

Appetizers

Daily Kettle

A bowl of fresh made soup.
6



Greens

Fresh artisan greens garnished with carrots, cucumber, tomato and your choice of dressing.
7

Caesar

Romaine lettuce tossed with herb croutons, bacon, and creamy Caesar dressing, splashed with Parmesan.
8

Diablo Shrimp

Sautéed shrimp with a diablo sauce, served on a bed of traditional Mexican rice.
11

Pemmican and Frybread

Green onion frybread topped with braised bison, cranberries, and blueberries. Finished with pistachios and fresh herbs.
10

Roasted Red Pepper Dip

Roasted red pepper combined with a three cheese blend, garlic and herbs, served with tortilla chips.
8

Crab and Lobster Cakes

Our house made cakes, served on a bed of greens and topped with roasted tomato and serrano aioli.
12



Jalapeno Polenta Fries

Fried strips of jalapeno polenta served with roasted garlic and cilantro aioli.
8

Salads

Mazatlan

Grilled chicken, crisp lettuce, corn, tomato, green onion, topped with shredded cheese. Served with nacho chips and a jalapeno habanero dressing.
14

Duck Breast and Goat Cheese

Smoked duck breast, goat cheese, cherry tomato, and fried wonton strips atop mixed greens. Served with raspberry vinaigrette.
14



Tempura Avocado

Mixed greens, mushroom, cherry tomato, walnuts, and lightly battered avocado. Served with an achiote and honey vinaigrette.
14

Favourites

Steak Sandwich

Grilled top sirloin with onion rings. Served with fries or a side of greens and garlic toast.
16

Alberta Shepard's Pie

Bison, beef and corn, flavoured with whiskey and fresh herbs finished with a layer of mash potato and Saskatoon berry relish.
20

Fireside Burger

Our house made beef patty topped with: bacon, caramelized onions, sundried tomato, cheddar, pickles, tomato, lettuce and BBQ sauce. Served with fries or a side of greens.
13

Fish and Chips

Battered cod tails served with fries or a side of greens and tartar sauce.
1 piece 2 piece
10 15

Enhancements

Jumbo Prawns 6 Sautéed Mushrooms 4
Mac n'Cheese 8 Side Caesar 5

Prices do not include customary 15% service charge and GST

From the Firepit

Served with seasonal vegetable of the day and your choice of sauce:
Ancho Demi • Diane Sauce • Peppered Balsamic

7 oz. Beef Tenderloin
with bacon and cheddar croquettes.
30

10 oz. AAA Striploin
with herb and garlic mash.
27

10 oz. Baseball Sirloin
with bacon and cheddar croquettes.
27

8 oz. Bison Top Sirloin
with herb and garlic mash.
25

Babyback Ribs
smothered in BBQ sauce and served with
herb and garlic mash.
½ rack 19 full rack 25

Specialties

Rack of Lamb

Crusted with honey - mustard and pistachios
atop cranberry wild rice pilaf.
30

Fireside Chicken

Cornbread stuffed chicken breast supreme
with a cranberry wild rice pilaf
finished with Riesling jus.
24

Alpine Lasagna

Herb roasted vegetables, rich tomato sauce
and a blend of cheese.
Served with garlic fingers and a side salad.
19

Embers Signature Mac n'Cheese

Four cheeses and cream tossed with smokey
bacon and cavatappi noodles.
Served with garlic fingers.
19

Marmot Salmon

Pan seared salmon topped with
fresh herbs and serrano pesto,
served with cranberry wild rice pilaf.
21

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VEGETARIAN

Desserts

Brownie Ice Cream Layer Cake

Cherry ice cream, covered in chocolate ganache on a sweet brownie base.

7

Pomegranate Cheesecake

Pomegranate blended with sweet cream cheese finished with chocolate.

7

Chocolate Cake with Molten Toffee

Rich chocolate cake smothered in our warm toffee sauce, garnished with chocolate brittle.

8

Sweet Peach and Pecan Crumble Pie

Sweet peaches topped with a pecan crumble baked in a flaky crust.

7

Rocky Mountain Ice Cream

Assorted flavours of Canadian Rocky Mountain ice cream, topped with whipped cream.

5

WINTER 2012

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