



May and June Fresh Sheet

Please ask your server about our daily
Soup & Sandwich 11

Salads & Appetizers

Chef's Salad

Mixed greens tossed in a dijon vinaigrette served with chicken, hardboiled egg, cucumber, carrot, smoked turkey, ham, cheddar cheese & cherry Tomato 14

Spring Rolls

Served with ponzu 10

Prawns Pernod

Served on rice with arugula & an pernod cream sauce 12

Smoked Duck Breast

Served on a mushroom polenta cake with spinach, roasted peppers & port reduction 10

Handhelds

add fries, salad or soup 2

BBQ Grilled Chicken Sandwich

Served on a brioche kaiser with coleslaw & havarti 13

Mushroom Veggie Burger

Vegetable patty served with mayo, mushrooms, peppers, cheddar, lettuce, tomato & onion on a brioche kaiser 12

Entrees

Seafood Risotto

Served with prawns, scallops, salmon, clams & asparagus in a smoked tomato risotto topped with grana padano 19

Pork Tenderloin Medallions & Prawns

Pan roasted pork medallions in a lemon demi glace served with mashed potatoes & seasonal vegetables 20

Steamed Sockeye Salmon

Served with rice, steamed seasonal vegetables, Lemon olive oil & corn salsa 29

Dessert

Brulee Banana Split

Served with vanilla ice cream & chocolate sauce 8

Some of our dishes may contain nuts or
nut products, any questions please ask your server.
Add \$1.50 for split plates



Salad & Soup

Soup du Jour

Made fresh daily, ask your server for today's special
cup 5 bowl 8

French Onion Soup

Made in house using sweet onion, fresh tomato, herb
focaccia & Swiss cheese 9

Tossed Caesar Salad

Caesar dressing, garlic croutons & shaved parmesan
side 7 full 10

Add chicken or shrimp 6

Loft House Salad **GF**

Mixed Greens, Julienne Vegetables, Toasted Almonds,
Feta Cheese, Sundried Cranberries & Balsamic
Vinaigrette 10

Quinoa Arugula Salad **GF**

Wholesome quinoa tossed with baby arugula, gala
apples, red onion, sun dried tomato, pine nuts, topped
with feta cheese & grilled asparagus, with Cranberry
berry vinaigrette 14

Familiar Favourites

Tomato Bruschetta

Tomato, red onion & basil on a crustini with olive oil &
balsamic reduction 10

Crab Cakes **DF**

Set with arugula & cilantro aioli 13

Chicken Wings **GF** **DF**

Tossed with your choice of sauce, honey garlic, hot,
teriyaki, sweet chili or salt & pepper 13

Chicken Strips & Fries **DF**

Home style crispy chicken tenders with fries, your
choice of ranch, honey mustard or plum 16

Nachos

Loaded with black olives, jalapeños, double cheese,
diced tomatoes, green onion & served with sour cream
& salsa- Full 20 / Half 11

Chicken Quesadilla

Filled with chicken, peppers, Green onion, Tomato,
nacho cheese & served with sour cream & salsa 15



Gluten Free Items



Dairy Free Items



Handhelds

All handhelds include soup, salad or fries

Classic Clubhouse

Layers of rolled turkey breast, crisp bacon, cheddar, tomato stacked with your choice of bread 16

Plain Burger DF

100% Prime rib burger with mayo, lettuce, tomato & red onion 12

Add Bacon 2 Caramelized Onions 2 Cheese 2

Meadow Gardens Burger

100% prime rib, Burger fire grilled & set with Bacon, Caramelized Onions & Cheddar 17

Chicken Sandwich

Grilled chicken breast topped with Prosciutto, Roasted Red Pepper, Swiss Cheese, Pesto Mayonnaise on Herb Kaiser Bun 17

Halibut Burger DF

Set with lettuce, tomato, cucumber & tartar sauce 17

Beef Dip

Shaved prime rib topped with Caramelized White Onion & Swiss cheese set on a French loaf, red wine jus 16

New York Steak Sandwich DF

6oz "AAA" Alberta Steak fire grilled to your liking topped with beer battered onion rings & served on a garlic french roll 18

Everyday Breakfast

Served all day

Classic 2 Egg Breakfast

Two farm fresh eggs cooked as you like, choice of sausage or bacon, crisp house hash browns & choice of toast 9

Ham & Cheese Omelette

Black forest ham & mild cheddar mix set in three eggs, hash browns & choice of toast 11

12 & under

All kids meals 8

Grilled Cheese & Fries

Chicken Fingers & Fries

Spaghetti & Marinara

Mini Corn Dogs & Fries

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Executive Chef

Anthony Arnold



Signature Pastas

All pastas 16. Add chicken, shrimp or chorizo sausage 6. Ask your server about our gluten free options

Penne Primavera (DF)

Tossed with julienne Vegetables & tomato sauce

Penne Salmone

Smoked salmon tips with fresh cream, black pepper

Penne & Chorizo Sausage (DF)

Tossed In A Spicy Tomato Sauce, Sun Dried Tomatoes, Chorizo Sausage & Basil

Linguine Pesto & Chicken

Tossed in a Light Cream Pesto Sauce With Grilled Chicken

Tortellini Alfredo

Cheese Filled Tortellini Served with heavy cream, Parmesan & pan roasted garlic

Spaghetti Bolognese (DF)

Ground Beef with fresh peeled tomatoes & garlic

Assorted Bread Basket

Served with olive oil & balsamic 5

Signature Entrees

Beef Rice Bowl (DF)

Stir fry vegetables & beef in a spicy chili sauce 18

8oz Pan Seared Coho Salmon (GF)

Wild salmon with rice pilaf, dill cream sauce & steamed vegetables 21

Prawn & Scallop Linguini

Seared prawns & scallops tossed in linguini with diced tomatoes & lemon dill cream 23

10oz. New York Steak & Garlic Prawns

Grilled to your liking & served with mashed potatoes & steamed vegetables 29

Braised Lamb Shank

Lamb shank braised in rosemary sauce. Served with seasonal vegetables & mashed potatoes 25

Pan Roasted Chicken Breast

Roasted chicken breast with mashed potatoes, seasonal vegetables & grainy mustard jus 21

All entrees available without sauce to make them gluten free. Some of our dishes may contain nuts or nut products, any questions please ask your server. Add \$1.50 for split plates.