

Starters



Bruschetta

Fresh Chopped Tomatoes blended with Red Onion, Fresh Basil,
Garlic & Olive Oil, topped on a Crostini and
finished with Five Cheeses

\$7

Calamari

Buttermilk Battered Calamari tossed with a Honey,
Ginger & Lime Sauce

\$8

Mussels Your Way

P.E.I. Mussels

Simmered in your choice of Marinara, White Wine
& Garlic or Thai Red Curry Sauce

\$13

House Made Crab Cakes

Crab, Fine minced Vegetables, lightly Sautéed &
served with Remoulade Sauce

\$9

Chicken Skewers

Marinated in Oregano, Garlic & Olive Oil then Grilled &
served on a Bed of Fresh Greens

\$8



Vegetarian Selection

Soups & Salad



Tomato Basil

A delicious blend of Vegetable Stock, Tomatoes & Fresh Basil topped with a Cherve Cheese Crostini
\$7

Mulligatawny

A classic
Chicken, Vegetables, & Cream in a Light Curry Flavoring
\$7



Spinach Salad

Fresh Spinach tossed with a Honey Tarragon Raspberry Dressing & topped with Fresh Strawberries, Sliced Mushrooms & Candied Pecans
Small \$7 Large \$11



Romaine Creamsicle

Romaine Lettuce tossed with an Orange Cream Cheese Suzette Dressing topped with Mandarin Orange Segments, Crasins & Toasted Almonds
Small \$7 Large \$11



Amethyst Salad

A Salad of Spring Greens tossed with our House Dressing & Garnished with Vegetables
\$7



Villager Greek Salad

Peppers, Tomatoes, Cucumbers, Onions, Black Olives & Feta Cheese in our House Made Greek Dressing
Small \$8 Large \$10



Vegetarian Selection



Entree's

Flat Iron Steak

A Great 6 oz Steak cooked to your desired tenderness,
served with a Blue Cheese Demiglace
Twice Baked Potato & Seasonal Vegetables
\$22

Steak Oscar

Our Flat Iron Steak topped with Crab, Asparagus & Béarnaise Sauce,
Twice Baked Potato & Seasonal Vegetables
\$25

Chicken Moroccan

A Supreme of Chicken Stuffed with Goat Cheese, Raisins & Pine Nuts,
rubbed with Moroccan Spices, served with Cous Cous &
a Light Cream Curry Sauce & Seasonal Vegetables
\$18

Schnitzels

You Choose

Chicken or Provimi Veal
Prepared one of three ways

Parmesan

Lightly Breaded, topped with Marinara Sauce & Five Cheeses,
baked & served with Linguine Marinara
\$17

Oscar

Lightly Breaded, topped with Crab Meat,
Asparagus & Béarnaise Sauce
\$19

Forest

Lightly Breaded, smothered with Sautéed Mushrooms
& Sherry Dijon Demiglace
\$18

Paella

The Spanish National Dish, which means 'for her'
A medley of Chicken, Seafood & Chorizo Sausage Simmered
in a White Wine Saffron Tomato Sauce
\$25

Seafood

Cioppino

An Italian Classic Seafood Stew, a medley of Fish & Seafood in a Tomato Basil Broth served with Garlic Grilled Focaccia
\$25

Salmon Your Way

Begin with a 6 oz Fillet of Fresh Salmon, choose the way you'd like us to cook it, Charbroil, Poached, Pan Fried or Oven Baked, then finish with your choice of BBQ, Béarnaise or Madagascar Green Peppercorn Demi-Cream Sauce, served with Rice & Seasonal Vegetables
\$18

Crab Stuffed Basa

A White Fish stuffed with a Filling of Crab, Cherve & Sundried Tomato, topped on a Sundried Tomato Risotto Cake & Champagne Sauce with Seasonal Vegetables
\$18

Pasta

Linguine

Prawns, Asparagus Spears & Button Mushrooms Simmered with a Roasted Red Pepper Pesto Sauce served over Long Noodles
\$18

Pappardelle

Tender Steak Tips pan seared with White Truffle Paste, Diced Onion, Tomato, Garlic Cream Sauce served on Wide Long Noodles
\$17



Sweet Potato Lasagna

Grilled Vegetables layered with Spinach, Five Cheeses & Sweet Potatoes served with Marinara & Cream Sauces
\$17



Vegetarian Selection

Mountain Park Lodges Wine List

House Wines

White	6 oz. Glass	½ litre	litre
Kittling Ridge Chardonnay (Canada)	\$6.00	\$16.25	\$29.95
Altivo Sauvignon Blanc (Argentina)	\$6.25	\$16.95	\$31.00

Red			
Kittling Ridge Cabernet Sauvignon (Canada)	\$6.00	\$16.25	\$29.95
Altivo Merlot (Argentina)	\$6.25	\$16.95	\$31.00

Blush			
Kittling Ridge White Zinfandel (Canada)	\$6.00	\$16.25	\$29.95

By the Bottle

Off Dry White Wine	Bottle
Sumac Ridge Gewürztraminer (Canada)	\$38.00
Wolf Blass Eagle Hawk Riesling (Australia)	\$27.00

Fruity Dry Whites	
Folanari Pinot Grigio (Italy)	\$42.00
Smoking Loon Viognier (USA)	\$28.00
Kumala Sauvignon Blanc (South Africa)	\$38.00

Medium to Full Bodied Whites	
Tohu Sauvignon Blanc (New Zealand)	\$42.00
Adobe Chardonnay (Chile)	\$28.00
Mad Fish Unwooded Chardonnay (Western Australia)	\$38.00

Fruity Dry Reds	
Chateau Pey La Tour Bordeaux Reserve (France)	\$45.00
Santa Julien Malbec (Argentina)	\$28.00
Konzelmann Merlot (Canada)	\$33.00
Rocca Della Macie Vernaiolo Chianti (Italy)	\$29.00
Inniskillin Pinot Noir (Canada)	\$44.00
Lulu B Pinot Noir (France)	\$31.00

Full Bodied Robust Reds	
Caliterra Tribute Cabernet Sauvignon Reserva (Chile)	\$37.00
Henry of Pelham Baco Noir (Canada)	\$38.00
Chocolan Carmenere (Chile)	\$30.00
Yellow Tail Shiraz (Australia)	\$29.00
Palandri Cabernet Sauvignon (Australia)	\$45.00
Pepperwood Grove Zinfandel (USA)	\$32.00
Rosemount Shiraz (Australia)	\$42.00
Beringer Stone Cellars Cabernet/Shiraz (USA)	\$39.00

Champagne & Sparkling Wine		
Santa Margherita Prosecco (Italy)		\$39.00
Henkell Trocken (Germany)	Piccolo \$16.00	\$29.00