

Appetizers

MUSSELS

Steamed in white wine sauce, served with naan bread. **13**

BRIE

Warm brie with roasted almonds and raspberry coulis, served with naan bread. **13**

BUFFALO WINGS *GF*

Ten piece wings with homemade buffalo sauce, served with carrots, celery sticks and ranch dip. **14**

BRUSCHETTA

A chef's own mixed of fresh tomato, onion, garlic, cilantro and seasoning on a toasted garlic baguette. **13**

RAILWAY ROLLS *GF*

Seven rice wrapped rolls with ground pork, carrots, onions, celery and rice vermicelli, served with sweet chili sauce. **12**

POTATO SKINS

Four pieces of fresh potato skins, topped with fresh bacon bits, monterey jack cheese and green onion. Served with sour cream. **11**

CALAMARI

Marinated fresh calamari and deep fried. Served with roasted pepper sauce. **13**

BEEF SALPICAO *GF*

Spanish inspired marinated beef, sautéed in olive oil, butter and mushrooms, topped with garlic flakes. Served with garlic bread. **16**

Soup & Salad

SOUP OF THE DAY

Enjoy the best homemade soup completely from scratch.
Bowl with garlic bread **8.5** Cup **4.5**

TOSSED GREEN SALAD *GF- with house dressing*

Tossed fresh lettuce, cucumber, onions, tomatoes and peppers with your choice of dressing. **10**

Add grilled chicken **4**, Add grilled shrimp **5**

CLASSIC CAESAR SALAD

Fresh romaine lettuce tossed in caesar dressing, topped with croûtons, fresh bacon bits and parmesan cheese. **12**

Add grilled chicken **4**, Add grilled shrimp **5**

GREEK SALAD

Mixed fresh tomato, cucumber, green peppers, onions, olives, in greek dressing and sprinkled with feta cheese. **12**

SHRIMP SALAD ROLLS *GF*

Three rolls in rice wrapper with lettuce, green onion, carrots and shrimp. Served with peanut sauce, topped with roasted peanuts. **10**

Main Dishes

CHICKEN SOUVLAKI

Three chicken skewers marinated and grilled with pita bread and tzatziki sauce. Served with greek salad. **16**

SHEPHERD'S PIE

A cottage pie with seasoned ground beef and mixed vegetables. Topped with cheesy mashed potato and baked golden brown. **15**

ASIAN STYLED SPAGHETTI

Chef's own version of sweet sauce mixed in ground beef and pork, topped with homemade meatballs. Served with garlic toast. **16**

FETTUCCINE ALFREDO

Juicy chicken or shrimp with fettuccine, in creamy alfredo sauce. Served with garlic toast. **16**

POTATO CRUSTED COD

Cod battered fillets with cheese and chives, topped with white wine sauce and asparagus. Served with vegetables and turmeric basmati rice. **19**

GARLIC GINGER GLAZED SALMON GF

Pan seared salmon fillets in a glazed garlic and ginger sauce, topped with asparagus. Served with vegetables and turmeric basmati rice. **22**

GRILLED PORK CHOP WITH FRENCH HERBS NEW

Chef's own marinated pork chop with special herbs and grilled to perfection. Served with seasonal vegetables and your choice of garlic whipped or baked potato. **18**

RASPBERRY CHICKEN GF

Seared chicken breast with a raspberry demi-glazed, topped with toasted almonds. Served with seasonal vegetables and your choice of garlic whipped or baked potato. **19**

DIEFEN-BURGER

A hearty homemade beef patty with bacon, swiss cheese, lettuce, tomato, onion, pickle, in a fresh sesame seed bun. Served with garden salad and your choice of baked or mashed potato. **16**

T-BONE STEAK

14 oz steak topped with sautéed mushroom. Served with seasonal vegetables and your choice of garlic whipped or baked potato. **34**

CERTIFIED CANADIAN ANGUS SIRLOIN

8 oz seared sirloin topped with sautéed mushroom. Served with seasonal vegetables and your choice of garlic whipped or baked potato. **20**

RIB EYE

10 oz AAA grilled topped with sautéed mushroom. Served with seasonal vegetables and your choice of garlic whipped or baked potato. **32**
Add grilled shrimp **5**

FRIDAY NIGHT PRIME RIB

An Aspen favourite! Chef's own slow cooked 10 oz prime rib, served with seasonal vegetables and your choice of garlic whipped or baked potato. **35**

GF = Gluten Friendly

 = Aspen Favourite