

# ALBERTA HOTEL

BAR + KITCHEN



## APPETIZERS

### WARM EGG & PANCETTA SALAD

Poached Farm Egg, Pancetta, Frisee, Sherry Vinaigrette

\$12.50

### BEET & CHEVRE SALAD

Pickled Candy Stripe Beets, Greens, Fried Fairwinds Farms

Goast Cheese, Pears, Dill Vinaigrette

\$12.50

### STEAMED MANILLA CLAMS

Tomatoes, Garlic, Lemon & Crostini

\$16.50

### SOUP OF THE DAY

Cup \$4    Bowl \$6.50

## MAINS

### MANITOBA PICKEREL

Gin & Tomato Broth, Zucchini, Heirloom Tomatoes,

Fennel & Fingerling Potatoes

\$19.50

### FLANK STEAK & FRITES

Frites, Garlic Aioli, Blue Cheese Butter,

Arugula & Local Pecorino Salad

\$21

### PEMBINA PORK CHEEKS

Tomato Jam, Buttermilk Polenta, Wild Mushrooms,

Arugula & Local Pecorino

\$19

### BRATWURST BURGER

White Cheddar, Housemade Sauerkraut, Gull Valley Tomatoes

& Butter Lettuce - Served with Frites & Aioli

\$16

### HOUSEMADE RIGATONI

Roasted Heirloom Tomatoes, Wild Mushrooms, Arugula,

finished with Pecorino Cheese & Pangrattato

\$18