



# the palm lounge

## small plates for sharing

WILD + FIELD MUSHROOM QUESADILLA with four cheeses + salsa **\$15**

STEAMED SHRIMP DUMPLINGS with soya-mirin dipping sauce **\$17**

HOUSE MEATBALLS in TOMATO SAUCE with reggiano **\$15**

HUMMUS PLATTER with house made pitas **\$13**

HOUSE SMOKED SALMON with cucumber, pickled shallot, capers, remoulade + rye croutons **\$18**

ITALIAN ANTIPASTO PLATE with speck, assorted salami, provolone + marinated vegetables **\$20**

CHEF'S SELECTION of THREE CHEESES with dried fruit, toasted nuts + sourdough **\$20**

## salads - \$16 / \$9\*

\*CAESAR SALAD with parmesan croutons + garlic sherry dressing

\*GREEK SALAD with red pepper, cucumber, Kalamata olives, tomato, onion, feta + yogurt dressing

SEASONAL GREENS with shaved fennel, avocado, asparagus + salted ricotta with white truffle-lemon vinaigrette

\*BABY KALE SALAD with Yuzu Dressing

GRILLED VEGETABLE SALAD with honey-mustard balsamic glaze

FRISÉE SALAD with lardons, soft poached egg + ver jus dressing

\* HALF PORTIONS ADD CHICKEN **\$6.5** OR SALMON **\$10**

## sandwiches - \$19

THE FORT GARRY BURGER - ground in-house with tomato, lettuce + caramelized onion aioli

HARISSA GRILLED CHICKEN BREAST BURGER with lettuce, caramelized onion aioli + mango chutney

CLUB HOUSE SANDWICH - house smoked turkey, prosciutto cotto, back bacon, cheddar, lettuce + tomato

REUBEN SANDWICH - shaved corned beef, sauerkraut, cheddar + thousand island dressing on toasted rye bread

SERVED WITH ONE OF: FRIES, COLLARD GREENS OR KALE SALAD  
ADD AVOCADO **\$3** OR BACON **\$3** OR CHEDDAR **\$3**

## new york style pizza - \$20

MUSHROOM - roasted mushrooms, fontina cheese + pesto

GALENA - grilled chicken, zucchini, tomato + mozzarella

CALABRESE - Italian meats, pepperoni + mozzarella

MARGHERITA - BC buffalo mozzarella, tomato + basil  
WE CAN ALSO MAKE YOUR TRIED + TRUE FAVOURITES

## home away from home dinners

HOUSE SAUSAGE, EGGS + FRIES - two fried eggs, grilled house sausage + fries, with tomato jam **\$17**

POTATO + CHEESE PEROGIES - steamed 'ravioli' buttered + topped with sour cream + fried onions **\$16**

VEGETABLE STIR FRY with steamed brown rice **\$19**

MEAT LASAGNA - with ground veal + three cheeses **\$19**

MEATLOAF - veal meatloaf with tomato gravy, daily vegetables + potato **\$20**

FLASH ROASTED HALF CHICKEN - rubbed with herbs, served with daily vegetable + potato **\$27**

POT ROAST - sirloin roast with vegetables in rich red wine gravy + daily potato **\$27**

GRILLED AAA NEW YORK STEAK with daily vegetable + potato - served with chimichurri OR horseradish relish 7.5 OZ **\$27** OR 16 OZ **\$44**

SEARED 7 OZ ORGANIC KING SALMON FILET with daily vegetable + potato **\$32**



# beer + cocktails

## one oz cocktails - \$7.5

- SINGAPORE SLING - gin, orange juice, grenadine, cherry brandy
- LONG ISLAND - vodka, triple sec, gin, rum, lime, cola
- GIMLET - gin, lime
- WHISKY SOUR - canadian rye, lemon
- THE CAESAR - vodka, craft caesar mix, lemon, tabasco, worcestershire
- TOM COLLINS - gin, lemon juice, soda

## two oz flavoured coffee + tea - \$10

- IRISH COFFEE - irish whiskey, creme de cacao, coffee, whipped cream
- SPANISH COFFEE - brandy, kahlua, coffee, whipped cream
- MONTECRISTO - grand marnier, kahlua, coffee, whipped cream
- BLUEBERRY TEA - grand marnier, amaretto, tea, cinnamon stick + orange slice

## bar shots - \$6.5

PREMIUM bar shots

## special malt scotch

- glenlivet, glenfiddich \$10
- glenmorangie, old pulteney \$11
- macallan gold, laphroaig, glendronach \$12
- dalwhinnie, balvenie, talisker \$13
- macallan amber, oban, lagavulin \$16
- macallan sienna \$24
- johnnie walker blue \$28

## one oz liqueurs - \$7.5

- amaretto, bailey's irish cream, crème de cacao, crème de menthe, frangelico, galliano, b&b, black sambuca, drambuie, grand marnier, cointreau

## two oz cocktails - \$10

- OLD FASHIONED - whisky, angostura
- MANHATTAN - whisky, vermouth, bitters
- NEGRONI - gin, cinzano rosso, camparai, orange peel
- RUSTY NAIL - scotch, drambuie
- FUZZY NAVEL - vodka, peach schnapps, orange juice
- PARALYZER - vodka, kahlua, cola, cream
- BLACK RUSSIAN - vodka, kahlua
- TEQUILA SUNRISE - tequila, lime + orange juice, grenadine
- KIR ROYAL - brut champagne, crème de cassis

## two oz martinis - \$10

- CHOCOLATE - vodka, white crème de cacao, splash of kahlua
- VESPER - vodka, gin, dash of lillet
- CRANTINI - vodka, cranberry juice
- GIN OR VODKA MARTINI - gin or vodka, vermouth
- COSMO - mandarin vodka, triple sec, cranberry + lime

## frozen cocktails - \$10

- MARGARITA - tequila, cointreau, lime juice
- PINA COLADA - rum, coconut cream, whipped cream, pineapple juice
- DAQUIRI - rum, cointreau, lime juice

## one oz cognac

- VSOP - \$14 XO - \$25

## draught beer

	8 oz	16 oz
fort garry dark	\$4.75	\$7.5
alexander keiths	\$4.75	\$7.5
half pints bulldog amber	\$4.75	\$7.5
goose island ipa	\$5.75	\$9.5
stella artois	\$5.75	\$9.5
little brown jug 1919	\$5.75	\$9.5
guinness	\$5.75	\$9.5
mill st. organic lager	\$5.75	\$9.5
erdinger	\$5.75	\$9.5