

## ROOM SERVICE MENU

## BREAKFAST MENU

6:30 AM - 11:00 AM

### Grains & Fruit

<b>STEEL CUT OATS</b>	11
fatso peanut butter, banana, coconut flakes, toasted pumpkin seeds, hemp hearts	
<b>HOMEMADE BIRCHER MUESLI</b>	13
highwood crossing overnight oats, greek yogurt, chia, granola, berries	
<b>HEALTHY TRAVELER</b>	20
quinoa, spinach, poached eggs, sliced avocado, hemp hearts, pumpkin seeds, smoked salmon (seared tofu available as substitute)	

### Cage-Free Eggs

<b>THOMSONS CLASSIC BREAKFAST</b>	19
two eggs any style, choice of two breakfast meats, crispy brussels sprouts, 9 grain toast	
<b>SANDSTONE OMELET</b>	21
<i>natural or egg whites</i> crab, asparagus, dancing goat chevre, crispy brussels sprout hash	
<b>CLASSIC EGGS BENEDICT</b>	18
valbella back bacon, poached eggs, hollandaise sauce, toasted english muffin, crispy brussels sprout hash	

### Specialties

<b>ALBERTA STEAK AND EGGS</b>	24
sterling silver striploin 6 oz, two eggs any style, grilled asparagus, hollandaise, calabrian chilis	
<b>BUTTERMILK PANCAKES</b>	18
birch syrup cream cheese, toasted pecans, fresh berries, maple syrup	
<b>AVOCADO TOAST</b>	19
slow-cooked eggs, smashed avocado, buttered rye bread, tomato jam, fine herbs	

<b>SLICED FRUIT AND BERRIES</b>	16
<b>CEREALS</b>	7
raisin bran, special k, corn flakes, rice crispies, all-bran or mini wheat and choice of milk	
	3
ADD BANANA OR BERRIES	
<b>BAGEL AND CREAM CHEESE</b>	6
<b>PASTRY BASKET</b>	8
croissant, grizzly claw, pain au chocolate	
<b>DAILY MUFFIN OR DANISH</b>	3

## KIDS ALL-DAY DINING MENU

11:00 AM - 12:00 MIDNIGHT

<b>CHOPPED SALAD</b>	7
romaine, cucumber, tomato, carrot, ranch dressing	
<b>CRISPY CHICKEN TENDERS</b>	7
<i>choice of celery sticks or fries</i> gluten-free breaded chicken breast, ranch dip	
<b>BROWN RICE PENNE</b>	7
tomato pasta or butter and cheese	
<b>FISH AND CHIPS</b>	8
battered sustainably sourced haddock, fries, tartare sauce	
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<b>GRILLED ALBERTA CHICKEN BREAST</b>	9
mashed potatoes, steamed vegetables	
<b>TOP GRASS KID'S BURGER</b>	8
<i>choice of sliced fruit, carrot sticks or fries</i> grass-fed alberta beef, lettuce, tomato	
	2
ADD CHEESE OR NATURAL BACON	

## KIDS MENU JUMP STARTERS

6:30 AM - 11:00 AM

<b>FRUIT AND YOGURT PARFAIT</b>	5
greek yogurt, homemade granola, seasonal berries, saskatoon berry compote	
<b>RISE AND SHINE</b>	7
fried or scrambled eggs, choice of bacon, pork or chicken sausage, fresh fruit, toast	
<b>BUTTERMILK PANCAKES</b>	6
maple syrup, blueberries	
<b>HIGHWOOD CROSSING ORGANIC STEEL-CUT OATS</b>	6
fatso mct oil peanut butter, strawberries	

## ALL-DAY DINING MENU

11:00 AM - 12:00 MIDNIGHT

### Starters & Salads

<b>ROASTED ONION SOUP</b>	9
port jus, raclette toast	
<b>PORK BELLY</b>	18
achiote marinated, cumin salt, cilantro, key lime mayo	
<b>SANDSTONE STEAK BITES</b>	21
pan-seared alberta beef striploin, pickled calabrian peppers, bone marrow aioli, garlic bread	
<b>CHICKEN WINGS</b>	15
choice of korean barbecue, frank's, salt and pepper, blue cheese ranch, celery sticks	

### Burgers & Sandwiches

*served with fries of mixed greens*

<b>CLASSIC BURGER</b>	16
8 oz alberta chuck patty, beefsteak tomato, butter lettuce, b&b pickles, sandstone burger sauce, dijon, sesame bun	
<b>TOP GRASS BURGER</b>	18
grass-fed beef patty, double smoked bacon jam, bone marrow aioli, dijon mustard, red onion, cumin gouda, brioche bun, dill pickle	
<b>VEGETABLE PANINI</b>	16
grilled red pepper, portobello mushroom, spinach, artichoke, baba ghanoush, aged gruyere cheese, sourdough filone	
<b>SOURDOUGH FLAT BREAD</b>	18
wild mushroom duxelle, dancing goat creamery feta, old grizzly, garlic conserva, summer savory, arugula, cold pressed canola oil	
<b>THOMSONS CLUB</b>	18
marinated and grilled alberta chicken breast, thick cut bacon, fried egg, romaine lettuce, beef steak tomato, lemon aioli, whole grain bread	

ADD SMOKED BONE MARROW	2
ADD THICK BACON	3
ADD FRIED EGG OR AVOCADO	2
SUBSTITUTE WITH CAESAR SALAD	3

<b>CHICKEN FINGERS AND FRIES</b>	16
vegetable crudités, ranch, plum dipping sauce	
<b>GRILLED CAESAR SALAD</b>	15
charred romaine head, double smoked bacon jam, focaccia bread crumb, shaved old grizzly, slow-cooked egg, grilled lemon, creamy garlic anchovy dressing	
<b>MARKET GREENS</b>	12
mixed green, cherry tomatoes, cucumber, beet and carrot curls white balsamic maple vinaigrette	
	6
ADD GRILLED CHICKEN	
	9
ADD ORA KING SALMON	

### Mains

<b>CAST IRON SEARED TOP GRASS SIRLOIN</b>	32
grass-fed alberta beef top sirloin 8 oz, duck fat potatoes, sour cream, grilled asparagus, homemade steak sauce	
<b>CHINOOK HONEY BRINED ALBERTA CHICKEN SUPREME</b>	26
buttermilk mashed potatoes, grilled asparagus, peppercorn sauce	
<b>GRILLED ORA KING SALMON</b>	32
braised beluga lentils, roasted root vegetables, chimichurri	
<b>LAMB RAGU PASTA</b>	22
braised alberta lamb neck, rustic marinara, riccia pasta, chevre, cured egg yolk	

### Desserts

<b>WARM APPLE PIE</b>	12
cheddar crust, vanilla bean ice cream, salted caramel sauce	
<b>CARROT CAKE</b>	9
birch syrup cream cheese, carrot caramel, walnuts	
<b>ICE CREAM</b>	8
housemade vanilla bean or chocolate	
<b>DARK CHOCOLATE POT DE CRÈME</b>	9
brandy cherries, hazelnut meringue, mocha cream	

Subject to 5% tax, room delivery charge of \$6 and service charge of 19%. Service charge already includes gratuity. Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please tell us if you have food allergies.