

# Dinner Menu

(Served from 5:00pm—11:00pm)

The *Ground Floor*

## Appetizers

- Calamari** 11  
Crisp & tender, lightly breaded with Japanese bread-crumbs. Served with Tzatziki, crostini & lemon
- Sweet Potato Fries** 9  
Tossed with scallions, sea salt & cracked black pepper. Served with Fresh basil aioli
- Spinach & Artichoke Dip** 11  
Baby spinach, artichoke hearts, tomato & parmesan cheese, topped with Monterey Jack cheese. Served with garlic & herbed spiced crostini.
- Salmon Trio** 14  
A trio platter of wild smoked salmon, salmon candy & salmon roulade. Served with Lemon, Red onion & capers, mango salsa & crème fraiche.
- Chicken Lollipops** 11  
Baked chicken drumettes with honey grain mustard sauce. Served with sweet chili sauce & green apple ginger puree.
- Black Tiger Prawns** 12  
Oriental style and sautéed with peanuts, grapes, scallions. Topped with crispy wontons. Served with sweet chili sauce, ginger & lime.
- AAA Beef Appetizer** 13  
Beef & jack wonton taco, beef & horseradish crostini & beef meatball with blue cheese.

## Market Soups

Served with sourdough buns

- Boston Style White Seafood Chowder** 7  
Winnipeg smoked goldeye, fruits de mer, potato, vegetables & fresh herbs
- Soup of the Day** 5  
Ask your server for Chef's daily creation

## Fresh Salads

- Mediterranean Salad**  
Artesian greens with zesty tomato, cucumber, kalamata olives and capers. Served with a red wine vinaigrette dressing
- Entree** 7  
**Appetizer** 4
- Traditional Caesar Salad**  
Romaine lettuce, parmesan cheese & croutons. Served with a creamy garlic dressing.
- Entree** 7  
**Appetizer** 4
- Sesame Seed Crusted Salmon & Spinach**  
Fresh salmon sautéed with a white & dark sesame crust. Tossed with carrot, cucumber, red onion & spinach. Served with a Dijon Mustard Soy Vinaigrette
- Entree** 11  
**Appetizer** 6
- The Wedge**  
Crisp iceberg lettuce topped with tomato, red onion, crumbled blue cheese. Served with a creamy ranch dressing
- Entree** 7  
**Appetizer** 4

## Entrees

Served with choice of baked beans, rice or potato and seasonal vegetables

- Pound of Baby Back Ribs** 22  
Southern style, slow roasted. Served with Maple BBQ sauce.



PLACE LOUIS RIEL  
SUITE HOTEL

# The *Ground Floor*

**Half Roast Chicken** 19  
Pan roasted with natural juices. Served with chorizo, spinach & potato hash.

**Broiled Salmon Fillet** 21  
With Lemon Mango Salsa

**Manitoba Pickerel Fillet** 21  
Grilled in citrus herb butter. Served with remoulade sauce & crispy capers.

**Dark Side Chicken** 19  
Pan roasted and served with Tandoori butter sauce.

**Canadian New York Steak** 26  
10oz. Char broiled strip loin steak, served with dijon brandy demi glaze.

**Center Cut Sirloin Steak** 20  
6oz. Char broiled beef steak, served with bacon & mushroom demi glaze and truffle oil.

**Stack Burger** 12  
Broiled 6oz all beef burger served on grilled bun with tomato, lettuce, mayo, mustard & dill pickle.

## Pasta's

*Served with fresh garlic toast*

**Penne Pasta** 19  
Served with sautéed prawns & broiled chorizo sausage. Tossed with tomato, basil, garlic, scallions, white wine & butter

**Creamy Fettuccini Pasta** 18  
Served with chicken & mushrooms. Simmered with onion, garlic, fresh herbs & parmesan cheese.

**Vegetarian Lasagna** 16  
Medley of vegetables baked with roasted garlic, tomato & cheese. Served with Mediterranean tomato sauce.

## Extra's

*Let your server know you would like to add one of our Chef's delicious extras to your dinner!*

**Calamari** 8  
**Feta** 3  
**Sautéed Black Tiger Prawns** 7  
**Broiled Season Chicken Breast** 4  
**Broiled 6oz Center cut Sirloin Steak** 10

## Beverages

Coffee	3	Decaf Coffee	3
Herbal Tea	3	Hot Chocolate	4
Cappuccino or Latte	4	Milk (2% or Skim)	2
Chilled Juices	3	Chocolate Milk	2

*Orange, Grapefruit, Apple, Cranberry, Tomato or V8*

