

# LUNCH

## APPETIZERS

### CHICKEN TENDERS

Breaded & deep fried chicken tenders, crisp garden vegetables with ranch & choice of dipping sauce - \$16.00

### SALT & PEPPER CHICKEN WINGS

Juicy deep fried wings seasoned with kosher salt & pepper, served with lemon & choice of dipping sauce - \$21.00

### DRY RIBS

Classic boneless pork bites with lemon & choice of dipping sauce - \$14.00

### HUMMUS & VEGGIES (GF, Vegan)

House made roasted garlic hummus paired with a selection of garden vegetables - \$16.00

### SMOKED BACON WRAPPED MEATBALLS (GF)

1oz local meatballs wrapped in hickory smoked bacon served with a roasted red pepper tomato sauce - \$16.00

### TEX MEX NACHO (GF, Vegetarian)

Tri-coloured tortilla chips, three cheese blend, onion, bell pepper, jalapeno & olives layered in cheese sauce, served with salsa & sour cream - \$21.00

### CHEDDAR & JALAPENO CORN DIP (GF, Vegetarian)

Cheddar & jalapeno with charred corn, cream cheese & cilantro, served with corn tortilla chips - \$16.00

### HOUSE PICKLE CHIPS (Vegetarian)

Hand breaded & deep fried garlic dill pickle chips served with ranch dip - \$13.00

### FIELD GREEN SALAD (GF, Vegetarian)

Mixed field greens, cucumber, carrot, grape tomato & red onion with choice of dressing \$8.00/\$14.00

### CAESAR SALAD (GF Available)

Romaine hearts, asiago, smoked bacon, lemon & house toasted crouton with a creamy garlic dressing - \$8.00/\$16.00

### STEAK SALAD

5oz Striploin grilled to order, mixed field greens, garden vegetables, goat cheese, balsamic glaze & choice of dressing - \$21.00

ADD 4oz. GRILLED CHICKEN OR SALMON TO ANYTHING - \$9.00

THE **HUB**  
at *Holiday Inn*

### DIPPING SAUCES

Apple Butter Mesquite (GF, Vegan)  
Thai Chilli (GF)  
Ranch (GF)  
Honey Garlic  
Plum Sauce  
Buffalo & Chipotle Mayo (GF, Vegetarian)  
Franks Hot Sauce (GF, Vegan)  
Teriyaki  
Honey Dill (GF, Vegetarian)  
Lemon Pepper (GF, Vegan)

### DRESSINGS

Balsamic  
Garlic Caesar (GF)  
Sundried Tomato Vin (GF),  
Italian (GF, Vegan)  
Raspberry Vin (GF, Vegan)  
Ranch (GF, Vegetarian)  
Thousand Island (GF, Vegan)

**MARKET INSPIRED SOUP  
OF THE DAY** - \$7.00/\$9.00

# LUNCH

## MAINS

### CHICKEN PARMESAN

Breaded chicken breast, Provolone cheese, basil & our roasted red pepper tomato sauce on a brioche bun with choice of side - \$18.00

### BEEF DIP & JUS

Slow roasted Canadian beef with Swiss cheese on a toasted ciabatta bun, served with au-jus dipping sauce & choice of side - \$20.00

### INN BURGER (GF Available)

Local 6oz. patty, Cheddar cheese, lettuce, tomato & onion on a brioche bun with choice of side - \$19.00

### PRAIRIE BISON BURGER (GF Available)

Local bison/beef blended patty, Swiss cheese, smoked bacon, lettuce, tomato & onion on a brioche bun with choice of side - \$24.00

### VEGGIE BURGER (GF, Vegan)

Beyond Meat patty, apple butter BBQ sauce, lettuce, onion & tomato on a Vegan Gluten Free Bun with choice of side - \$19.00

### STEAK & ONION

5oz striploin done to your taste, Provolone, caramelized onion & arugula on a ciabatta bun with choice of side & BBQ sauce - \$25.00

### FISH & CHIPS

One piece of our beer battered cod filet with house slaw, tartar sauce & our famous HUB chips - \$18.00

### LOADED DELUXE FLATBREAD

Roasted red pepper sauce topped with pepperoni, mozzarella, bell peppers, onion, olives & mushroom on a thin crust flat-bread - \$17.00

### VIETNAMESE BANH MI ROLL

Marinated grilled pork loin, pickled daikon & carrot, jalapeno, cilantro & mayo on a toasted panini roll with choice of side - \$19.00

### PENNE & MEATBALLS (GF Available)

Penne pasta with local meatballs in a roasted red pepper tomato marinara with asiago cheese & focaccia garlic toast - \$20.00

### BLACKENED GARLIC CHICKEN ALFREDO

Cajun blackened chicken breast & rigatoni pasta with a creamy roasted garlic sauce served with asiago cheese & focaccia garlic bread - \$21.00

### CHICKEN BLT

Roasted chicken breast, bacon, lettuce, tomato, red onion & cheddar on a toasted panini bun with choice of side - \$20.00

### SWISS & PROVOLONE GRILLED CHEESE

Layers of Swiss & Provolone cheese on sourdough bread with choice of side & ketchup - \$12.00

\*Add Bacon or shredded onion - \$3.00

### SIDES

Soup of the Day

Fries (GF, Vegan)

HUB Chips (GF, Vegan)

House Salad (GF, Vegetarian)

Caesar Salad + \$2

Chipotle Mayo (GF, Vegetarian) + \$2

# DINNER

## APPETIZERS

### PORK & LEEK POTSTICKERS

Marinated pork & leek dumplings pan-fried to perfection, served with sliced cucumber, soy sauce for dipping - \$15.00

### CAULIFLOWER WINGS (Vegetarian)

Battered & fried cauliflower served with cucumber slices & house buffalo sauce - \$14.00

### CHICKEN TENDERS

Breaded & deep fried chicken tenders, crisp garden vegetables with ranch & choice of dipping sauce - \$16.00

### SALT & PEPPER CHICKEN WINGS (GF)

Juicy deep fried wings seasoned with kosher salt & pepper, lemon & choice of dipping sauce - \$21.00

### DRY RIBS

Classic boneless pork bites with lemon & choice of dipping sauce - \$14.00

### FIRE DUSTED CALAMARI

Deep fried fire dusted calamari served with Romanesco sauce & fresh lemon wedges (spicy) - \$21.00

### HUMMUS & VEGGIES (GF, Vegetarian, Vegan)

House made roasted garlic hummus paired with a selection of garden vegetables - \$16.00

### SMOKED BACON WRAPPED MEATBALLS (GF)

1oz Local meatball wrapped in hickory smoked bacon served with a roasted red pepper tomato sauce - \$16.00

### PINEAPPLE HABANERO PRAWNS (GF)

Four jumbo prawns lightly battered & deep fried then covered in a pineapple habanero chutney - \$20.00

### TEX MEX NACHO (GF, Vegetarian)

Tri-coloured tortilla chips, three cheese blend, onion, bell pepper, jalapeno & olives layered in cheese sauce, served with salsa & sour cream - \$21.00

### CHEDDAR & JALAPENO CORN DIP (GF, Vegetarian)

Cheddar & jalapeno with charred corn & cream cheese & cilantro served with corn tortilla chips - \$16.00

### HOUSE PICKLE CHIPS (Vegetarian)

Hand breaded & deep fried garlic dill pickle chips served with ranch dip - \$13.00

### SMASHED CRISPY BEETS (GF)

Roasted & smashed herb beets with a goat cheese crema and citrus - \$15.00

### FIELD GREEN SALAD (GF, Vegetarian)

Mixed field greens, cucumber, carrot, grape tomato & red onion with choice of dressing - \$8.00/\$14.00

### CAESAR SALAD (GF Available)

Romaine hearts, asiago, smoked bacon, lemon & house toasted crouton with a creamy garlic dressing - \$8.00/\$16.00

### STEAK SALAD

5oz Striploin grilled to order, mixed field greens, garden vegetables, goat cheese, balsamic glaze & choice of dressing -

\$21.00 ADD GRILLED CHICKEN OR SALMON TO ANYTHING - \$9.00

### DIPPING SAUCES

Apple Butter Mesquite (GF, Vegan)  
Thai Chilli (GF)  
Ranch (GF)  
Honey Garlic  
Plum Sauce  
Buffalo & Chipotle Mayo (GF, Vegetarian)  
Franks Hot Sauce (GF, Vegan)  
Teriyaki  
Honey Dill (GF, Vegetarian)  
Lemon Pepper (GF, Vegan)

### DRESSINGS

Balsamic  
Garlic Caesar (GF)  
Sundried Tomato Vin (GF), Italian (GF, Vegan)  
Raspberry Vin (GF, Vegan)  
Ranch (GF, Vegetarian)  
Thousand Island (GF, Vegan)

### SIDES

Soup of the Day  
Fries (GF, Vegan)  
HUB Chips (GF, Vegan)  
House Salad (GF, Vegetarian)  
Caesar Salad (Vegetarian) + \$2  
Chipotle Mayo (GF, Vegetarian) + \$2

### MARKET INSPIRED SOUP OF THE DAY - \$7.00/\$9.00

# DINNER

## MAINS

### HULI HULI SALMON BOWL (GF)

Salmon bites, pineapple, cucumber, pickled daikon, carrot, green onion & jasmine rice with Hawaiian Huli Huli sauce - \$24.00

### CHICKEN PARMESAN

Breaded chicken breast, provolone cheese, basil, & our roasted red pepper tomato sauce on a brioche bun with choice of side - \$18.00

### INN BURGER

Local 6oz. patty, cheddar cheese, lettuce, tomato & onion on a brioche bun with choice of side - \$19.00

### PRAIRIE BISON BURGER

Local bison/beef blended patty, Swiss cheese, smoked bacon, lettuce, tomato & onion on a brioche bun with choice of side \$24.00

### VEGGIE BURGER (GF, Vegan)

Beyond Meat patty, apple butter BBQ sauce, lettuce, onion & tomato on a Vegan Gluten Free Bun with choice of side - \$19.00

### STEAK FRITES

5oz. striploin steak done to your taste with Kennebec fries, sauteed mushrooms & green peppercorn sauce & garlic toast - \$24.00

### FISH & CHIPS

Two pieces of our beer battered cod filet with house slaw, tartar sauce & our famous HUB chips - \$21.00

### LOADED DELUXE FLATBREAD

Roasted red pepper sauce topped with pepperoni, mozzarella, bell peppers, onion, olives & mushroom on a thin crust flat-bread - \$17.00

### VIETNAMESE BANH MI ROLL

Marinated grilled pork loin, pickled daikon & carrot, jalapeno, cilantro & mayo on a toasted panini roll with choice of side - \$19.00

### PENNE & MEATBALLS (GF Available)

Penne pasta with local meatballs in a roasted red pepper tomato marinara with asiago cheese & focaccia garlic toast - \$20.00

### BLACKENED GARLIC CHICKEN ALFREDO

Rigatoni pasta with a creamy roasted garlic sauce served with Cajun blackened chicken breast, asiago cheese & focaccia garlic bread - \$21.00

### VEGETABLE STIR-FRY

Mixed vegetables, house made sauce & jasmine rice - \$21.00

### CHICKEN BLT

Roasted chicken breast, bacon, lettuce, tomato, red onion & cheddar on a toasted panini bun with choice of side - \$20.00

## CHEFS SELECTION

### CAPRESE STUFFED CHICKEN SUPREME (GF)

Bone in chicken supreme stuffed with sundried tomato, basil & mozzarella topped with our house roasted red pepper Marinara served with baby potato & garden veg - \$39.00

### GRILLED MISO SALMON (Vegetarian)

Miso marinated Atlantic salmon, jasmine rice, seasonal veg & miso sauce with scallion - \$44.00

### 10OZ. FRENCH CUT PORK CHOP (GF)

Served with baby potatoes, garden vegetables & a tart ginger apple chutney & jus - \$49.00

### 10OZ. CANADIAN STRIPLOIN STEAK (GF)

Grilled hand cut Canadian striploin beef served with baby new potatoes & seasonal veg topped with sautéed mushroom & jus - \$52.00

THE **HUB**  
at *Holiday Inn*

# DESSERT

## **NEW YORK CHEESECAKE**

A classic, dressed with a fresh berry sauce & a chocolate caramel drizzle  
- \$12.00

## **TURTLE CHEESECAKE (GF)**

Chocolate wafer crumbs, pecan, chocolate & caramel drizzle - \$12.00

## **SASKATOON & BLUEBERRY BREAD PUDDING (Vegetarian)**

Sweet custardy bread pudding with Saskatoon berries & Canadian blueberries served with vanilla bean ice cream - \$10.00

## **RED VELVET CAKE**

Served with a vanilla bean ice cream - \$12.00

## **FRUIT CUP (GF,Vegan)**

Seasonal fruit for the healthier minded guest - \$8.00

THE **HUB**  
*at Holiday Inn*