

Breakfast Menu

Hotel Favorites

InnJoyable Breakfast ▶ 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$14.00

Tailor Made 3 Egg Omelette ▶ 640+ CAL

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (Cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. \$16.50

Start Fresh Wrap ▶ 820 CAL

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$14.50

Malted Mini Waffles ▶ 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$13.00

Build Your Perfect Breakfast ▶ 560+ CAL

Choose your eggs, meat and a side. Perfect! \$13.50

Smoked Salmon Benedict ▶ 987 CAL

Timeless classic of two poached eggs and salmon atop an English muffin with Hollandaise sauce. \$18.00

Room Service

Dial Ext. 3663

Specialties

Pork Belly Breakfast

Bowl ▶ 1010 CAL

Braised pork belly served on breakfast potatoes with scallions, melted cheddar cheese and choice of two eggs topped with Hollandaise sauce. \$16.00

Texas French Toast ▶ 1205 CAL

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. \$14.00

Veggie Skillet ▶ 850 CAL

Two eggs, cooked any style, broccoli, mushrooms, peppers, onion and tomatoes served with breakfast potatoes and topped with shredded Cheddar cheese. \$15.00

All-American Skillet ▶ 1010 CAL

Two eggs, cooked any style, served over breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. \$14.50

Eggs Benedict ▶ 900 CAL

Two poached eggs and Ham on an English muffin topped with hollandaise sauce. \$14.50

Sunrise Sandwich ▶ 840 CAL

One egg, cooked any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. \$14.00

Sides

Sides

Fruit \$6.50 ▶ 100 CAL

Bacon \$5.00 ▶ 160 CAL

Toast \$2.50 ▶ 120 CAL

Oatmeal \$4.00 ▶ 450 CAL

Breakfast Potatoes \$4.00 ▶ 290 CAL

Sausage \$5.00 ▶ 360 CAL

Cereal \$6.00 ▶ 120 CAL

Turkey Sausage \$5.00 ▶ 160 CAL

Drinks

Coffee \$3.00 ▶ 0 CAL

Juice \$3.50 ▶ 110-140 CAL

Tea \$3.00 ▶ 0 CAL

Milk \$3.00 ▶ 150 CAL

Assorted Soft Drinks \$3.00 ▶ 0-160 CAL



LUNCH

APPETIZERS

CHICKEN TENDERS

breaded and deep-fried crispy chicken tenders, vegetables and ranch garnish, choice of dipping sauce - 16

CHICKEN WINGS

juicy deep-fried wings, seasoned with salt & pepper, choice of sauce for dipping - 19

DRY RIBS & CAESAR SALAD

classic boneless pork bites and our house caesar salad - 17

HUMMUS & VEGGIES

vegan, house made hummus, paired with a selection of seasonal vegetables - 16

DIPPING SAUCES

Apple Butter BBQ - Honey Garlic
Plum - Thai Chili - Ranch Buffalo
- Chipotle Mayo

SALADS & SOUP

MARKET INSPIRED SOUP OF THE DAY

6oz side - 7 12oz full - 9

CAESAR SALAD

romaine hearts topped with asiago, bacon, fresh lemon, house croutons, tossed in a creamy garlic dressing - 16
Side - 8

FIELD GREENS SALAD

mixed field greens, carrot, cucumber, tomato, red onion & choice of dressing - 14
Side - 7

ADD CAJUN CHICKEN BREAST OR SALMON - 9

STEAK SALAD

5oz striploin grilled to order, mixed field greens, fresh vegetables, goat cheese, balsamic glaze & choice of dressing - 21

CHEF'S SALAD

black forest ham, chicken breast, mixed field greens, fresh vegetables, shredded cheese, hard boiled egg & choice of dressing - 19

SALAD DRESSINGS

Balsamic Vinaigrette - Ranch -
Italian Caesar - Raspberry
Vinaigrette

THE **HUB**
at *Holiday Inn*

LUNCH

MAINS

BEEF DIP

thin sliced slow roasted beef with Swiss cheese, on a toasted roll with savory au jus - 19

CHICKEN BLT

chicken breast, smoked bacon, mayo, lettuce, tomato, red onion, cheddar cheese on a toasted bun - 19

CRISPY CHICKEN BURGER

breaded chicken breast, bacon, buffalo sauce, Monterey jack, house slaw & brioche bun - 20

INN BURGER

local beef patty piled high with cheddar cheese, bacon, tomato, onion lettuce, mayo and mustard on a soft brioche - 19

MUSHROOM SWISS BURGER

local beef patty, tangy Swiss, mushroom saute, mayo and mustard on a soft brioche - 21

VEGGIE BURGER

Beyond Meat patty, apple butter BBQ sauce, onion, tomato, lettuce, mayo and mustard, on a soft brioche - 18.50

VIETNAMESE STYLE SUB

our take on a Banh Mi: marinated pork, daikon, carrot, jalapeno, cilantro, and mayo on a toasted torpedo roll - 17

PULLED PORK SANDWICH

slow roasted tender pork with a hint of smokiness, paired with an apple butter mesquite BBQ sauce and house slaw on a soft brioche - 18

STEAK & FRITES

5oz striploin grilled to order, topped with sautéed mushroom, and served on garlic focaccia bread with frites - 23

FISH & CHIPS

one piece of beer battered cod fillet with house slaw, house tartar and a side of our famous Hub Chips - 17

SIDES

Soup of the Day - French Fries

House Salad - Caesar Salad - Hub Chips

Chipotle Aioli +1.50

DESSERT

BREAD PUDDING

sweet custardy bread pudding served warm with Saskatoon berry sauce & vanilla ice cream - 10

NEW YORK CHEESECAKE

a classic: dressed with chocolate or caramel drizzle - 12

TURTLE CHEESECAKE [GF]

chocolate wafer crumbs, pecan pieces, chocolate and a caramel drizzle (gluten free) - 12

TRIPLE CHOCOLATE MOUSSE CAKE

rich chocolate cake layered in chocolate mousse - 12

DINNER

APPETIZERS

BACON WRAPPED MEATBALLS

served in our house marinara and topped with shredded asiago - 16

CHICKEN TENDERS

breaded and deep-fried crispy chicken tenders, vegetables and ranch garnish, choice of dipping sauce - 16

CHICKEN WINGS

juicy deep-fried wings, seasoned with salt & pepper with a choice of sauce for dipping - 19

BONELESS DRY RIBS

classic boneless pork bites - 15

FIRECRACKER SHRIMP

four jumbo shrimp lightly battered, deep-fried and tossed in a thai chili sauce - 18

HUMMUS & VEGGIES

vegan, house made Hummus, paired with a selection of seasonal vegetables - 16

NACHOS

tri-colour corn tortilla chips topped with lean seasoned ground beef, three cheese blend, onions, bell peppers, jalapenos, olives and layered in cheese sauce, salsa & sour cream on the side - 23

PICKLE CHIPS

hand breaded deep-fried dill pickle chips with ranch for dipping - 12

SPINACH DIP

spinach, artichoke hearts & cream cheese, served with tortilla chips - 15

PARTY PLATTER

cheesy nachos, full order of wings, dry ribs & chicken fingers, vegetables with ranch, choice of two dipping sauces - 55

DIPPING SAUCES

Apple Butter BBQ - Honey Garlic - Plum
Thai Chili - Ranch - Buffalo - Chipotle
Mayo

SALADS & SOUP

MARKET INSPIRED SOUP OF THE DAY

6oz side - 7 12oz full - 9

CAESAR SALAD

romaine hearts topped with asiago, bacon, fresh lemon, house croutons, and tossed in a creamy garlic dressing - 15

FIELD GREENS SALAD

mixed field greens, carrot, cucumber, tomato & red onion with choice of dressing - 11

STEAK SALAD

5oz striploin grilled to order, mixed field greens, fresh vegetables, goat cheese, balsamic glaze with a choice of dressing - 21

SALMON SALAD

5oz salmon steak, mixed greens, fresh vegetables, choice of dressing - 22

CHEF'S SALAD

black forest ham, chicken breast, mixed field greens, fresh vegetables, shredded cheese & hard boiled egg with a choice of dressing - 19

ADD TO ANY SALAD:

**GRILLED CHICKEN BREAST OR SALMON FOR 8
TWO JUMBO SHRIMP FOR 12**

SALAD DRESSINGS

Balsamic Vinaigrette - Ranch - Italian Caesar -
Raspberry Vinaigrette

DESSERT

BREAD PUDDING

sweet, custardy bread pudding served warm with a Saskatoon berry sauce & vanilla ice cream - 10

NEW YORK CHEESECAKE

a classic: dressed with chocolate or caramel drizzle - 12

TURTLE CHEESECAKE [GF]

chocolate wafer crumbs, pecan pieces, chocolate and a caramel drizzle (gluten free) - 12

TRIPLE CHOCOLATE MOUSSE CAKE

rich chocolate cake layered in chocolate mousse - 12

DINNER

MAINS

CAJUN CHICKEN

cajun spiced grilled chicken breast, seasonal house vegetables & buttery herb baby potatoes - 29

GRILLED SALMON

pepper, fresh lemon, seasonal house vegetables & buttery herb baby potatoes - 33

CHICKEN LINGUINI ALFREDO

creamy alfredo, mushrooms & spinach, chicken breast, garlic & fresh focaccia - 27

3 CHEESE PESTO TORTELLINI

basil pesto, cream, fresh lemon, asiago cheese, garlic & focaccia bread - 23

VEGETABLE STIR-FRY

mixed vegetables, house made sauce & jasmine rice - 16

FISH & CHIPS

two pieces of beer battered cod fillet with house slaw, house tartar and a side of our famous Hub Chips - 19

STEAK & FRITES

5oz striploin grilled to order, topped with sautéed mushrooms, and served on a garlic focaccia with frites - 23

ALL SANDWICHES AND BURGERS COME WITH A CHOICE OF SIDE

BEEF DIP

thin sliced slow roasted beef with Swiss, on a toasted roll with savory au jus - 19

CHICKEN BLT

chicken breast, smoky bacon, mayo, lettuce, tomato, red onion, cheddar cheese on a toasted bun - 19

CRISPY CHICKEN BURGER

breaded chicken breast, bacon, buffalo sauce, Monterey jack, house slaw on a brioche bun - 20

INN BURGER

local beef patty piled high with cheddar cheese, bacon, tomato, onion lettuce, mayo and mustard on a soft brioche - 19

MAINS

MUSHROOM SWISS BURGER

local beef patty, tangy Swiss, mushroom sauté, mayo and mustard on a soft brioche - 21

VEGGIE BURGER

Beyond Meat Patty, apple butter BBQ sauce, onion, tomato, lettuce, mayo, mustard, on soft brioche - 19

SIDES

Soup of the Day - French Fries
House Salad - Caesar Salad - Hub Chips
Chipotle Aioli +1.50

CHEF'S SELECTIONS

10 OZ NEW YORK STEAK

grilled to order with mushroom sautéed - 47

10 OZ FRENCH CUT PORK CHOP

oven roasted with apple & pineapple chutney - 39

CHICKEN ALASKA

8oz chicken breast with tender spinach, cream cheese & crab filling - 38

PRIME RIB

10oz Grilled Western Canadian Prime Rib done to your liking, espresso rub, finished with truffle oil - 49

MAPLE BACON GLAZED SALMON

smoky bacon, pure maple syrup - 42

COMES WITH STARTER SOUP OR FIELD GREENS SALAD, SERVED WITH SEASONAL VEGETABLES AND BUTTERY BABY HERBED POTATOES

THE **HUB**
at *Holiday Inn*

WINE

WHITE & ROSÉ

6 OZ 9 OZ BOTTLE

CHARDONNAY Gato Negro, Chile	\$8	\$11	\$32
RIESLING Chateau Ste. Michelle, USA	\$10	\$14	\$41
PINOT GRIGIO Santa Margherita, Italy DOCG	\$11	\$15	\$44
SAUVIGNON BLANC Oyster Bay, New Zealand	\$12	\$16	\$47
CHARDONNAY Quails' Gate, Canada VQA	\$14	\$19	\$56
ROSÉ La Vieille Ferme, France	\$10	\$14	\$41

RED

6 OZ 9 OZ BOTTLE

CABERNET SAUVIGNON Smoky Bay, Australia	\$8	\$11	\$32
MALBEC Trapiche Reserve, Argentina	\$10	\$14	\$41
PINOT NOIR Chevalier de Dyonis, Romania	\$11	\$15	\$44
BACO NOIR Henry of Pelham, Canada VQA	\$11	\$15	\$44
SHIRAZ Lehmann 'The Barossan', Australia	\$12	\$16	\$47
CABERNET SAUVIGNON Joel Gott 815, USA	\$14	\$19	\$56

Prices subject to applicable taxes

THE HUB

at *Holiday Inn*

COCKTAILS

TOM OR VODKA COLLINS (2oz)

vodka or gin, simple syrup, fresh lemon, soda \$12

OLD FASHIONED (2oz)

bourbon, bitters, sugar, orange twist, cherry garnish \$11

BOURBON SOUR (2oz)

bourbon (or whiskey), fresh lemon juice, simple syrup \$11

NEW YORK SOUR (2oz)

whiskey, fresh lemon juice, simple syrup, egg white, red wine float \$11

CLASSIC MARGARITA (2oz)

tequila, triple sec, lime juice, simple syrup, salted rim \$10

DARK AND STORMY (2oz)

Flor de Caña rum, ginger beer, fresh lime \$12

MOSCOW MULE (2oz)

vodka, ginger beer, fresh lime juice, mint sprig, served in a copper mug \$12

MINT JULEP (2oz)

Jim Beam Black, mint, simple syrup, water press \$9½

NEGRONI (2.5 oz)

gin, Campari, sweet vermouth, brandied cherries, orange peel \$13

TENNESSEE ROSE (2oz)

Jack Daniels, Lucky Bastard haskap liqueur, lemon juice, grapefruit juice \$12

BOULEVARDIER (2oz)

rye, sweet vermouth, Campari \$10

PALOMA (2oz)

blanco tequila, fresh lime juice, grapefruit juice, soda, simple syrup \$11

APEROL SPRITZ (2oz)

Aperol, triple sec, orange juice, sparkling wine \$12

SANGRIA (2oz)

brandy, triple sec, orange, lemon and lime juice, sprite, berries and fruit topped with cabernet and cherry juice \$12

BOURBON LEMONADE (2oz)

bourbon, fresh lemon juice, simple syrup, muddled cucumber, mint, strained over ice and topped with soda \$11

MANHATTAN (2.5 oz)

canadian rye, sweet vermouth, bitters, brandied cherries, lemon twist \$11

KIR ROYALE (2oz)

sparkling wine, crème de cassis, berry garnish \$11

COCKTAIL MENU

all pricing is before taxes

CAESARS

CLASSIC CAESAR (2oz)

vodka, clamato juice, fresh lime, spices and celery \$11

DILL PICKLE CAESAR (2oz)

Lucky Bastard dill pickle vodka, clamato juice, fresh lime, spices, celery and a dill pickle spear \$11½

JAMES BOND CAESAR (2oz)

Lucky Bastard gin shaken with boozy olive juice, clamato juice, fresh lime, spices topped with boozy olive \$11½

MARTINIS

CLASSIC (2.5 oz)

vodka or gin, shaken or stirred, olives \$11

ANGELA'S BEST ESPRESSO (2.5 oz)

vodka, Kahlua, crème de cacao, espresso, coffee bean \$11

COSMOPOLITAN (2.5 oz)

vodka, triple sec, fresh cranberry juice, fresh lime, lime wheel \$12

FRENCH (2.5 oz)

vodka, Chambord, pineapple juice, lemon twist \$14

LEMON DROP (2.5 oz)

vodka, triple sec, fresh lemon juice, simple syrup, lemon twist, sugared rim \$12

CHARLI'S BLUE RAZMATAZZ (2.5 oz)

gin, Chambord, blueberry and pomegranate bitters, berries, mint sprig \$12

MOJITO JAM BAR

1. PICK YOUR RUM:

Brugal Añejo Premium Dark Rum
Flor de Caña 5 Year Rum
Captain Morgan White Rum

2. PICK YOUR JAM

Blueberry
Saskatoon Berry
Raspberry
Strawberry
Blackberry
Apricot

3. PICK YOUR PACE:

1 oz: \$8¾
2 oz: \$13½

THE HUB

at *Holiday Inn*

AFTER DINNER

B 52 (1.5 oz)

Irish cream, Kahlua, Grand Marnier, coffee, whip, cherry, sugared rim **\$10 1/4**

MONTE CRISTO (1.5 oz)

Grand Marnier, Kahlua, coffee, whip, cherry, sugared rim **\$11 1/4**

FRANGELICO HOT CHOCOLATE (1.5 oz)

Frangelico, Kahlua, hot chocolate, whip, cherry, sugared rim **\$10 3/4**

BLUEBERRY TEA (1.5 oz)

Amaretto, Grand Marnier, Earl grey tea, orange wheel **\$11 1/2**

HOT TODDY (1.5 oz)

Flor de Caña rum, honey, Black Fox Ginger Liqueur, lemon wheel **\$11 1/4**

BAILEY'S (1.5 oz)

Irish cream, coffee, whip, cherry, sugared rim **\$9 1/2**

SCOTCH*

Aberfeld 12yr, Bowmore 12yr, Bowmore 15yr, Highland Park 12yr, Laphroaig Quarter Cask, Glenmorangie Nectar D'Or, Laphroaig Lore, Ardbeg Uigedail, Laphroaig 10yr, Talisker 10yr, Glenfiddich 12yr, Dalmore 12yr, Auchentoshan 12yr, Auchentoshan Three Wood, Auchentoshan 18yr, Cardhu 12yr, Springbank 10yr, Macallan Classic Cut, Johnnie Walker Gold Label Reserve, Bushmills 10yr, anCnoc 12yr, Chivas Regal 12yr, Benromach 10yr, Glenfarclas 21yr, Suntori Toki® Blended Japanese, Monkey Shoulder Blended

BOURBON*

Jim Beam

Jim Beam Black 6yr, Woodford Reserve, Elijah Craig, Bulleit, Basil Hayden, Knob Creek 9yr, Makers Mark, Makers Mark 46yr

WHISKEY*

Canadian Club

Canadian Club 12yr, Tincup, Gibson's 12yr, Jack Daniel's, Crown Royal Fine De Luxe, Crown Royal Rye, Crown Royal Black, Pendleton 12yr, Knob Creek Rye, White Owl, Canadian Club Dock 57 Blackberry, Jim Beam Red Stag Black Cherry

COCKTAIL MENU

all pricing is before taxes

COOLERS

Strongbow Dry Cider (341 ml) **\$8 3/4**

Smirnoff Ice (341 ml) **\$8 3/4**

Lucky Bastard Saskatoon Berry Iced Tea (355 ml) **\$8 3/4**

Founders Original Bourbon Sour (355 ml) **\$8 3/4**

Mike's Hard Lemonade (355 ml) **\$8 3/4**

BEER

DOMESTIC

341ml Bottle or 355ml Can - Bud, Bud Lite, Pilsner, Canadian, Coors Original, Coors Lite, Kokanee, Bohemian **\$7 1/4**

CRAFT & IMPORTS

330ml Bottle - Newcastle Brown Ale, Corona, Heineken, Stella, Guinness **\$8**

355ml Can - Belgian Moon **\$8**

500ml Can - Steigl **\$8**

473ml Can - District West Coast Wheat Ale **\$8**

DRAFT (20oz)

ROTATING - please inquire with your server

Domestic **\$8** Craft **\$9 1/2** Flight (8oz x 3) **\$15**

RUM*

Captain Morgan Spiced, Captain Morgan White, Brugal Añejo

Malibu Coconut, Kraken Black Spiced, Plantation Grande

Reserve 5yr, Flor de Caña 5yr, Havana Club Añejo 3 Anos,

Lucky Bastard Knock on Wood Rum, Hart & Son Original

1804, Appleton Estate Signature

VODKA*

Pinnacle, Lucky Bastard, Lucky Bastard Dill Pickle,

Skyy, Belvedere, Tito's, Grey Goose, Grey Goose Pear,

Smirnoff, Stoli Gold, Absolut

GIN*

Lucky Bastard Gambit

Tanqueray, Bombay Sapphire, Boodles, Sipsmith, Hendrick's, Ungava Canadian, Roku Japanese

*All prices vary, product subject to change