

Saddleroom

APPETIZERS

DAILY SOUP FEATURE <i>Selection of bread and butter</i>	9	BEET SALAD <i>Smooth taleggio, prosciutto ham, blood orange, radicchio, artisan greens, poppy seed vinaigrette</i>	17
WARM GOAT CHEESE CHIPOTLE DIP V <i>House made potato chips, balsamic bruschetta, tapenade</i>	20	CHARRED OCTOPUS <i>Crushed potato burrata cheese, garlic chips, chorizo and kalamata olive vinaigrette, parsley coulis</i>	19
ALMOND CRUSTED BRIE AND APPLE SALAD <i>Compressed strawberry, fig balsamic reduction, rose petal jam, artisan greens</i>	18	FRESH OYSTERS <i>Sea grapes, horseradish, mignonette, Tabasco, lemon</i>	MP
CAESAR SALAD <i>Baby gem lettuce, crispy pancetta, cured egg yolks, cornbread croutons, Asiago whipped dressing</i>	17		
ADD Lemon Chicken 9			

SIGNATURE PLATES

STUFFED CHICKEN SUPREME <i>Pistachio mousse, butternut squash purée, broccolini, porcini mushroom and marjoram sauce</i>	34	PAN SEARED WILD SALMON AND CHILI MARINATED PRAWNS <i>Charred baby leeks, roasted vine tomato compote, basil velouté</i>	38
PORK CHOP TOMAHAWK <i>Potato pave, apple purée, confit black garlic, apple cider sauce</i>	35	SADDLEROOM ANGUS BURGER <i>Double smoked bacon, balsamic onions, beef tomatoes, lettuce, smoked Applewood cheddar, secret sauce, choice of triple cooked truffle salted fries or artisan greens</i>	28
BRAISED LAMB SHANKS <i>Aubergine caponata, Israeli couscous, gremolata, rosemary jus</i>	42	QUINOA AND MUSHROOM BURGER V <i>Avocado, crispy tomato, lettuce, sour cherry jam, choice of triple cooked truffle salted fries or artisan greens</i>	24
SLOW BRAISED BEEF SHORT RIBS <i>Creamy gorgonzola grits, haricot verts, confit cipollini onions</i>	42	V VEGETARIAN	
QUINOA CRUSTED HALIBUT FILLET <i>Beetroot gratin, sunchoke vanilla purée, thyme jus</i>	44		

PREMIUM CUTS *

All Premium Cuts are served with Fresh Seasonal Vegetables

12 OZ 28 DAY AGED ALBERTA BEEF RIBEYE STEAK <i>Dauphinoise potato, Bordelaise sauce</i>	72	10 OZ CHARBROILED NEW YORK STEAK <i>Truffle whipped potato, horseradish hollandaise, bone marrow jus</i>	50
8 OZ ALBERTA AAA FILLET OF BEEF <i>Beef cheeks croquettes, duck fat fondant potato, braising jus</i>	62	8 OZ 12 OZ LEEK ASH CRUSTED SLOW ROASTED ALBERTA PRIME RIB <i>Wild mushroom bread pudding, red wine jus</i>	54 62

HAND-CRAFTED COCKTAILS

FLAMES OLD FASHIONED <i>Bourbon, cherry</i>	19.5	PINK WHITNEY COCKTAIL <i>Pink Whitney, lemon, strawberry</i>	19.5
KENTUCKY MULE <i>Bourbon, ginger beer, lime</i>	19.5	SADDLEROOM CAESAR <i>Vodka, clamato, pickle juice, Saddleroom spices</i>	19.5

BEERS | COOLERS

DOMESTIC 473 ML		PREMIUM 473 ML	
BUDWEISER	10.75	STELLA ARTOIS 500 ML	11.75
BUD LIGHT	10.75	CORONA	11.75
KOKANEE	10.75	BANDED PEAK PLAINSBREAKER HOPPED WHEAT ALE	11.75
COOLERS 355 ML		BANDED PEAK SOUTHERN ASPECT INDIA PALE ALE	11.75
OKANAGAN APPLE CIDER 473 ML	11.75	BANDED PEAK FIRED UP HAZY BLONDE	11.75
MIKE'S HARD LEMONADE	10	NON-ALCOHOLIC BEER 355 ML	
MIKE'S HARD CRANBERRY LEMONADE	10	BUD ZERO	6.25
BUD LIGHT BLACK CHERRY SELTZER	10		