CHICKEN

grilled soft multigrain ciabatta bun, apple fennel slaw, pickled red onion, and chipotle mayo

PRIME RIB BEEF DIP

grilled ciabatta baguette, au jus, and shaved prime rib
+ Philly it up

GRILLED CHICKEN FIESTA WRAP

chicken, peppers, onions, guacamole, and cheese on a salsa tortilla

EDMONTON INN CLUB

fresh turkey, bacon, cheddar, lettuce, tomato, and mayo

GRILLED CHEESE

canadian cheddar, brie, caramelized onion, tomato, and thick french bread
+ add 3 slices of bacon

STEAK SANDWICH

6oz sirloin, focaccia garlic toast, french fries, fried mushrooms and onions

BUILD YOUR OWN BURGER

All burgers are served with double cheese bun, cheddar cheese, lettuce, tomato, onion, mayo and a choice of side

TOPPINGS

sautéed mushrooms
jalapeño peppers
caramelized onions
fried egg
bacon

cheddar cheese
mozzarella cheese
jalapeño havarti
guacamole

SAUCES

chipotle mayo
bbq sauce
thousand island
blue cheese



ENTRÉES

FISH & CHIPS

corona beer battered cod served with fries and apple fennel slaw

BACON WRAPPED BISON MEATLOAF

served with a rich pan gravy, roasted garlic red mashed potatoes, and vegetables

HOUSEMADE FRIED CHICKEN

buttermilk prairie fried chicken served with mac n' cheese and cornbread

PORK CUTLET

served with mushroom gravy, roasted garlic red mashed potatoes, and vegetables

CHICKEN CORDON BLEU

crusted stuffed chicken breast with ham and swiss cheese, roasted garlic red mashed potatoes, and vegetables

SUN DRIED TOMATO SALMON

pan seared salmon with sun dried tomato pesto cream sauce, basmati rice, and seasonal vegetables

SIRLOIN

dry rubbed with course sea salt and cracked pepper and finished with montréal steak spice and garlic butter. Served with roasted garlic red mashed potatoes and vegetables

PASTA & MORE

PESTO CHICKEN

chicken, wild mushrooms, basil pesto, white wine cream sauce, penne, and reggiano parmesan

SPAGHETTI BOLOGNESE

home style meat sauce, fresh herbs, and reggiano parmesan

BAKED MAC N' CHEESE

baked five cheese heaven with a buttery panko topping

+ *add 3 slices of bacon or chicken*

RICE BOWL

asian vegetables, chipotle mango yogurt, and black & white sesame seeds

+ *chicken* | + *steak*

BUILD YOUR OWN PIZZA

10" 14"

BASE

includes our house made crust, mozzarella cheese and your choice of tomato, bbq or alfredo sauce

VEGGIES

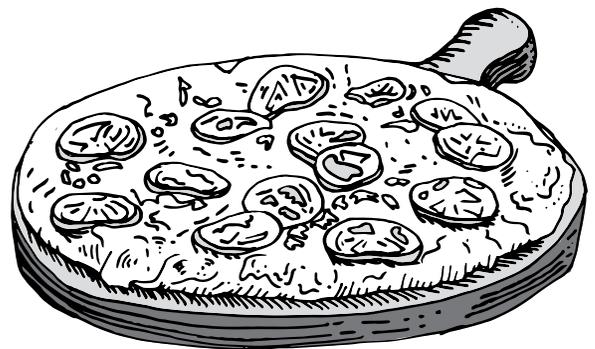
mushrooms, onions, tomatoes, green peppers, pineapple, jalapenos, and kalamata olives

PROTEINS

pepperoni, bacon, ham, chicken, and taco beef

EXTRA CHEESE

mozzarella, mozzarella & cheddar, and goat cheese



A NOTE FROM THE CHEF

“
We embrace the “our kitchen is your kitchen” philosophy. If you have a specific dietary requirement or would like something not currently on the menu, we would be pleased to accommodate.”

- James Hansen, Executive Chef

