

Winter 2020-2021 Eagle's Eye Restaurant Lunch Menu

Appetizers

Soup Feature 12

Chef's Creation
8oz served with a warm bun

Eagle's Eye Salad 18

Fresh seasonal berries, cucumber, cherry tomatoes, feta cheese, candied nuts & seeds, kale, radicchio, iceberg lettuce, house maple dijon dressing (add marinated BC chicken breast 12)

Cobb Salad 24

Marinated BC raised chicken breast, hardboiled egg, maple candied bacon, Inspired Green Trio and iceberg lettuce, fresh avocado, carrots, cucumber, rainbow radish, cherry tomatoes, house maple dijon dressing

Beef Tartare 22

Alberta Beef Tenderloin, fresh herbs, shallot, capers, pickles, citrus, pine nuts, fresh seasonal berries, balsamic reduction and crostini

Beet Tartare (VG) 18

Cooked beets, fresh herbs, shallots, roasted garlic, citrus, organic rocket greens, candied walnuts, balsamic reduction and crostini

Fried Calamari 18

Spicy breaded squid on a bed of organic rocket greens with bell pepper ribbon and house made citrus aioli

Truffle Fries 18

French fries, truffle oil, parmesan cheese and chives

Charcuterie and Cheese for two 48

Variety of artisan cheese and charcuterie, pickled vegetables, candied nuts, house made chutney, fresh seasonal berries and crostini

Entrées

Prime Rib Burger 32

AAA Alberta prime rib patty, apple wood smoked cheddar cheese, onion jam, candied maple bacon, house made Eagle's Eye aioli, Inspired Greens Trio, organic rocket greens, tomato, pickle, on a multigrain brioche bun served with fries (Gluten free bun available)

Chicken burger 32

Grilled marinated BC chicken breast, apple wood smoked cheddar cheese, candied maple bacon, crispy onion ring, sriracha aioli, inspired greens trio, organic rocket greens, tomato, on a brioche bun served with fries

Steak Sandwich 38

Alberta beef tenderloin, white wine sautéed Canadian mushroom and onions, organic rocket greens, house made Eagle's Eye aioli, rye and grains bagnet bread served with truffle roasted potatoes and house salad

Daily Vegan Pasta (VG) 32

Chef's daily creation, ask your server

Canada's Most Elevated Dining Experience
Eagle's Eye Chef Christel Grenier

