

Lunch Menu

(Served from 11:00am—2:00pm)

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.

South of the Border nachos 13

Corn chips baked with red onion, tomato, jalapenos, grated Cheddar & Monterey Jack cheese. Served with lettuce, salsa, sour cream & guacamole.

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 fresh cut home fries, daily soup or side salad

Club House 13

Toasted double decker sandwich with smoked turkey, tomato, bacon, lettuce, Dijon mustard & mayonnaise

Sirloin Steak Sandwich 14

Top of the line 6 ounce center cut sirloin steam broiled to perfection. Served on garlic toast with onion crisps.

"Stack" Burger 10

Broiled 6 ounce all beef burger served on a warm toasty bun with tomato, lettuce, Dijon mustard, mayonnaise & dill pickle



PLACE LOUIS RIEL
SUITE HOTEL

The *Ground Floor*

Mean & Lean Bison Burger 14

Char broiled 6 ounce bison burger stuffed with blue cheese. Served on warm toasty bun with coleslaw, sundried tomato pesto, red onion, Dijon mustard & mayonnaise.

Chicken Fingers 13

Panko breaded, secret spiced buttermilk marinated chicken fingers. Served with choice of honey mustard sauce or buttermilk dill sauce

Ole Quesadilla 14

Grilled flour tortilla with grated cheddar & Monterey jack cheese, tomato, mushroom, green onion & black olives.

Fish & Chips 13

Home-made beer battered local pickerel fillets. Served with home fries, coleslaw, lemon & tartar sauce.

Grilled Chicken Burger 13

Grilled with a maple bbq sauce on a grilled French baguette. Served with onion crisps, tomato & coleslaw.

Manitoba Veggie Burger 10

Crisp lettuce, sun-dried tomato pesto, sautéed mushrooms & onion crisps. Served on a warm toasty bun.

Hot Beef Dip 12

Thin sliced roast beef on a frilled French baguette with mushroom au jus.

Make it a Philly with Bell peppers, onion & mushrooms 3

Soup & Sandwich Special 12

Ask your server for Chef's daily creation.

Extra's

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

Calamari 8

Feta 3

Sautéed Black Tiger Prawns 7

Broiled Season Chicken Breast 4

3oz Broiled Center cut Sirloin Steak 6

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

Lunch Buffet 10.99

Served Monday thru Friday
(excluding holidays)

11:30am — 2:00pm



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