

LUNCH

APPETIZERS

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, 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 meatball 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 tastes, 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

STEAK FRITES

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

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

SIDES

Soup of the Day

Fries (GF, Vegan)

HUB Chips (GF, Vegan)

House Salad (GF, Vegetarian)

Caesar Salad + \$2

Chipotle Mayo (GF, Vegetarian) + \$2

*Add Bacon or shredded onion - \$3.00

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 - \$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 tasted 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 (Vegetarian)

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

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