

Breakfast Menu

Breakfast is available between 7:00 am and 11:00 am.

Hotel Favorites

Hot Open Faced Breakfast Sandwich- \$23

- Black Forest Ham, Cheese, Bacon & Eggs
- Smoked Salmon, Cream Cheese, Onion, Capers & Eggs
 - Roast Turkey, Tomato, Cheese & Eggs
- Avocado, Pomegranate, Cherry Tomatoes, Arugula & Poached Eggs
- Eggs Benedict with Canadian Back Bacon, Hollandaise Sauce

American Breakfast \$22

2 eggs any style, country potatoes, toast and choice of bacon or sausage

Continental Breakfast \$17.50

warm jumbo butter croissant, fresh fruit salad and cottage cheese

Omelet \$23.50

3 eggs, ham, cheese & onions, country potatoes, toast

Greek Omelet \$23.50

3 eggs, mushroom, spinach, onions & feta cheese, potatoes, toast

Waffles \$18.50

crispy waffles, maple syrup, berry compote, whipped cream

Pancakes or French Toast \$18.50

maple syrup, berry compote, whipped cream

Oatmeal \$16

seasonal berries, cinnamon, milk, maple syrup

Sides

Yogurt Parfait \$16

greek yogurt, granola, fresh berries

Fruit Salad \$16

freshly cut seasonal fruit

Bacon or Sausage \$5

Toast \$5

Beverages

Coffee - \$5

Coffee Latte, Cappuccino or Espresso -\$6

Tea - \$5

Fruit Juice - \$6

2% Milk or Chocolate Milk - \$5

Assorted Soft Drinks - \$5

Kids Menu

** Holiday Inn Kids Eat Free - Kids 12 years and under

Includes choice of juice or milk

Scrambled Eggs

bacon, country potatoes, toast

Malted Mini Waffles

maple syrup, berry compote, whipped cream

Pancake

maple syrup, berry compote, whipped cream

Fruit Salad

Room Service Dial: 0

Applicable sales tax and a 15% gratuity charge will be added to the price of all room service items.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

** When accompanied by at least one (1) adult who is registered as a hotel guest and must order at least one main course from the full-priced menu. Offer is limited to up to four (4) children per dining family, per meal OR up to two (2) children per parent, per meal.

Only in Unwind Restaurant.

PARTIES OF 8 OR MORE ARE SUBJECT TO 18% GRATUIT

APPETIZERS

NACHOS - \$19

extra chicken or ground beef-\$6,
extra guacamole- \$4

POLISH CROQUETTES - \$17

crepes, mushroom, cheese, red borscht

SHRIMP COCKTAIL - \$16.50 (GF)

served with cocktail sauce

BRUSCHETTA - \$16.50

fresh tomato salsa, prosciutto,
goat cheese, french baguette and a balsamic
reduction

FLANK STEAK FLATBREAD - \$16

served on nann bread
with a horseradish mayo, cheese

MANCHURIAN CAULIFLOWER - \$15 (V)

deep fried with chilli sauce

BAKED BRIE-\$18

brie cheese, plum butter marmalade, french
baguette

CHICKEN WINGS - \$17

choice of:

BBQ, Honey Garlic, or Hot Sauce

served with vegetable crudité, ranch dressing

SANDWICHES & BURGERS

burgers served with french fries or mixed green salad

CLASSIC BEEF BURGER - \$23

bacon, grilled portobello mushroom, mozzarella cheese,
onion ring, pickles, chipotle BBQ sauce

CHICKEN BURGER - \$22

crispy panko chicken breast served with bacon, mozzarella
cheese & a chipotle sauce

CHEESE QUESADILLA - \$18 (VG)

with grilled peppers & onions served with guacamole
add chicken - \$6 or add prawns - \$7

HOMEMADE PIEROGI

3 CHEESE, POTATO & BACON - \$20

PELMENI BEEF -\$20

SOUP & SALAD

CHEF'S SOUP "Zurek" - \$13

polish sour rye soup, pork, eggs, served with french
baguette

COBB SALAD - \$18

romain lettuce, tomato, chicken breast, eggs,
avocado, blue cheese, bacon, onion, dressing

BEEF SALAD - \$18 (GF)

sliced beets, goat cheese, arugula, sunflower seeds
with a lemon-lime dressing
add chicken - \$6 , add prawns - \$7, add salmon- \$7

MIXED GREEN SALAD - \$17 (GF/VG/DF)

avocado, tomato, berries, mixed nuts with a
mandarin-ginger dressing
add chicken - \$6 , add prawns - \$7 ,add salmon- \$7

SIDES & ADD ONS

GUACAMOLE +\$4

YAM FRIES - \$7

SEASONAL VEGETABLE - \$7

ONION RINGS - \$7

PASTA

SEAFOOD FETTUCCINE ALFREDO - \$26

fresh parmigiano reggiano cheese
cream sauce, prawns
with garlic bread

MEATBALLS GNOCCHI MARINARA - \$24

potato pasta with a fresh tomato basil sauce
parmigiano reggiano, meatballs
with garlic bread

STRACCIATELLA RIGATE PASTA - \$24

arugula pesto, eggplant, cheese, pine nuts

ENTREES

PACIFIC SALMON- \$35 (GF)

sauteed prawns in a white wine cream sauce
sarladaise potato, sauerkraut salad

HARMONY OF THE SEA - \$30

branzino with a carrots-orange and zucchini- dill puree
crispy mash potato, vierge sauce vegetable

FISH & CHIPS- \$25

B.C. beer battered cod, french fries
feta cheese & herb tartar sauce

STRIP LOIN STEAK (CAB)- \$46

grilled 10oz steak, a poivrade-Mushroom sauce
sarladaise potatoes, sautéed seasonal vegetables

BEEF WELLINGTON - \$44

broiled puff pastry wrapped beef tenderloin with prosciutto & mushrooms
mashed potatoes, seasonal vegetable

LAMB SHANK - \$36 (GF)

marinated and slow-cooked
creamy chive mashed potato, sweet pickled-dill peppers, tomato salad

PORK RIBS (GF/DF)

Half order - \$24 full order - \$29

6hr slow-roasted coffee marinade
white cabbage salad, french fries

PORK SCHNITZEL- \$27

7 oz pork schnitzel
hasselback potatoes, egg, vierge, red cabbage salad

FARM CHICKEN CONFIT- \$25

chicken leg slow-cooked
barley-vegetable risotto, carrot-orange puree, tomato salad

DESSERT

CHOCOLATE CHERRY MOUSSE CAKE- \$13

DEEP DISH BAVARIAN APPLE TART - \$13

served warm with vanilla ice cream

CRÈME BRULEE - \$13

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