

loungers

cheese toast 9

melted mozza, cheddar and swiss cheese on fresh french loaf served with parmesan aioli.

bruschetta 9

house made Italian style bruschetta with roma tomatoes, red onion, basil, garlic and a balsamic drizzle served on a french baguette.

dry ribs 10

house made pork riblets, cracked black pepper and lime zest served with chipotle ranch.

fried pickles 10

crispy fried crunchy dill pickles served with chipotle dipping sauce.

pork dumplings 10

mr. ming's famous dumplings, steamed and then pan fried, served with a sweet asian sauce and a chili vinegar.

lamb meatballs 11

house made curried lamb meatballs stuffed with goat cheese, served on a bed of mango chutney and topped with tandoori aioli and cilantro.

crispy thai bites 12

crispy chicken bites tossed in thai chili sauce and served on a bed of wonton crisps with sesame seeds and fresh cucumbers.

coconut prawns 12

crispy coconut tiger prawns served with thai chili dipping sauce.

red pepper calamari 12

crispy calamari with red peppers and red onions on a bed of sweet and spicy red pepper salsa served with tzatziki.

pachos 13

crispy waffle cut fries smothered in nacho cheese and topped with tomatoes, green and red onions and served with honey dijon dipping sauce. **add guacamole, salsa/sour cream or extra cheese \$3 add beef or chicken \$6**

pear and brie quesadilla 14

sundried tomato, fig, thyme poached bartlett pear, creamy canadian brie cheese in a crisp flour tortilla served with sundried tomato aioli.

wings by the 13

choose from one of the following sauces ; whiskey bbq, honey garlic, hot, suicide, thai chili or salt and pepper. served with ranch.

soups & salads

all soups/salads come with a wedge of grilled garlic focaccia bread

wild mushroom bisque 6

morel, porcini and lobster mushroom bisque with a hint of sherry.

feature soup 6

ask your server about the chef's house made soup of the day.

house salad 12

mixed greens, alfalfa sprouts, blueberries, pickled red onion, cherry tomatoes and walnuts tossed in raspberry vinaigrette.

caesar salad 12

traditional caesar salad with crispy romaine lettuce, house made creamy caesar dressing, double smoked bacon, garlic croutons and aged parmesan cheese.

tomato and bocconcine salad 12

roma tomatoes, herbed baby bocconcine, fresh chiffonade basil topped with a balsamic glaze.

thai noodle salad 13

mixed greens, julienned asian vegetables, cherry tomatoes and rice noodles tossed with a cashew lime dressing topped with avocado salsa and mango chutney.

chuck salad 16

mixed greens, goat cheese, avocado, cherry tomatoes, double smoked bacon and hardboiled egg in a citrus dijon vinaigrette served with a grilled chicken breast.



please advise your server of any food allergies as some of our dishes contain nuts and or seafood.

carb smart - order any loungeburger without bun or sauce

an 18% gratuity will be added to parties of 8 or more.

pastas all pastas served with a wedge of grilled garlic focaccia

wild mushroom chicken alfredo 18

house made rosemary alfredo sauce with morel, porcini and lobster mushrooms on a bed of peppered fettuccine noodles finished with aged parmesan, spinach and arugula.

baked lobster mafalda 21

tender atlantic lobster claw meat with herbed goat cheese marinara and mafalda noodles, baked with mozzarella and parmesan cheese.

spaghetti and meatballs 19

classic spaghetti served with our house made lamb bolognese sauce, topped with aged parmesan cheese and our signature  meatballs.

chicken cavatappi 17

sundried tomatoes, peas, crushed garlic and herb marinated chicken on cavatappi noodles topped with aged parmesan cheese.

sliders

trio 15

mini versions of our lamb, bison and signature 'aaa' burgers on a brioche bun served with waffle fries.

southwest 14

mini version of our southwest burger on a brioche bun served with waffle fries.

bbq pulled pork 13

mini version of our bbq pulled pork burger on a brioche bun served with waffle fries.

Add a dip for your fries

\$2

chipotle ranch	wasabi lime aioli	whiskey bbq
ranch	tandoori aioli	tzatziki
spicy ketchup	basil aioli	honey dijon
roasted red pepper aioli	lemon caper aioli	

loungeburgers

all signature burgers served with your choice of waffle, cajun curly, skinny or homestyle fries, house salad. substitute yam fries, onion rings or caesar salad add \$1.50
add a pretzel bun to any burger \$2

feature burger market price

ask your server about the daily chef's special.

signature 14

served with pepper-herb bacon, caramelized red onions and medium cheddar cheese on a brioche bun.

southwest 16

served with guacamole, jalapenos, jalapeno jack cheese, double smoked bacon and chipotle ranch on a brioche bun.

blue cheese 15

served with blue cheese and caramelized bartlett pears on a kaiser bun.

kobe 22

wagyu kobe beef, carmalized onions, creamy brie cheese, sundried tomatoes and fig aioli on a brioche bun.

bison 16

alberta bison, served with creamed wild mushroom duxelle and applewood cheddar cheese on a kaiser bun.

lamb 16

alberta lamb, served with roasted red peppers, tzatziki and feta cheese on a roasted garlic rosemary bun.

crispy buffalo chicken 16

cornflake crusted crispy cajun chicken breast served with monterey jack cheese, jalapenos and chipotle ranch on a kaiser bun.

tuscan chicken 16

marinated chicken breast, house made bruschetta and swiss cheese served on a roasted garlic rosemary bun.

bbq pulled pork 16

piled high bbq pork topped with a creamy coleslaw, served on a kaiser bun.

tiger shrimp 17

black tiger prawns with garlic and scallions, served with sweet chili sauce and asian slaw on a kaiser bun.

vegetable parmesan 14

panko parmesan crusted eggplant with caramelized onion, swiss cheese and lemon caper aioli on a roasted garlic rosemary bun.

build your own



patty price includes choice of bun, mayo, romaine lettuce and tomato! toppings extra.

patties

- 'aaa' beef **8**
- crusted eggplant **8**
- herbed chicken **8**
- bison **10**
- lamb **10**
- crispy buffalo chicken **10**
- kobe beef **15**
- tiger shrimp **15**

buns

- kaiser
- brioche
- roasted garlic rosemary
- pretzel - add 2

bacon \$2

- double smoked
- pepper-herb

veggies

- banana peppers .5
- chopped jalapeño .5
- cucumber .5
- dill pickles .5
- red onion .5
- sautéed onions .5
- asian slaw 1
- bruschetta 1
- coleslaw 1
- guacomole 1
- onion ring 1
- roasted red peppers 1
- sautéed mushrooms 1
- mushroom duxelle 1.5

cheese \$2

- applewood cheddar
- blue cheese
- brie
- feta
- goat cheese
- jalapeno jack
- medium cheddar
- mozza
- swiss

sauce \$1

- basil aioli
- chipotle ranch
- lemon caper aioli
- mango chutney
- roasted red pepper aioli
- ranch
- spicy ketchup
- sweet chili
- tandoori aioli
- tzatziki

fries

- homestyle **3**
- skinny **3**
- waffle **3.5**
- cajun curly **3.5**
- sweet potato **5**
- onion rings **5**
- fried pickles **7**

executive chef Cameron Slade