



# the palm lounge

## small plates for sharing

WILD + FIELD MUSHROOM QUESADILLA with three cheeses **\$14.5**

STEAMED SHRIMP DUMPLINGS with soya-mirin dipping sauce **\$16.5**

HOUSE MEATBALLS in TOMATO SAUCE with reggiano **\$13.5**

PANKO BREADED CHICKEN FILLETS **\$13**

HOUSE SMOKED SALMON with cucumber, pickled red onion + capers, cream cheese + toast points **\$16.5**

ITALIAN ANTIPASTO PLATE with prosciutto, salami, provolone + mixed vegetable garnish **\$18.5**

CHEF'S SELECTION of THREE CHEESES with dried fruit, toasted nuts + baguette **\$18.5**

## salads - \$15.75

\*CAESAR SALAD

\*KALE SALAD with Yuzu Dressing + Pine Nuts

\*GREEK SALAD with red pepper, cucumber, kalamata olives, tomato, onion + feta

GRILLED SUMMER VEGETABLE SALAD with honey-mustard balsamic glaze

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

BEET "BURGER" with barley, celery + parsley salad

LOCAL LETTUCE with zucchini, toasted walnuts + pecorino

\* HALF PORTIONS **\$8.5** ADD CHICKEN **\$6.5** OR SALMON **\$10**

## grilled burgers + hot sandwiches - \$18.5

THE FORT GARRY BURGER - ground in-house with tomato, lettuce, red onion + mayo

GRILLED OR CRUNCHY CHICKEN BREAST BURGER with mayo, cranberry sauce + lettuce

HOT TURKEY SANDWICH - sliced roast turkey on white bread with gravy + cranberry relish

REUBEN SANDWICH - sliced corned beef, sauerkraut, cheddar + thousand island dressing with toasted rye bread

CLUBHOUSE SANDWICH - peameal bacon, turkey, black forest ham, leaf lettuce, tomato + monterey jack cheese

SERVED WITH ONE OF: FRIES, COLLARD GREENS OR KALE SALAD

## new york style pizza - \$19.5

PORTABELLO - portabello mushrooms, premium cheese blend + goat cheese

GALENA - grilled chicken fillets, mushrooms, zucchini, tomato, reggiano cheese + basil olive oil

CALABRESE - fine italian meats, pepperoni + back bacon, baked with premium cheese blend

MARGHERITA - BC buffalo mozzarella, tomato and 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 **\$15.75**

POTATO + CHEESE PEROGIES - steamed 'ravioli' buttered + topped with sour cream + fried onions **\$14.75**

VEGETABLE STIR FRY with steamed brown rice **\$17.75**

MEAT LASAGNA - with ground veal + three cheeses **\$18.75**

MEATLOAF - veal meatloaf with tomato gravy, daily vegetables + potato **\$18.75**

FLASH ROASTED HALF CHICKEN - rubbed with herbs, served with stuffing, daily vegetable + potato **\$25.75**

POT ROAST - sirloin roast with vegetables in rich red wine gravy + daily potato **\$25.75**

GRILLED AAA NEW YORK STEAK with daily vegetable + potato - served with mushroom butter, pink peppercorn butter OR blue cheese butter 7 1/2 oz **\$26** OR 16 oz **\$42**

GRILLED 7 oz ATLANTIC SALMON FILET with daily vegetable + potato **\$29.75**



# beer + cocktails

## one oz cocktails - \$7.5

SINGAPORE SLING - gin, orange juice, grenadine, cherry brandy

SCREWDRIVER - vodka, orange juice

PINA COLADA - rum, coconut cream, whipped cream, pineapple juice

BLOODY MARY - vodka, tomato juice, tabasco, worcestershire

BLOODY CAESAR - vodka, clamato, tabasco, worcestershire

TOM COLLINS - gin, lemon juice, soda

## two oz flavoured coffee + tea - \$9.5

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

PREMIUM bar shots

## special malt scotch

glenlivet, glenfiddich \$10

glenmorangie, aberlour \$11

macallan gold, laphroaig \$12

dalwhinnie, balvenie, talisker \$13

macallan amber, oban, lagavulin \$16

macallan sienna, old pulteney \$24

johnnie walker blue \$28

## one oz liquers - \$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 - \$9.5

OLD FASHIONED - whisky, angostura

MANHATTAN - whisky, vermouth, bitters

ROB ROY - scotch, sweet vermouth

RUSTY NAIL - scotch, drambuie

FUZZY NAVEL - vodka, peach schnapps, orange juice

PARALYZER - vodka, kahlua, cola, cream

BLACK RUSSIAN - vodka, kahlua

MUD SLIDE - vodka, kahlua, bailey's irish cream

TEQUILA SUNRISE - tequila, lime + orange juice, grenadine

KIR ROYAL - brut champagne, crème de cassis

## two oz martinis - \$9.5

BLUES MARTINI - vodka, gin, blue curacao

VESPER - vodka, gin, dash of lillet

CRANTINI - vodka, cranberry juice

GIN OR VODKA MARTINI - gin or vodka, vermouth

COSMO - mandarin vodka, triplesec, cranberry+lime

## frozen cocktails - \$8.5

MARGARITA- tequila, cointreau, lime juice

CHI CHI - vodka, coconut cream, pineapple

DAQUIRI - rum, cointreau, lime juice

## one oz cognac

VSOP - \$14 XO - \$25

## draught beer

	8 oz	16 oz	18 oz
fort garry dark	\$4.5	\$7	
alexander keiths	\$4.5	\$7	
half pints seasonal	\$4.5	\$7	
goose island	\$5.5	\$9	
stella artois	\$5.5	\$9	
blood alley bitter	\$5.5	\$9	
erdingen	\$5.5		\$10
steamworks pilsner	\$5.5		\$10