

Our Rocky Mountain Values

*Imagine you are standing at the edge of a pristine lake,
or sitting on a dock, or maybe nestled in a canoe.*

The sun has set. It is dark and quiet.

*The moon is full and its reflection is shimmering a brilliant,
silver light across the surface of the lake.*

Everything else fades away as you are captured in the moment.

The beauty and grandeur catches your breath.

The moment is surreal and unforgettable.



Welcome to Silverwater Grill & Lounge

*In a world where there is not enough time in the day and the feeling
of being overwhelmed is all too familiar,*

Silverwater strives to provide a place of serenity.

*A place where one can recharge in beautiful and peaceful
surroundings without feeling rushed.*

*Mountain Park Lodges is committed to superior service, comfort
and quality to provide a unique and memorable experience.*

Silverwater Soups & Salads

Chef's Soup Selection of the Day

\$6

☒ *Silver Water House Salad*

Baby arugula, oven roasted tomato, Parmigiano-Reggiano, toasted potato rosemary bread, dark balsamic reduction, white balsamic dressing

\$8

Caesar Salad

Crisp romaine hearts, smoky bacon, focaccia croûtons, Parmigiano-Reggiano, roasted garlic and lemon dressing

\$6

☒ *Spinach Salad*

Fresh baby spinach leaves, orange sections, candied walnuts, slivered red onions Gorgonzola cheese, raspberry vinaigrette

\$8

Silverwater Appetizers

Traditional Garlic Prawns

Large prawns, marinated in garlic, parsley butter, rosemary crostini

\$12

Smoked Salmon and Crab Rolls

Cognac scented crab and cream cheese rolled in smoked Sockeye salmon

\$10

☒ *Bruschetta*

Diced tomato, red onion, garlic, olive oil, goat cheese, warm pita bread, balsamic reduction

\$8

Prawn and Scallops Lollipops

Bay scallops and prawns skewered with fire roasted pineapple chunks miso emulsion and fresh cilantro

\$12

☒ *Baked Brie*

Brown sugar, poppy seed baked Brie, cranberry chutney, warm pita bread

\$10

☒ *Truffled Risotto*

Traditional creamy risotto, sautéed mushrooms, truffle oil

\$9

Thai Infused Mussels

Prince Edward Island mussels, garlic, ginger, lemon grass, coconut milk, cilantro, fresh chilies

\$12

☒ *Breads and Dips*

Parm and Kalamata Tapenade – Parmigiano-Reggiano, kalamata olives, fresh thyme

Sun Dried Tomato Pate – Sun dried tomatoes, cream cheese, fresh sage

Hummus- Garbanzo beans, tahini, lemon, fresh dill

Warm pita bread and baguette

\$8

☒ *Vegetarian Selection*

Prices do not include customary 15% service charge and GST

Silverwater Entrees

Chef Jamie's Signature Candied Ginger Beef Tenderloin

Marinated 6oz tenderloin fillet, candied ginger glaze
\$32

New York Striploin

8 oz AAA striploin, roasted garlic, wild mushroom ragout
\$25

Espresso Rubbed Pork Tenderloin

Espresso and cocoa rubbed oven roasted pork tenderloin, warm apple and blueberry chutney
\$26

Smoked Atlantic Salmon

Atlantic salmon fillet, smoked sea salt, sautéed spinach, saffron cream
\$24

Short Ribs Ossa Bucco Style

Double braised beef short ribs, red wine-tomato demi - glaze, citrus gremolada
\$25

Silverwater Cioppino

Prawns, scallops, salmon, halibut, spiced tomato- fennel broth
\$24

Chicken Basil Gnocchi

Chicken supreme, sautéed mushrooms, cherry tomatoes, basil gnocchi
\$21

Chicken Pesto Penne

Sautéed wild mushrooms, Roma tomatoes, sautéed chicken, fresh pesto cream
\$17

Fettuccine Marinara

Shrimps, calamari, and mussels in a lightly spiced tomato sauce
\$16

Grilled Vegetable Primavera

Grilled peppers, eggplant, fennel, zucchini, and tomatoes tossed in an herbed garlic with lemon sauce
\$15

Teriyaki Beef Stir-fry

Marinated beef, fresh vegetables, house teriyaki glaze,
sesame scented rice noodles
\$17

Grilled Tofu Vegetable Stir-fry

Marinated tofu, fresh vegetables, pineapple curry glaze,
sesame scented rice noodles
\$15

Vegetarian Selection

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Silverwater Desserts

New York Style Cherry Chocolate Cheesecake

Chocolate dipped vanilla cheesecake, cherry compote
\$9

Raspberry Crème Brulee

Traditional crème brulee, raspberries, caramelized sugar, candied hazelnuts
\$8

Peaches and Cream Filled Crepes

Peaches, whipped cream, French crepes, Canadian maple syrup
\$8

Espresso Profiteroles

Cream puffs, espresso cream, vanilla and chocolate sauce
\$8

Chocolate Pecan Pate

Dark chocolate pate, roasted pecans, strawberry coulis and fresh berries
\$8

Jafta Tart

Sugar cookie shell, orange flavoured chocolate ganache, toasted almonds, mandarin oranges
\$8

Ice Cream

Vanilla, Chocolate & Strawberry
\$6

Prices do not include customary 15% service charge and GST

Summer 2009

*Mountain Park Lodges has a variety of function facilities that are perfect for
weddings, your next meeting, conference or retreat.*

Please inquiry with our Sales & Catering Department. 1-888-8JASPER. sales@mpljasper.com

For alternative dining in Jasper select one of our other restaurants in our family of lodges.

Anthony's
Restaurant

Country Inn
Restaurant

Embers
STEAKHOUSE

POCO'S CAFE
& LOUNGE