



# 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, chef's 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