

EE Summer 2017 - Lunch Menu

Daily Soup 12

Chef's Creation, served with warm Bread

Chefs Daily Special (Priced Daily)

Chef's Daily Creation

BC Tomato Salad 17.50

Arugula, Spinach, Cucumber, Feta Cheese, Scallions, Pine Nuts, White Balsamic Dressing

Caesar Salad 17.25

Baby Romaine, Caesar Dressing, Parmesan, Crostini, Pancetta, Capers

Eagle's Eye Salad 15.25

Wild Berries, Blue Cheese, Candied Pecans, Cherry Tomatoes, Organic Greens, Maple & Dijon Vinaigrette

Truffle Fries 14.75

Thin Cut Fries, White Truffle Oil, Parmesan, Chives

Grilled Ribeye Steak 29

8oz Angus Beef, Garlic Butter, Caramelized Onions, Peppercorn Gravy

Alberta Beef Burger 22.50

6oz AAA Beef Patty, Candied Bacon, Swiss Cheese, Tomato Salsa, Lettuce, Avocado Aioli,
Served on a Brioche Bun

Beer Battered Sole Fillets 21.75

2 Pieces of Beer Battered Fresh Sole, Apple Slaw, Tartar sauce

Vegetarian Wrap 21.50

Grilled Vegetables, Hummus, Goat Cheese, served on a Tortilla

Grilled Chicken Ciabatta 22.75

Grilled Chicken Breast, Bacon Jam, Tomatoes, Havarti Cheese, Arugula, Garlic Aioli

Sandwiches and Entrées are served with your choice of French Fries, Mixed Greens or Daily Soup.

Upgrade to Truffle Fries 4.75, or Poutine 5.25

Meal Enhancements: 2oz Smoked Salmon 8, 5oz Chicken Breast 7, Gravy 3.25, Garlic Aioli 3

Dessert

Daily Dessert 13

Chef's Creation, served with Fresh Berries

NY Cheesecake 13

Classic Cheesecake, Fresh Berries, Chocolate Sauce