

Eagle’s Eye Lunch Menu

Soup of the Day

Served with rosemary and sea salt focaccia  
12

Seafood Chowder

An abundance of west coast seafood with potatoes and vegetables in a creamy broth, served with sea salt focaccia  
12

Garlic Bread VG

Freshly baked ciabatta with herbed garlic butter  
9

Truffle Fries V, GF

An Eagle’s Eye tradition, tossed with truffle oil, chives and parmesan  
14

Add Truffle Fries to any meal for \$7

Shakshouka VG

Spiced tomato sauce, bell pepper, spinach, onion, poached egg, goat cheese and grilled flat bread  
22

Summer Salad VG, GF

Artisan greens, basil vinaigrette, infused watermelon, feta cheese, Kalamata olive, fresh mint and toasted pumpkin seeds  
19

Power Bowl V, GF, DF

Lemon and mint quinoa, edamame beans, cucumber, pickled radish, red cabbage, house made kimchi, nori sesame crumble and spicy mayo  
21

Add Marinated Tuna Tartare \$8

Add Crispy Chicken \$6.50

Chicken Satay Skewers DF

Marinated chicken thighs, peanut sauce, Asian crispy noodle salad and toasted coconut  
18

Marinated Ahi Tuna Tartare GF, DF

Crisp green salad with scallions and cilantro, mango, Pico de Gallo and corn tortillas  
19

Handhelds include a side of fries or mixed greens  
Sub Soup for \$3 or Truffle Fries for \$7

Beef Burger

AAA Alberta prime rib patty, toasted brioche bun, smoked cheddar cheese, crisp lettuce, beef steak tomato, dill pickle, crispy shallots, EE signature Aioli and chipotle bacon jam  
27

Substitute Portabella Steak less \$3

Open Steak Sandwich

4oz strip loin steak, EE signature Aioli, Chimichurri, caramelized onion, Swiss cheese, arugula and tomato  
29

Substitute Portabella Steak less \$3

Smoked Salmon Bagel

Everything bagel, smoked Steelhead salmon, arugula, truffled egg salad and pickled red onion  
24

Veggie Pita VG

Falafel, hummus, feta cheese, cherry tomato, red onion, global seasonings and tahini drizzle  
23

Chicken Pesto Focaccia

Rosemary and sea salt focaccia, sliced chicken, fresh basil pesto, arugula, vine tomato, balsamic glaze and parmesan cheese  
24

Almond Cake

Soaked with orange and spiced rum. Served with marinated pineapple and vanilla ice cream.  
14

Double Chocolate and Haskap Berry Brownie

Served with whipped sour cream and fresh berries.  
14

Ice Cream Coupe

Three scoops of artisan ice cream with Chef’s panache.  
11

We are able to modify most menu items but have highlighted some of the more common inquires.  
Please inform your sever about any specific allergies.

V – Vegan | GF – Gluten Free | VG – Vegetarian | DF – Dairy Free

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