



# 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**

HUMMUS PLATTER with house made pitas **\$12.5**

HOUSE SMOKED SALMON with cucumber, pickled shallot, capers, remoulade + rye croutons **\$16.5**

ITALIAN ANTIPASTO PLATE with speck, assorted salami, provolone + marinated vegetables **\$18.5**

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

## salads - \$15.75 / \$8.5\*

\*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 - \$18.5

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

CLUBHOUSE SANDWICH - turkey, black forest ham, 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 **\$2.5**

## new york style pizza - \$19.5

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 **\$16**

POTATO + CHEESE PEROGIES - steamed 'ravioli' buttered + topped with sour cream + fried onions **\$15**

VEGETABLE STIR FRY with steamed brown rice **\$18**

MEAT LASAGNA - with ground veal + three cheeses **\$18**

MEATLOAF - veal meatloaf with tomato gravy, daily vegetables + potato **\$19**

FLASH ROASTED HALF CHICKEN - rubbed with herbs, served with daily vegetable + potato **\$26**

POT ROAST - sirloin roast with vegetables in rich red wine gravy + daily potato **\$26**

GRILLED AAA NEW YORK STEAK with daily vegetable + potato - served with chimichurri OR horseradish relish 7.5oz **\$26** OR 16oz **\$42**

SEARED 7oz ORGANIC KING SALMON FILET with daily vegetable + potato **\$30**



## 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 \$11

macallan gold, laphroaig, glendronach \$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	
guinness	\$5.5	\$9	
erdinger	\$5.5		\$10