

STARTERS & TO SHARE

Chicken Spring Roll

\$14.00

Sweet Chili Garlic Sauce

Chicken Wings

\$17.00

Sauces: Creamy Buffalo, Honey Garlic, Teriyaki, Louisiana Hot Sauce, Chipotle Mayo, Ranch or
 Rub: Chipotle Mango, Cajun, Dill Pickle, Salt and Pepper, Lemon and Herb, Salt and Vinegar

Pork Ribs

\$16.00

Sauces: Creamy Buffalo, Honey Garlic, Teriyaki, Louisiana Hot Sauce, Chipotle Mayo, Ranch or Gochujang
 Rub: Chipotle Mango, Cajun, Dill Pickle, Salt and Pepper, Lemon and Herb, Salt and Vinegar

Stuffed Yorshires

\$17.50

Four Pcs Baked Yorkshire Pudding, Slow Roasted Beef, Horseradish Cream, Au Jus

Rocky Mountain

\$19.50

Nachos

Mixed Cheese, Red Onion, Jalapenos, Black Olives, Peppers, Tomato, Guacamole, Sour Cream and Salsa

Add: Shredded Chicken

\$8.00

Add: Minced Beef

\$8.00

Flatbread

\$19.50

Hummus, Roasted Cauliflower, Seared Halloumi, Basil Pesto, Roasted Red Bell Pepper Puree, Artisan Greens

Yam Fries

\$11.50

Garlic Aioli, Gochujang Aioli or Chipotle Mayo

Onion Rings

\$12.00

Ranch, Gochujang Aioli or Chipotle Mayo

SANWICHES & MORE

Choice of Salad or Fries with each dish

Add Yam Fries: \$2.00

Trademark Burger

\$21.00

Hand Crafted Beef Patty, Mayo, Tomato, Onion, Lettuce, Cheddar, Brioche Bun

Impossible Burger (V) (GF)

\$19.50

Plant Base Patty, Onion, Lettuce, Tomato, GF Bun, Vegan Mayo, Salad

BLTE

\$13.50

Bacon, Lettuce, Fried Egg, Tomato, Lettuce, Onion and Buttered Rye Toast

Turkey or Chicken Bacon Club

\$18.00

Turkey or Chicken, Mayo, Bacon, Lettuce, Tomato, Onion, Buttered Rye Toast

Pulled Pork Sandwich

\$18.00

Brioche Bun, Slow Braised Pork Shoulder, Coleslaw

Traditional Beef Dip

\$21.00

Slow Roasted Beef, Grilled French Roll Served Plenty of Au Jus

Philly It Up For \$3: Green Peppers, Onion, Mushrooms and Swiss Cheese

Menu



ROYAL HOTEL

TM.
TRADEMARK
COLLECTION BY WYNDHAM

SOUP & SALADS

House Caesar \$17.00

Fresh Chopped Romaine, Crispy Parmesan Cheese, Housemade Croutons, Bacon, Fried Capers

Chef's Weekly \$12.00

Inspiration Soup

Served With Baguette

Artisan Greens Salad \$18.00 (V) (GF)

Artisan Greens, Crispy Chickpea, Cucumber, Tomato, Feta, Onion, Grilled Bell Pepper, Choice of Dressing

Add Chicken Breast \$10.00

ENTREES

Fish and Chips \$20.00

2pcs of Fish, Fries, Creamy Slaw and House Tartar Sauce, Lemon Wedge

Tex Mex \$18.50

Basmati Rice, Artisan Greens, Black Beans, Corn Salsa, Roasted Bell Pepper, Onion, Tomato, Shredded Cheese, Chipotle Aoli, Cilantro, Minced Beef

Vegetarian Tex Mex (V) \$16.50

Basmati Rice, Artisan Greens, Black Beans, Corn Salsa, Roasted Bell Pepper, Onion, Tomato, Shredded Cheese, Chipotle Aoli, Cilantro

Chicken Asian Style \$34.00

Marinated Chicken 1/2, Chili Oil, Korean Chili, Green Onion, Gochujang Sauce, Broccolini, Roast Potato, Slaw

Ribeye Steak \$43.00

AAA Alberta Ribeye 8oz, Broccolini, Carrot, Grilled Tomato, Roasted Potato, Au Jus

PASTA & PIZZA

Homemade Lasagna \$20.00

Beef, Béchamel, Mozzarella, with Parmesan and Garlic Bread Stick

Fettucine Alfredo \$19.50

Alfredo Sauce, Garlic Bread Stick, Parmesan, Green Onion Garnish

Add Chicken \$10.00

Bolognese Spaghetti \$19.50

Bolognese Sauce, Parmesan, Garlic Bread Stick

Hawaiian Pizza \$24.00

Ham, Pineapple, Pepperoni, Mushroom, Green Pepper, Onion

Meatlovers Pizza \$24.50

Pepperoni, Ham, Beef, Bacon, Italian Sausage, Onion, Green Peppers

Vegetarian Pizza \$21.00

Black Olives, Tomato, Green Peppers, Onion, Artichoke, Mushrooms

DESSERTS

Mud Pie \$14.00

Caramelized White Chocolate, Espresso Ice Cream, Shaved Almond

Apple Pie \$12.00

With Vanilla Ice Cream

Chocolate Peanut Butter \$14.00

Cheesecake (GF)

Dark Chocolate Sauce, Roasted Peanuts