

FIRESIDE DINING ROOM

PREMIUM ALBERTA BEEF

All of our Entrees are accompanied by the Chef's vegetable of the day and your choices of: today's soup or side salad, and your choice of potato - baked or stuffed, fries, rice, or fettuccine.

BREADED BEEF LIVER

With fried onions.

NEW YORK STEAK SANDWICH

A perfectly aged Grade A strip loin steak. Served with fresh garlic sautéed mushrooms. Grilled to perfection.

RIB EYE

Perfectly Albertan. With garlic sautéed mushrooms.

AURORA BURGER

A flavorful 6oz burger topped with lettuce, tomato, onions, green relish, crisp bacon & melted cheddar cheese.

THE "#97 BURGER"

Juicy beef burger, layered on relish with bacon, cheddar cheese, sautéed mushrooms, mozzarella cheese, and banana peppers. Crowned with crisp onion rings, lettuce & tomato.

PORK

BONELESS PORK CHOPS *with* APPLE SAUCE

Tender & succulent! Grilled perfectly. Served with your choice of potato and soup of the day or side salad.

BREADED PORK CUTLETS

Tender breaded pork with a crispy finish. Served with your choice of potato and soup of the day or side salad.

SEAFOOD

SHRIMP FETTUCCINE

Black tiger shrimp, green onions, tomatoes, tossed with tender fettuccine noodles in a creamy alfredo. Served with salad and garlic toast.

HOMESTYLE FISH & CHIPS

Firm fish fillets. Served with tartar sauce.
Regular or Lite

CHICKEN

GRILLED CHICKEN BREAST

Grilled chicken breast with your choice of potato, and soup of the day or side salad. Served with Chef's vegetable. Your choice - BBQ, Cajun, or Teriyaki.

BREADED CHICKEN BURGER

A lightly breaded breast fried perfectly to golden brown. No relish or onion - just mayonnaise, lettuce, and tomato.

PASTAS

BAKED PASTA

Two Italian favorites! Rich & hearty. Smothered in our own cheese blend and baked to perfection. Served with side salad and garlic toast.

Lasagna or Spaghetti

CHICKEN MUSHROOM FETTUCCINE

Chicken breast pieces, mushrooms, green onions & tomatoes tossed with fettuccine in a creamy alfredo sauce.
Served with salad and garlic toast

DESSERTS

Ask your server for today's selection of delicious cakes & pies:

Always available:

SOFT ICE CREAM & FROZEN YOGURT

Bowl Sundaes

DESSERT BAR

NEW YORK CHEESECAKE

With chocolate or strawberry sauce

ASSORTED CREAM PIE

ASSORTED FRUIT PIE

a la Mode

COMBINATION DINNER

STEAK & CHICKEN COMBINATION. A flavorful pairing of New York steak & boneless breast of chicken - marinated in your choice of seasoning - BBQ, Cajun, or teriyaki sauce.

ROAST PRIME RIB OF BEEF (Friday & Saturday only)

Lightly seasoned and slow roasted in its own juices to medium rare for the most tender and flavorful cut possible.
Served with Yorkshire pudding. Regular cut or DMI cut

APPETIZERS

BRUSCHETTA

Italian bread toasted with olive oil. Served with diced tomato, sweet onion, basil, garlic & parmesan cheese.

PRAWNS

Sautéed in garlic butter. Cajun or Caribbean Jerk.

SALADS

GARDEN SALAD

Fresh greens & crisp veggies with your choice of dressing.

CLASSIC CAESAR

Crisp romaine, croutons, bacon bits & parmesan cheese bacon with creamy Caesar dressing. With garlic toast.

THE DUNVEGAN SALAD

Fresh greens, tomatoes, red cabbage, carrot, onion, cranberries, sunflower seeds, crumbled feta cheese. With garlic toast.

CHEF'S SALAD

Fresh garden salad with ham & turkey, onion, shredded mozzarella & cheddar cheeses, egg, and olives. With garlic toast.

TACO SALAD

Tossed salad topped with taco beef, cheddar cheese, diced tomatoes, green onion, nacho chips, sour cream & salsa.

Add steak strips, chicken or prawns to your salad.

SOUP

BAKED FRENCH ONION

Fresh onions & broth. Accented nicely with herbs and spices. Topped with croutons and encased in melted cheese. Baked to a golden brown.

CLAM CHOWDER

Loaded with tender succulent clams, onions & potatoes. Simmered in sweet clam broth. Accented with heavy cream, herbs & spices.

De JOUR

Ask your server for today's selection.

BUFFETS

NIGHTLY SMORG

A different theme from the Chef every night.

SUNDAY BRUNCH

Indulgence of assorted meats, eggs & potatoes, salads, fruits, desserts & accompaniments.

SEAFOOD SUNDAY (1st Sunday every month)

Each season's most succulent seafood selection.

COCKTAILS

(1oz) Single (2oz) Double

CAESAR

Vodka with Motts Clamato in a garnished, spice-rimmed glass.

LONG ISLAND ICED TEA

Rum, vodka, gin, tequila & triple sec over ice with lemon, lime & Pepsi

PARALYZER

Your choice of base liquor with Kamora, milk & Pepsi.

PINA COLADA

White rum blended with ice, pineapple juice, milk & coconut syrup.

Ask your server about other available features.

WINE LIST

CANADIAN HOUSE SELECTION

Jackson Triggs "there's a wine for that"

REDS Merlot / Shiraz / Cabernet Sauvignon
WHITES Sauvignon Blanc / Chardonnay / Pinot Grigio
8oz ½L Bottle

Your server will be please to offer our complete wine list.

TOP SHELF (1oz)

BALVENIE - 12yr GLENFIDDICH
GLENLIVET CROWN ROYAL HARVEST
GREY GOOSE PATRON SILVER

LIQUEURS

(1oz) Single (2oz) Double

Amarula Apricot Brandy Baja Rosa Butterscotch
Crème Cacao Frangelico Jagermeister
Sambuca Schnapps Tia Maria

Ask your server for our complete list

SPECIALTY COFFEES - (1oz)

MONTE CRISTO **BLUEBERRY TEA**
Kahlua & Grande Marnier Amaretto & Grande Marnier

AFTER EIGHT

Kahlua, Irish Cream & Crème de Menthe

ABC

Amaretto & Baileys. Topped with whipped cream.

NON-ALCOHOLIC BEVERAGES

Freshly Ground Coffees
Tea

Assorted Herbal Teas

Hot Chocolate

Ice Tea

Milk or Chocolate Milk

Motts Clamato

Fountain Pop

Pepsi, Diet Pepsi, 7Up, Mug Root Beer, Orange Crush, Schwepps Gingerale