



2007 Menus

Central Region

botaniCa at the Red Deer Lodge, 4311 - 49 Ave, Red Deer, 403-357-6304

- ✦ *"Big Sky" lamb sowlaki*
 - ♦ *Served on a bed of butter lettuce with our own house tziki dip and pitas*
 - ✦ *Broiled "Wild Lake trout"*
 - ♦ *Greater Slave Lake trout seasoned with lemon pepper and lightly broiled finished with a lemon caper butter. Served with Lakeland wild rice pilaf and chef's choice of daily vegetables*
 - ✦ *"Country Lane" chicken*
 - ♦ *Unadulterated hormone free local chicken*
 - ♦ *A supreme breast of chicken pan seared topped with a Wascasoo wild berry compote accompanied with three grain soccatach*
 - ✦ *"Rangeland" Bison ribeye*
 - ♦ *Locally raised bison ribeye charbroiled to your liking accompanied with a mushroom ragout, fingerling rosemary potatoes and our chef's choice of fresh daily vegetables*
 - ✦ *Central Alberta "Granola" trifle*
 - ♦ *A twist on an old english treat, carefully layered with locally grown berries, english custard, and granola topped with whipping cream and "Nixxon" honey*
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Bricco Ristorante Italiano, North Side Main ST, Calmar, 780 985-4528

- ✦ *Our Dine Alberta menu will be changing each week featuring: Wild boar, duck, bison, beef, chicken, turkey, cornish hens, various fish, mushrooms and produce from many local producers whom will be named with each menu. Many are organic.*
 - ✦ *A full Dine Alberta menu is available on our website at www.bricco.ca*
 - ✦ *11Km due West of Leduc on Highway 39 on the North side of the Calmar business strip*
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Huckleberry's Café, 103-3840 - 56 ST, Wetaskiwin, 780-352-3111

- ✦ *Clover honey BBQ bison ribs*
 - ♦ *Carmen Creek rangeland bison ribs brushed with Coal Lake clover honey BBQ sauce and served with a trio of blue, red and yellow Little Potato Company potatoes and baked beans*
- ✦ *Lake trout with lemon dill butter*
 - ♦ *Greater Slave Lake trout oven baked with lemon dill, Foothills Creamery butter, served with fresh sautéed vegetables and a trio of blue, red and yellow Little Potatoe Company potatoes*
- ✦ *Chicken apple sausage platter*
 - ♦ *Spolumbos all natural no filler binder or preservative chicken apple sausage. Served with fresh apple sauce and Little Potatoe Company's trio of blue, red and yellow potatoes & Huckleberry's house salad*



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Huckleberry's Café, Continued...

Strathmore Field Stonefruit wines

- ♦ *Alberta's First Cottage Winery Bumbleberry fruit wine. All of the prairie's berries together in this medium-dry dinner wine*
 - ♦ *Raspberry fruit wine - A tart burst of summer this off-dry dinner wine offers a slightly tart gogee*
 - ♦ *Saskatoon Berry dessert wine - This highly aromatic dessert wine brings an intense and complex Saskatoon flavour to your glass. The Prairies most famous berry*
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Mother Mountain Tea House & Restaurant, 102 - 1 AVE W, Delia, 403-364-2057

Every Sunday from 5 p.m.

Appetizer

- ✦ *Cucumber salad with yogurt, source Red Hat Coop, Redcliff Alberta*

Main

Roast beef dinner

- ♦ *Certified Alberta triple A Angus beef. supplier Bridgebrand, Alberta. Served with garlic mashed potatoes, source Poplar Bluff Farms Strathmore*

Vegetables

- ♦ *Green beans and carrots, source Innisfail Growers (Northland farmers market)*

Dessert

- ✦ *Homemade saskatoon pie, source (berries) Pearson berry farm Bowden*

Feature beer

- ♦ *Traditional - source Alberta Big Rock Brewery Calgary*
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Pipestone Food Co. Ltd., 4911-51 ST, Wetaskiwin, 780 352-9596

Lunch menu

Salads & Such

- ✦ *Mixed organic seasonal greens with citrus house dressing*
- ✦ *Caesar salad with sunflower seeds & croutons finished with fresh grated parmesan cheese - add grilled or cajun chicken breast*

Sandwiches

- ✦ *Hickory roasted cold baron of beef on ciabatta bun with lettuce, tomatoes & mustard*
 - ✦ *Smoked salmon croissant with provolone cheese & capers*
 - ✦ *Grilled rubeen on rye - smoked meat & sauerkraut with swiss cheese on lightly buttered rye with dijon mustard then grilled to golden*
- ~All sandwiches are served with buttered vegetables kosher dill pickle & your choice of soup or salad~*

Entrées (served until 5pm)

From the sea

- ✦ *Fresh northern Alberta pike filet pan-fried in cajun butter & served with steamed rice*
- ✦ *Prawns & mussels steamed in tomato herb bouillon with fresh peppers, tomatoes & new potatoes*



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Pipestone Food Co. Ltd., continued...

From the prairies

- ❧ *Pine haven pork steak with mushroom sauce served with potatoes*
- ❧ *Ginger chicken & vegetable stir-fry served over steamed rice*
- ❧ *8 oz. New York cut of Alberta beef steak topped with garlic butter served with potatoes*
~ All Entrées include your Choice of Today's Soup or Salad ~

Gourmet burgers

- ❧ *Our beef & bison patties are made here with only the best quality natural products free from hormones & steroids*
- ❧ *Three cheese burger - topped with provolone & cheddar cheese*
- ❧ *PFC burger - topped with mushrooms, roasted peppers & provolone cheese*
- ❧ *Mushroom swiss burger - topped with mushrooms, & swiss cheese*
- ❧ *Bison burger - with cheddar cheese, bacon, & barbeque sauce*
- ❧ *Chicken & swiss –cajun or grilled chicken breast with cajun roasted pepper mayo & swiss cheese*
~ All burgers are served on a crustini roll with lettuce tomatoes, onion, pickle, mayo, mustard, & ketchup served with buttered vegetables ~

Dinner menu

Appetizers

- ❧ *Crab stuffed mushroom caps: field mushrooms filled with delicate crab & red pimento stuffing baked in garlic butter with parmesan cheese*
- ❧ *Peppered elk brochette: sirloin of locally grown elk pieces on a skewer generously seasoned with fresh ground pepper then grilled & served over cashew dipping sauce*
- ❧ *Crab cakes: three snow crab meat & pimento crab cakes grilled & served with our sesame dipping sauce & fresh lemon*
- ❧ *Bruschetta: marinated tomato & herbs with onions on toasted french bread warmed with parmesan cheese*

Salad choices

- ❧ *Mixed organic seasonal greens with citrus house dressing*
- ❧ *Caesar salad with sunflower seeds & croutons*

Entrée's

Seafood selections

- ❧ *Seafood plate: a whole caribbean rock lobster tail with prawns & scallops in creamy garlic sauce served with pasta*
- ❧ *Fresh catch: baked fresh rainbow trout stuffed with sautéed onions & bacon served with steamed rice*
- ❧ *Prawns & scallops: sautéed scallops & black tiger prawns with spicy sweet kiwi relish served on a bed of steamed rice*
- ❧ *Alaskan king crab - the biggest crab legs ever almost a full pound each! Served with steamed rice &*



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tarragon butter sauce

From the land & sea

- ✦ *Steak & lobster: an 80z. Local naturally raised alberta beef steak from our local pine haven farm, beside a whole caribbean rock lobster tail served with roasted potatoes and a side of drawn butter*
- ✦ *Steak & prawns: an 80z. Portion of naturally raised alberta beef loin steak from our local pine haven farm topped with as many black tiger prawns as we could get on the skewer roasted with cajun garlic butter & accompanied by roasted potatoes*

From the prairies

- ✦ *Filet mignon; a 100z. Portion of naturally raised alberta beef tenderloin steak from our local pine haven farm grilled to your liking & finished in red wine beef glace served with potatoes*
- ✦ *Chicken breast : tender grilled chicken breasts fanned over buttered pasta then baked with spinach cream & provolone cheese*
- ✦ *Rack of lamb: the chefs signature dish— slow roasted full rack of new zealand spring lamb with a cashew nut crust finished in red wine; served with potatoes.*

All entrees include both soup & choice of salad

Redstone Grill and Wine Bar, 5018 – 45 ST, Red Deer, 403 342-4980

- ✦ *Warm Beet and Gouda Salad*
 - ♦ *Locally grown variety beets, mixed greens, Sylvan Star peppercorn gouda with a white carrot honey balsamic vinaigrette*
 - ✦ *Slave Lake Whitefish Roulade*
 - ♦ *White fish filet stuffed with spinach and mascarpone cheese, rolled and steamed, topped with a citrus pumpkin butter, served with a sun dried tomato risotto and seasonal vegetables produced by A.P Thyme Holdings of Sylvan lake*
 - ✦ *Saskatoon Berry Cobbler*
 - ♦ *Local Saskatoon berries courtesy of Bott's Berry Farm baked with pie dough and finished with a fennel gelato produced by Little Ice Cream & Soda Shoppe in Red Deer*
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