



THE GRANDE

KITCHEN + BAR

CALL 403-675-0269 FOR ALL
TAKE OUT & PICK UP ORDERS

we are not a gluten free facility; however, we guarantee our best efforts to ensure your safety. please inform your server of any allergies. a gratuity of 18% will be added to parties of six or more.

BREAKFAST

FARM FRESH

served with our signature chips, fresh fruit and choice of toast

CLASSIC BREAKFAST 17

two eggs any style, bacon, maple sausage or turkey sausage

VEGGIE OMELETTE 19

mushrooms, peppers, onion, tomato, spinach, monterey jack & cheddar cheese

HAM + CHEESE OMELETTE 19

back bacon, onion, monterey jack cheese, cheddar cheese

SMOKED SALMON OMELETTE 21

green onion, onion, capers, fresh dill

BACON + MUSHROOM CREPE 20

scrambled eggs, bell pepper, onion, cheddar cheese, brown butter hollandaise *no toast

MONTE CRISTO 19

french toast, black forest ham, sunnyside egg, spinach, swiss cheese, maple grainy mustard, caramelized onions *no toast

IN A BOWL

have it served over greens for a healthier choice
add market fresh fruit 4.75

WAKEY BAKEY BOWL 19

poached eggs, bacon, wedge potatoes, montreal cheese curds, brown butter hollandaise

ROOT BEER BBQ PULLED PORK 19

poached eggs, wedged potatoes, montreal cheese curds, brown butter hollandaise

WILD BOAR MEATBALL BOWL 20

poached eggs, wedged potatoes, montreal cheese curds, brown butter hollandaise

VEGETARIAN BOWL 19

poached eggs, avocado, tomato, peppers, montreal cheese curds, brown butter hollandaise

GRANOLA + FRUIT 16

crunchy granola, yogurt, dried fruits, banana, coconut, chia seeds
switch to plant based yogurt 1.5

SWEET

add market fresh fruit 4.75

BANANA BREAD FRENCH TOAST 18

english cream, fresh whip, syrup

FRENCH CREPE 16

custard, berry coulis, banana, pistachio, almond, coconut, fresh whip

BENNY

served with our signature chips, fresh fruit and brown butter hollandaise

TRADITIONAL 18

canadian back bacon

FLORENTINE 19

mushroom, spinach, tomato, truffle

BACON 20

avocado, maple

SMOKED SALMON 21

spinach, red onion, grainy mustard, honey dill

CRAB CAKE BENNY 22

tartar, braised red cabbage

ETC...

half avocado 3.5

free range egg 3

two pieces of bacon 5

two piece maple sausage 5

turkey sausage 5

regular or gluten free toast 3

vine ripened tomato slices 3

extra hollandaise 3

bowl of signature chips 4

KIDS MENU

juice or milk included

add market fresh fruit 4.75

LITTLE BREAKFAST 12

egg, chips, bacon or sausage, toast

SILVER DOLLAR PANCAKE 12

whipped cream, maple

HAPPY FACE FRENCH TOAST 12

chocolate sauce, whipped cream, maple

GRILLED CHEESE 12

signature chips

NON-ALCOHOLIC DRINKS

premium coffee 3.75

tea 3.5

cappuccino 5

latte 5.5

espresso 4

juice orange, apple, grapefruit, pineapple 4

milk white, chocolate 4

hot chocolate 5

DRINKS

(1.5 oz)

grande latte kahlúa, frangelico, espresso, milk, whip 11

blueberry tea grand marnier, amaretto, orange pekoe 11

spanish coffee kahlúa, hennessy, coffee, whip 11

baileys irish coffee baileys, jameson, coffee, whip 11

caesar 10

mimosa orange, grapefruit, cranberry, pineapple 9



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LUNCH + DINNER

START + SMALL SHARE

SOUP OF THE DAY 6-9
please ask your server

POTATO NACHO PLATTER 23
tomato, olive, green onion, red onion, sour cream, mixed cheese, jalapeño cheese sauce
add beef 6 add spicy italian sausage 5
add bacon 5 add chicken 5

CHEF'S SIGNATURE MUSSELS 21
thai chili basil, tomato, clam nectar broth, green onion, grilled ciabatta bread

BEER BATTERED ONION RINGS 15
parmigiano-reggiano, sriracha ranch dressing

POKE TUNA STACK 20
nori, tomato, sesame, avocado, green onion, cilantro, citrus chipotle mayo, crostini

CRAB CAKES 19
braised red cabbage, tartar sauce

PULLED PORK POUTINE 17
root beer bbq pulled pork, montreal cheese curds, wedged potatoes, green peppercorn gravy

WINGS 19
1 lb, choice of spicy ginger thai chili OR root beer bbq OR salt + pepper

GARDEN

ADD: grilled chicken breast 8, sautéed prawns 10, grilled salmon 10

GRANDE SALAD *starter 9 full-size 15*
mixed greens, pickled cabbage, cucumber, tomato, lemon vinaigrette

WHEATBERRY QUINOA 19
wheatberry, white quinoa, dried fruit, spring onion, avocado, beet, cucumber, bell pepper, garbanzo beans, lemon vinaigrette

CHEF'S SIGNATURE SMOKED CAESAR *starter 9 full 16*
lightly grilled romaine, bacon, grana padano, petit croûtons, bacon, traditional garlic anchovy dressing

ASIAN SALAD 17
carrot, cilantro, edamame, cabbage, green onions, bell pepper, mixed greens, toasted almonds, sesame ginger dressing

BURGERS

*all burgers served with lettuce, tomato, onion, pickle and chips
Substitute: cup of soup or house salad 3, poutine 4,
gluten free bun 2 add bacon 5

CLASSIC 21
beef patty, pickle-mayo, cheddar

SMOKED SALMON 22
salmon filet, smoked salmon, pickled onion, honey dill grainy mustard

THE VEGETARIAN 20
black bean, quinoa, egg and feta patty, mozzarella, salsa, avocado

ROOT BEER BBQ PORK 21
pulled pork, crispy onion, avocado, maple sriracha mayo

HOT CHICKEN 21
panko crusted chicken breast, mozzarella, hot mayo, jalapenos

PASTA

gluten free pasta available upon request 2

CHEF'S SIGNATURE SEAFOOD PESCATORE 36
mussels, prawn, scallop, olive, capers, chili, white wine, tomato

FUNGI TAGLIATELLE 26
truffle oil, mixed mushrooms, grana padano

SPICY MEATBALL PASTA 27
wild boar meatballs, red wine, tomato sauce, grana padano, chili flakes

THAI TEMPURA SALMON 33
linguine, zucchini, spinach, grana padano, thai basil coconut curry cream

MOM'S LASAGNA 26
classic, just like mom used to make

CHICKEN ALFREDO 26
fettuccine, diced bell peppers, parmesan, alfredo sauce

VEGETARIAN TOFU BOWL 24
tempura tofu, rice, peanut curry satay, crispy chickpeas, edamame, carrot, cabbage, sesame, green onion *vegan option available

SPICY VEGAN DAHL 25
mixed lentils, spices, coconut milk, rice and naan

BIG PLATES

PORK SCHNITZEL 31
panko crusted loin, caramelized onion, mozzarella, tomato sauce, roasted baby potatoes, chefs vegetables

8 OZ NEW YORK STRIPLOIN 39
truffle-peppercorn, brandy cream sauce, roasted baby potatoes, chef's vegetables

BRAISED SHORT RIBS 38
sous vide in korean style umami, sesame, wedged potatoes, chef's vegetables

ROOT BEER BBQ RIBS 36
alberta pork ribs, root beer bbq glaze, wedged potatoes, coleslaw
half rack 26

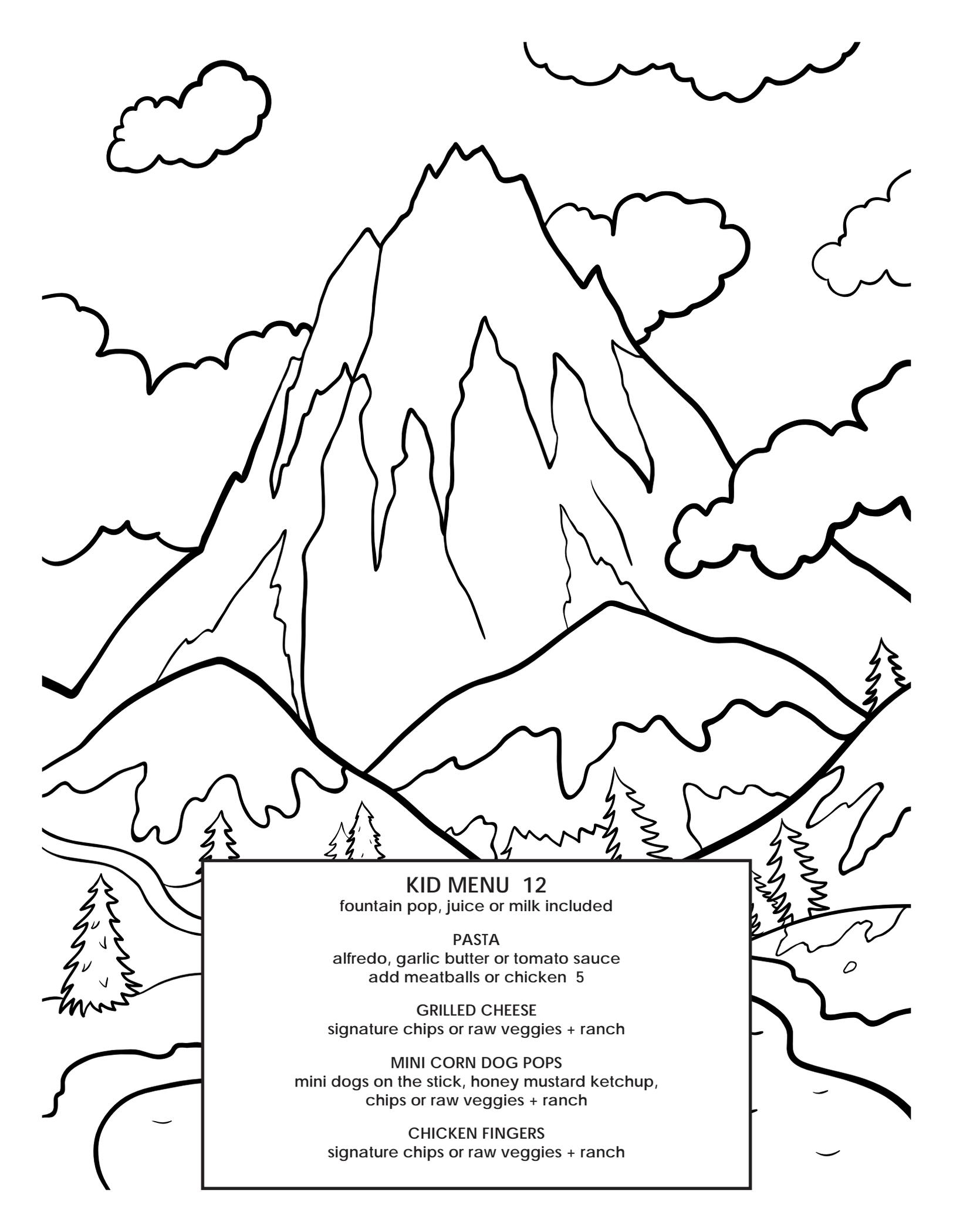
DESSERT

TIRAMISU 12
espresso, kahlúa, frangelico, lady fingers, mascarpone

CHOCOLATE ALMOND TORTE 12
gluten free, berry coulis, english cream

NY CHEESECAKE 12
mixed berry coulis

FRENCH CREPE 16
custard, berry coulis, banana, pistachio, almond, coconut, fresh whip



KID MENU 12

fountain pop, juice or milk included

PASTA

alfredo, garlic butter or tomato sauce
add meatballs or chicken 5

GRILLED CHEESE

signature chips or raw veggies + ranch

MINI CORN DOG POPS

mini dogs on the stick, honey mustard ketchup,
chips or raw veggies + ranch

CHICKEN FINGERS

signature chips or raw veggies + ranch





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PIZZA

served daily 5pm to 9pm

	SMALL 10"	MEDIUM 12"	LARGE 14"
1 PIZZA	17	23	30

*Gluten-free crust available in 10" only, \$3 extra

*Vegan cheese available upon request, \$4.5 extra

SIGNATURE

THE GRANDE MEATZA

Thick cut bacon, ham, pepperoni, ground beef and wild boar, Italian sausage

BLACK FOREST

Wild mushrooms, arugula, Parmesan, truffle, honey, garlic herb white sauce

MARGHERITA

Tomato, burrata, basil

FLAMING CHICKEN

Chicken, caramelized onions, jalapenos, pineapple, chipotle pepper drizzle

BUILD YOUR OWN

up to four toppings included, \$1.5 per extra topping after that

Pepperoni	Arugula	Red Onion
Italian Sausage	Pineapple	Tomato
Ground Beef	Mushrooms	Jalapeno
Smoked Bacon	Bell Pepper	Black Olives
Ham	Red Onion	Spinach
Chicken		

BEER

TAP SELECTIONS

FERNIE BREWING COMPANY

Project 9 'Pilsner'
What the Huck 'Huckleberry Ale'
Hit the Deck 'Hazy IPA'

CANMORE BREWING COMPANY

Ten Peaks 'Pale Ale'
Georgetown 'Brown Ale'
Revolving Tap

Budweiser
Bud Lite

BOTTLES

Domestic 6

Budweiser
Bud Lite
Kokanee
Canadian

Import 7

Corona
Stella Artois