



# WINTER DINNER MENU

## SOUP

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Ⓞ Caramelized Gala Apple & Butternut Squash Puree \$14  
Roasted pumpkin seeds creme fresh

Baked French Onion \$17  
Gruyere crouton

## APPETIZERS & SALADS

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Ⓞ Green Mountain Salad \$17  
Organic gem lettuce, pickled rainbow carrots, celery hearts, radish, cocktail tomato, toasted almonds.  
Lemon buttermilk & dill dressing

Ⓞ Spiced Seared Shrimp \$18  
Bacon jam, pickled red onions, bulls blood greens, lemon aioli

Ⓞ Warm Roasted Baby Beet Salad \$21  
Chevre goat cheese, candied pecans, maple sherry vinaigrette

Ⓞ Seared Atlantic Scallops \$24  
Sweet pea puree, double smoked bacon, micro greens, lemon dill

## PIZZA & PASTA

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Fungo Pizza 10" \$24  
Roasted portobello, cremini mushrooms, garlic butter, mozzarella, truffle oil, arugula

Italian Pizza 10" \$24  
Prosciutto, grape tomato, pesto, bocconcini, basil tomato sauce

Ⓞ Creamy Pesto Gnocchi \$28  
Roasted peppers, arugula, asiago

Grilled Chicken Pappardelle \$33  
Roasted peppers, bacon, pearl onions, portobello mushrooms, rosé sauce, asiago

## MAINS

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### Käsespätzle \$24

Handmade spätzle, creamy emmenthal cheese sauce, crispy fried onions

### V GF Suffed Acorn Squash \$26

Rainbow quinoa, roasted winter vegetables, cauliflower puree, pine nuts

### Prosciutto & Goat Cheese Chicken Supreme \$32

Lemon butter orzo, sundried tomato cream sauce, market vegetables

### GF Grilled Alberta Pork Chop \$36

Smashed potato with sour cream, chives, market vegetables

### GF Pan Seared Sable Fish \$39

White wine tomato basil sauce, parmesan risotto, market vegetables

### GF 10oz Grilled AAA Ribeye Steak \$54

Buttermilk mash potato, mini yorkshire pudding, bordelaise sauce, market vegetables

## CLASSIC FONDUES

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Order All 3 Courses For \$68.00 Per Person

### Swiss Cheese Fondue \$27 Per Person

Gruyere & emmenthal cheese, riesling, garlic, fresh cracked pepper, kirsch, baguette, assorted pickles  
/ Add charcuterie platter \$12 per person /

### GF Beef Fondue \$32 Per Person

Shaved AAA Alberta striploin, house made beef broth, baby potatoes, mixed vegetables, assorted fondue dipping sauces

### Lindt Milk Chocolate Fondue \$19 Per Person

Banana bread, strawberries, pineapple, melon

## DESSERTS

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### Chocolate Almond Tortetufu Cake \$16

Creamy chocolate mousse, chocolate sponge cake, whipped sweet cream, berries

### Cherry Swirl Cheese Cake \$16

Graham crust, fresh mint, sweet cream

STEWART CREEK 25TH ANNIVERSARY  
STARTING JANUARY 8TH





TABLE D'HOTE

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Choice Of

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 Caramelized Gala Apple & Butternut Squash Puree  
Roasted pumpkin seeds, creme fresh


 Green Mountain Salad  
Organic gem lettuce, pickled rainbow carrots, celery hearts, radish, cocktail tomato, toasted almond.  
Lemon buttermilk & dill dressing

Choice Of

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Käsespätzle  
Handmade spätzle, creamy emmenthal cheese sauce, crispy fried onions

Prosciutto & Goats Cheese Chicken Supreme  
Lemon butter orzo, sundried tomato cream sauce, market vegetables

 10oz Grilled AAA Ribeye Steak  
Buttermilk mash potato, mini Yorkshire pudding, bordelaise sauce, market vegetables

Choice Of

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Chocolate Almond Tortetufu Cake  
Creamy chocolate mousse, chocolate sponge cake, whipped sweet cream, berries

Cherry Swirl Cheese Cake  
Graham crust, fresh mint, sweet cream

\$50 Per Person

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