

Salads

Additions

Sautéed garlic prawns 4

Chicken breast 4

Caesar Salad

Hearts of romaine topped with a tangy dressing and shaved Asiago. Served with a toasted crostini and roasted garlic.

8

Roasted Beet Salad

Mixed wild greens with pine nuts, goat cheese and balsamic vinaigrette.

9

Apple and Smoked Cheddar Salad

Granny Smith apples, mixed wild greens with toasted walnuts and red wine vinaigrette.

9

Mango Salad

Mixed wild greens with cabbage, tomatoes, scallions, mangos and herbs tossed in lime juice.

9

Burgers

All burgers served with house cut Kennebec fries.

Additions

house cut yam fries 1

salad of your choice 1

The SNS Burger

Hand-made beef patty, topped with smoked cheddar cheese and maple bacon on a sesame kaiser with lettuce, tomato, red onions and chipotle aioli.

14

The House Chicken Burger

Grilled chicken breast topped with blue cheese on a sesame Kaiser with lettuce, tomato, red onion and chipotle aioli.

14

Mini Lamb Burgers

Two burgers with baby greens, tomato, red onion with red pepper and mint relish.

15

Duck Sliders

Shredded slow roasted duck with baby green, tomato, red onion, fresh cilantro and Hoisen aioli.

15

Vegetarian Portobello Burger

Marinated and grilled Portobello mushroom on a sesame Kaiser with baby greens, tomato, red onion and chipotle aioli.

12

Pasta

Additions

Sautéed garlic prawns 4

Grilled chicken breast 4

White Wine Applewood Fettuccini

Sautéed onions, mushrooms, peppers and garlic in a white wine cream sauce with fresh sage and smoked Applewood cheddar. Served with a crostini.

14

Chicken and Chorizo Penne

Tender chicken breast and chorizo in a spicy roasted tomato and red pepper sauce. Served with a crostini.

16

Entrées

Additions

Sautéed garlic prawns 4

Grilled chicken breast 4

Grilled Sesame Salmon

Wild sockeye salmon with sesame soy sauce, sautéed bean sprouts, jasmine rice and pickled ginger.

19

Balsamic-Infused Chicken Breast

Marinated and grilled chicken breast topped with a balsamic cream sauce, herb roasted potatoes and seasonal vegetables.

18

Braised Lamb Shank

Slowly cooked with vegetables and red wine. Served with a parsnip potato mash, red wine beet reduction and seasonal vegetables.

21

Blue Cheese Tenderloin

6 oz. AAA Alberta beef grilled and served with blue cheese cream sauce, roasted garlic, herb-roasted potatoes and seasonal vegetables.

20

Desserts

Milk and Cookies

Triple chocolate cookies baked fresh to order. Served with a cold glass of milk.

8

Additions

Kahlua or Baileys

4

Baileys Cheese Cake

Made in-house served with fresh fruit and whipped cream.

8