

Spa Cuisine Menu is available from 11:00 AM - 7:00 PM, Wednesday through Sunday



**SNACKS**

- ROCKY MOUNTAIN MEAT & CHEESE BOARD 29  
Chef's selection of local cured meat & cheese, pickles, preserves, crackers
- TRUFFLE FRIES **GF** 9  
Herbs, garlic aioli
- YAM FRIES **GF DF V** 8  
Chipotle aioli
- WARM OLIVES **GF VG** 8  
Chili citrus spiced
- CHOCOLATE COVERED STRAWBERRIES 18

**GREENS**

- YYC URBAN FARM GREENS **GF DF V** 10  
Chef's pick greens, snap peas, cherry tomatoes, summer radishes, pickled Saskatoon berries, pea shoots, house balsamic dressing
- AVOCADO CAESAR 13  
Romaine lettuce, baked cured bacon\*, diced avocado, Grana Padano cheese, herbed croutons, peppercorn Caesar dressing
- MEDITERRANEAN BOWL **V** 14  
Warm falafels, cucumber, sun-dried tomatoes, marinated artichokes, baby spinach, kalamata olives, crispy chick peas, feta cheese, garden vinaigrette
- ADD STEAK 10
- ADD SALMON 10
- ADD CHICKEN 8.5
- ADD FALAFEL 5

**BURGERS & SANDWICHES**

- CHOICE OF CRINKLE CUT FRIES OR MIXED GREENS SALAD
- THOMSONS BURGER\* **GFA** 19  
Two Canadian beef patties\*, lettuce, beefsteak tomato, pickles, red onion, Thomsons' signature burger sauce, mustard, sesame bun, crinkle cut fries
- ADD CHEDDAR 2
- ADD BACON 4
- IMPOSSIBLE™ MEAT BURGER **GFA VG** 19  
Planted-based veggie patty, spinach, tomatoes, red onion, summer radish, mild buffalo aioli, sesame bun
- ADD CHEDDAR 2
- ADD BACON 4
- GRILLED ORGANIC CHICKEN CLUB\* **GFA DF** 19  
Grilled Alberta organic chicken breast\*, naturally cured bacon\*, butter lettuce, steak tomato, smoked paprika plum aioli, toasted sourdough
- ALBERTA STEAK SANDWICH\* **GFA DF** 27  
Alberta beef striploin\*, crispy onion, arugula, garlic aioli, grilled focaccia, steak cut fries
- LIGHT FARE**
- CHEESE PLATE 21  
Chef's selection of cheese, crackers, fig jam
- COCONUT LEEK & CELERY SOUP CUP 6 | BOWL 11  
Herbs, crostini
- CAST IRON STEAK BITES\* **GFA DFA** 20  
Alberta beef tenderloin\*, roasted garlic aioli, sweet snap peas, peppers, sambal, shallots, garlic, focaccia garlic bread
- SPINACH & ARTICHOKE DIP **V** 15  
Baked creamy spinach & artichoke dip, pita bread

**MAINS**

- CHINOOK SESAME HONEY SALMON\* **GF DF** 32  
Honey sesame glazed seared B.C. salmon\*, grilled corn cob, roasted seasonal vegetable, paprika lentil pilaf
- GRILLED ALBERTA STRIPLOIN\* **GF** 29  
Roasted chef's choice vegetable and potatoes, garlic chips, buttered jus
- BEER-BRAISED BISON SHORT RIB\* 37  
Alberta braised bison short rib, creamy mashed potatoes, charred seasonal vegetables, garlic herb compound butter
- UPSTREAM BC SALMON BOWL **DF** 24  
Tamari B.C. salmon\*, sesame rice, edamame, pickled carrots and ginger, nori, summer radish, toasted sesame seeds, farm greens, grilled lemon, spicy aioli
- COCONUT CREAM RIGATONI **DF VG** 19  
Lemon herbs coconut cream sauce, Impossible meatballs, spinach, charred lemon, cherry tomatoes
- ADD STEAK 10
- ADD SALMON 10
- ADD CHICKEN 8.5
- ADD FALAFEL 5

**DESSERTS**

- BANNOFFEE TART 12  
Banana custard, salted caramel, dark chocolate ganache, vanilla chantilly, salted caramel ice cream
- PEACH MANGO PANNA COTTA **GF DF VG** 8  
Mango coconut panna cotta, coconut crumble, peach mango compôte

**BEVERAGES**

SERVED AS SINGLE BOTTLE ONLY

ZONIN PROSECCO ◦ 15  
200 ml, Italy

CONO SUR, CABERNET SAUVIGNON ◦ 12  
375 ml, Chile

CONO SUR, SAUVIGNON BLANC ◦ 12  
375 ml, Chile