

---

# BRUNCH

---

## SPANISH SKILLET

*chorizo / scrambled eggs / onion / red bell pepper / mushroom / cheddar cheese / smashed baby potatoes / housemade hollandaise sauce*

**\$18**

## PRAIRIE OMELETTE

*two eggs / chorizo sausage / red onion / mushrooms / peppers / scallion / cheddar cheese / arugula / goat cheese / side salad / tater tots*

**\$17**

## TRADITIONAL EGGS BENEDICT

*two eggs / poached / toasted English muffin / sliced ham / house-made hollandaise / arugula side salad / smashed baby potatoes*

**\$20**

## SALMON EGGS BENEDICT

*two eggs / poached / smoked salmon / capers / onion / cream cheese / toasted bagel / hollandaise sauce / arugula side salad / smashed baby potatoes*

**\$20**

## SWEET SOUFFLE PANCAKES

*Japanese style souffle pancakes / fresh blueberries / strawberries / icing sugar / mixed berry jam / syrup*

**\$20**

## CROQUE MONSIEUR

*French hot sandwich / ham / swiss / parmesan / dijon mustard / broiled / bechamel sauce / baby smashed potatoes / house-made hollandaise sauce*

**\$20**

## THE CLASSIC

*eggs any style / bacon or sausage / baby smashed potatoes / choice of toast.*

**\$18**

THE **HUB**  
at Holiday Inn

# THE HUB

at *Holiday Inn*

# LUNCH

## - APPETIZERS -

### CHICKEN TENDERS \$16

breaded + deep fried chicken tenders / crisp garden vegetables / ranch / dipping sauce

### SALT & PEPPER CHICKEN WINGS \$21

crisp + juicy wings / kosher salt + pepper / lemon / dipping sauce

### DRY RIBS \$14

boneless pork bites / lemon / dipping sauce

### ROASTED RED PEPPER HUMMUS \$16

house-made hummus / garden vegetables

### ARANCINI BALLS \$16

mushroom + mozzarella risotto balls / panko crumbs / Nduja marinara sauce

### TEX MEX NACHO \$21

tri-coloured tortilla chips / three cheese blend / onion / bell pepper / jalapeno / corn / black beans / salsa / sour cream

HALF ORDER \$12      ADD BEEF \$8

### SPINACH AND ARTICHOKE DIP \$16

creamy spinach + artichoke dip / parmesan / corn tortilla chips

### CRISPY PICKLE CHIPS \$13

handbreaded + deep-fried garlic dill pickle chips / ranch dip

## - SOUP & SALAD -

### MARKET INSPIRED SOUP OF THE DAY \$7 / \$9

### FIELD GREEN SALAD \$8 / \$16

mixed field greens / cucumber / carrot / grape tomato / red onion / choice of dressing

### CAESAR SALAD \* \$8 / \$16

romaine hearts / asiago / smoked bacon / lemon / toasted croutons / garlic dressing

### STEAK SALAD \$21

5oz striploin / grilled to order / mixed field greens / garden vegetables / goat cheese / balsamic glaze / choice of dressing

### ADD 4OZ GRILLED CHICKEN OR SALMON TO ANYTHING \$9

### DIPPING SAUCES

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

### DRESSINGS

Balsamic, Garlic Caesar (GF), Sundried Tomato Vinaigrette (GF), Italian (GF, V), Raspberry Vinaigrette (GF, V), Ranch (GF, VT), Thousand Island (GF, V)



VEGETARIAN



VEGAN



SPICY



GLUTEN FREE

## - MAINS -

### SIDES

Soup of the Day, Fries (GF, V), HUB Chips (GF, V), House Salad (GF, VT), Caesar Salad (VT) + \$2

#### CHICKEN PARMESAN

\$18

breaded chicken breast / provolone cheese / basil / roasted red pepper tomato sauce / brioche bun / choice of side

#### BEEF DIP

\$20

slow roasted Canadian beef / Swiss cheese / toasted ciabatta bun / au-jus / choice of side

#### INN BURGER 🌱\*

\$19

6oz patty (local) / cheddar cheese / lettuce / tomato / onion / brioche bun / choice of side

#### PRAIRIE BISON BURGER 🌱\*

\$24

bison + beef blended local patty / Swiss cheese / smoked bacon / lettuce / tomato / onion / brioche bun / choice of side

#### VEGGIE BURGER 🌱🌱

\$19

Beyond Meat patty / apple butter BBQ sauce / lettuce / onion / tomato / vegan / gluten free bun / choice of side

#### STEAK FRITES

\$25

5oz striploin / baguette / caramelized onion / fries / arugula salad / chimichurri sauce

#### FISH & CHIPS

\$18

one beer battered cod filet / house slaw / tartar sauce / fries

#### LOADED DELUXE FLATBREAD

\$17

roasted red pepper sauce / pepperoni / mozzarella / bell peppers / onion / olives / mushroom / thin crust flat-bread

#### BULGOGI BOWL 🌱

\$25

minced beef / basil / carrot / spinach kimchi / scallion / red bell peppers / sunny side egg / jasmine rice / ginger garlic soy sauce / sesame seeds

#### FETTUCCINE & MEATBALLS 🌱\*

\$20

fettuccine / meatballs / house-made roasted red pepper + tomato marinara / asiago cheese / focaccia garlic toast

#### GARLIC CHICKEN ALFREDO

\$21

cajun chicken breast / rigatoni / creamy roasted garlic sauce / asiago cheese / focaccia garlic toast

#### CHICKEN BLT

\$20

roasted chicken breast / bacon / lettuce / tomato / red onion / cheddar / toasted panini bun / choice of side

#### SWISS & PROVOLONE GRILLED CHEESE

\$21

layers Swiss + Provolone cheese / sourdough bread. / roasted tomato basil soup

ADD BACON OR SHREDDED ONION

\$3

## - DESSERT -

#### FRUIT CUP 🌱🌱

\$8

#### TIRAMISU

\$12

fresh berry sauce / chocolate caramel drizzle

#### CRÈME BRULE

\$12

mojito meringue / strawberry

#### PROFITEROLES

\$12

choux pastry / dulce de leches cream filling / chocolate drizzle

# THE HUB

at *Holiday Inn*

# DINNER

## - APPETIZERS -

### SHANGHAI ROLL \$15

deep fried minced beef / carrot / celery / onion / chef's special sauce

### CAULIFLOWER TAHINI \$14

battered + fried cauliflower / Tahini dip

### CHICKEN TENDERS \$16

breaded + deep-fried chicken tenders / crisp garden vegetables / ranch / dipping sauce

### SALT & PEPPER CHICKEN WINGS \$21

crisp + juicy wings / kosher salt + pepper / lemon / dipping sauce

### DRY RIBS \$14

boneless pork bites / lemon / dipping sauce

### FIRE DUSTED CALAMARI \$21

deep fried fire dusted calamari / Romanesco sauce / lemon wedges

### ROASTED RED PEPPER HUMMUS \$16

house-made hummus / garden vegetables

### ARANCINI BALLS \$16

mushroom + mozzarella risotto balls / panko crumbs / Nduja marinara sauce

### PRAWNS & PINEAPPLE SALSA \$20

four battered + deep fried jumbo prawns / house-made pineapple salsa

### TEX MEX NACHO \$21

tri-coloured tortilla chips / three cheese blend / onion / bell pepper / jalapeno / corn / black beans / salsa / sour cream

HALF ORDER \$12 ADD BEEF \$8

### SPINACH AND ARTICHOKE DIP \$16

creamy spinach + artichoke dip / parmesan / corn tortilla chips

### CRISPY PICKLE CHIPS \$13

handbreaded + deep-fried garlic dill pickle chips / ranch dip

### VEGETABLE SPRING ROLLS \$15

shredded cabbage / carrots / peppers / chef's special sauce

### DIPPING SAUCES

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

## - SOUP & SALAD -

### MARKET INSPIRED SOUP OF THE DAY \$7 / \$9

### FIELD GREEN SALAD \$8 / \$16

mixed field greens / cucumber / carrot / grape tomato / red onion / choice of dressing

### CAESAR SALAD \$8 / \$16

romaine hearts / asiago / smoked bacon / lemon / toasted croutons / garlic dressing

### STEAK SALAD \$21

5oz striploin / grilled to order / mixed field greens / garden vegetables / goat cheese / balsamic glaze / choice of dressing

### ADD 4OZ GRILLED CHICKEN OR SALMON TO ANYTHING \$9

### DRESSINGS

Balsamic, Garlic Caesar (GF), Sundried Tomato Vinaigrette (GF), Italian (GF, V), Raspberry Vinaigrette (GF, V), Ranch (GF, VT), Thousand Island (GF, V)

 VEGETARIAN
  VEGAN
  SPICY
  GLUTEN FREE

## - MAINS -

### SIDES

*Soup of the Day, Fries (GF, V), HUB Chips (GF, V), House Salad (GF, VT), Caesar Salad (VT) + \$2*

#### SALMON BOWL

*salmon bites / mango / cucumber / edamame  
carrot / green onion / coconut rice / crispy  
onion / Hawaiian salmon sauce*

\$25

#### VEGETABLE STIR-FRY

*mixed vegetables / chow mein / house made sauce*

\$21

#### CHICKEN PARMESAN

*breaded chicken breast / provolone cheese /  
basil / roasted red pepper tomato sauce /  
brioche bun / choice of side*

\$18

#### CHICKEN BLT

*roasted chicken breast / bacon / lettuce / tomato  
red onion / cheddar / toasted panini bun / choice of side*

\$20

#### INN BURGER 🌱\*

*6oz local patty / cheddar cheese / lettuce /  
tomato / onion / brioche bun / choice of side*

\$19

## - CHEF SELECTION -

#### PRAIRIE BISON BURGER 🌱\*

*bison + beef blended local patty / Swiss cheese /  
smoked bacon / lettuce / tomato / onion / brioche  
bun / choice of side*

\$24

#### CAPRESE STUFFED CHICKEN SUPREME 🌱 \$39

*bone-in chicken supreme / stuffed sundried  
tomato / basil / mozzarella / house roasted  
red pepper marinara / baby potato / garden veg*

#### VEGGIE BURGER 🌱🌱

*Beyond Meat patty / apple butter BBQ sauce /  
lettuce / onion / tomato / vegan / gluten free  
bun / choice of side*

\$19

#### GRILLED SALMON

*atlantic salmon / tomato bruschetta / crispy  
polenta / baby potatoes / spinach / parmesan*

\$44

#### STEAK FRITES

*5oz striploin / baguette / caramelized onion /  
fries / arugula salad / chimichurri sauce*

\$25

#### 10oz STUFFED PORK LOIN 🌱 \$49

*pork loin / crispy bacon potato pave / garden  
vegetables / tart ginger apple chutney / au jus*

\$49

#### FISH & CHIPS

*two beer battered cod filets / house slaw /  
tartar sauce / fries*

\$21

#### 10oz CANADIAN STRIPLOIN STEAK 🌱 \$52

*grilled Canadian striploin beef / sautéed mushroom /  
au jus / mashed potatoes / seasonal vegetables*

\$52

#### POTATO GNOCCHI 🌱🌱

*potato gnocchi / baked + seasoned spaghetti  
squash / gorgonzola cream sauce / parmesan  
cheese / garlic toast*

\$20

## - DESSERT -

#### BEEF STEW AND BANNOCK

*beef / onion / diced carrots / diced potato /  
tomato gravy / fresh bannock*

\$25

#### FRUIT CUP 🌱🌱 \$8

#### TIRAMISU

*fresh berry sauce / chocolate caramel drizzle*

\$12

#### FETTUCCINE & MEATBALLS 🌱\*

*fettuccine / meatballs / house made roasted  
red pepper + tomato marinara / asiago cheese /  
focaccia garlic toast*

\$20

#### CRÈME BRULE

*mojito meringue / strawberry*

\$12

#### GARLIC CHICKEN ALFREDO

*cajun chicken breast / rigatoni / creamy roasted  
garlic sauce / asiago cheese / focaccia garlic toast*

\$21

#### PROFITEROLES

*choux pastry / dulce de latches cream filling /  
chocolate drizzle*

\$12

## WINE

	6oz	9oz	BTL
<b>SPARKLING</b>			
Henkell Troken	\$12 (Piccolo)		\$40
Moet & Chandon			\$120
<b>WHITE &amp; ROSÉ</b>			
Gato Negro Chardonnay (Chile)	\$9	\$12	\$32
Dr Loosen Riesling (Germany)	\$11	\$15	\$41
Santa Margherita Pinot Grigio (Italy)	\$12	\$16	\$44
Oyster Bay Sauv Blanc (New Zealand)	\$13	\$17	\$47
Sandhill Chardonnay (Canada)	\$14	\$19	\$52
Cono Sur Pinot Noir Rosé (Chile)	\$11	\$15	\$41
<b>RED</b>			
Smoky Bay Cab Sauv (Australia)	\$9	\$12	\$32
Trapiche Reserve Malbec (Argentina)	\$11	\$15	\$41
Henry of Pelham Baco Noir (Canada)	\$11	\$15	\$40
Peter Lehmann 'The Barossan' Shiraz (Australia)	\$13	\$17	\$47
Angus the Bull Cab Sauv (USA)	\$14	\$19	\$56

## SCOTCH

	1oz	2oz
Chivas Regal 12 Year Old	\$11	\$16
Aberfeldy 12 Year Old	\$12	\$17
Bowmore 12 Year Old Islay	\$12	\$17
Auchentoshan 12 Year Old Lowland	\$12	\$17
Glenfiddich 12 Year Old	\$12	\$17
Cardhu 12 Year	\$11	\$16
An Cnoc 12 Year Old	\$12	\$17
Glenmorangie The Original	\$12	\$17
Highland Park 12 Year Old	\$13	\$19
Monkey Shoulder Blended Scotch	\$13	\$19
Laphroaig Islay 10 Year Old	\$13	\$19
Bruichladdich British Barley Laddie Scotch Whisky	\$13	\$19
Talisker Skye 10 Year Old	\$15	\$23
Bowmore 15 Year Old Islay	\$14	\$22
Ardbeg 10y Islay Single Malt	\$15	\$23
Laphroaig Quarter Cask	\$17	\$27
Auchentoshan 18 Year Lowland	\$18	\$28
Glenmorangie Nectar D'or	\$18	\$28
Ardbeg Uigendail	\$20	\$35
Oban 14 Year Old	\$20	\$35
Highland Park Single Malt 18 Year Old	\$24	\$38
Laphroaig Lore	\$24	\$38

## CLASSIC COCKTAILS

**CLASSIC MARGARITA** 2oz / tequila / triple sec / simple syrup / lime juice / lime, spicy, raspberry, or peach **\$14**

**WHISKEY SOUR** 2oz / whiskey / egg white / simple syrup / lemon juice / bitters **\$14**

**MOSCOW MULE** 2oz / vodka / ginger beer / simple syrup / lime juice / mint **\$14**

**BLACKBERRY OLD FASHIONED** 2oz / Dock 57 blackberry whiskey / bitters / simple syrup **\$15**

**GREY GOOSE GIMLET** 2oz / Grey Goose / lemon juice / simple syrup **\$21**

## SIGNATURE COCKTAILS

**SHOW STOPPER** 2oz / vodka / Galliano / lemon juice / simple syrup / basil / strawberries **\$14**

**THE EMPRESS FRENCH KISS** 2oz / Empress 1908 Elderflower gin / Chambord / raspberries / lemon juice / simple syrup / soda / mint **\$18**

**BELLINI** 4oz / Prosecco / red wine / peach puree **\$16**

**AMARETTO MAI TAI** 2oz / amaretto / Kraken spiced rum / orange / pineapple / lime juices **\$17**

**SWING AND SLING** 2oz / gin / melon liqueur / lime juice / simple syrup / cucumber / mint **\$15**

**DARK N' STORMY** 2oz / Kraken spiced rum / ginger beer / lime **\$16**

**APEROL SPRITZ** 5oz / Aperol / Prosecco / soda **\$15**

**WHITE SANGRIA** 5oz / Golden Pear / peach schnapps / wine / orange juice / ginger ale / berries **\$16**

**RED SANGRIA** 5oz / citrus vodka / brandy / triple sec / orange juice / red wine / ginger ale / berries **\$16**

**THE SHAFT** 2oz / vodka / Kahlua / Baileys / espresso / cream **\$15**

## BEER, COOLERS & CIDERS

**PINT (20oz)** Great Western Original 16 / Canadian Copper Ale / Prairie White Belgian Wheat **\$10**

Local Craft / Rotating, Ask Your Server **\$12**

**DOMESTIC BOTTLES & CANS** Molson: Canadian / Pilsner / Coors Light / Coors Busch: Budweiser / Bud Light / Michelob Ultra / Kokanee **\$9**

**PREMIUM & CRAFT BOTTLES & CANS** Belgian Moon / Goose Island IPA / Pile O Bones Red Ale / Paddock Wood Sunseeker IPA / Paddock Wood Dragon's Breath Stout **\$11<sup>50</sup>**

**IMPORT** Corona / Heineken / Stella Artois / Guinness / Kronenbourg 1664 Blanc **\$12**

**CIDERS** Strongbow Cider / Flatlander Cider (assort.) **\$12**

**COOLERS** Smirnoff Ice / Lucky Bastard Saskatoon Berry Iced Tea / Somersby (assort.) **\$11**