

## Eagle's Eye Restaurant Lunch Menu

### SHARE

#### Truffle Fries **GF V**

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

16

#### Calamari

Tajin seasoning, Kaffir lime mayo and grilled pineapple salsa

23

#### Poutine The Classic **GF V**

Gravy and cheese curds

18

#### Pulled Bison Poutine **GF**

Slow cooked bison brisket, bison jus and cheese curds

20

#### Crispy Pork Belly Bao Buns **DF**

3 pcs, hoisin, Asian slaw and sesame

19

#### Chicken Satay Skewers **DF**

Grilled chicken, peanut sauce, Asian crispy noodle salad and toasted coconut

18

#### Soup of the day

Changing daily - served with a warm roll

14

#### Roasted Squash Salad **GF V**

Artisan greens, maple dijon vinaigrette, butternut squash, pickled vegetables, candied walnuts and goat cheese

20

#### Caesar Salad

Romaine lettuce, confit garlic Caesar dressing, Parmesan, bacon, soft boiled egg and focaccia

21 *add crispy chicken or smoked tofu +\$6.50*

#### Power Bowl **GF V DF**

Quinoa tabbouleh, hummus, dukkah, cherry tomato, cucumber, pickled radish and Kaffir lime mayo

21 *add crispy chicken or smoked tofu +\$6.50*

#### Canada's Most Elevated Dining Experience!

...where moments become memories.

### HANDHELD

#### Beef Burger

6 oz Angus beef patty, brioche bun, smoked cheddar, crisp lettuce, tomato, dill pickle, crispy shallot, Eagle's Eye signature aioli and chipotle bacon jam

28

#### Elk Burger

6oz elk patty, brioche bun, Gruyere cheese, mushroom mayo, Haskap berry chutney, crisp lettuce, tomato and crispy shallots

32

#### Haloumi Burger **V**

Maple glazed, brioche bun, bell pepper tapenade, baby spinach, tomato, Eagle's Eye signature aioli and pickled red onion

23 *Vegan option with smoked tofu*

#### Bison Chili Skillet **GF**

Legumes, sour cream, cheddar, candied jalapeno and choice of corn bread or fries

25

#### Ricotta on Sourdough **V**

Toasted sourdough bread, heirloom tomato, ricotta, watercress, pomegranate and toasted almond

22

#### Smoked Salmon Bagel

Everything bagel, smoked Steelhead salmon, truffled egg salad, pickled red onion and baby spinach

24

#### Grilled Chicken Focaccia

Chicken thighs, basil pesto, Parmesan, baby spinach, heirloom tomato and balsamic reduction

25

*Includes a side of fries or mixed greens*

### DESSERTS

#### White Chocolate Cheesecake **V**

Chevre, pink peppercorn and raspberry

14

#### Coconut Panna Cotta **GF DF**

Passion fruit, meringue and pistachio

14

#### Brownie **V**

Tahini, pecan and vanilla bean ice cream

14

**DF** – Dairy Free | **GF** – Gluten Free | **V** - Vegetarian

Please let our team know about any food allergies or dietary restrictions prior to ordering to ensure we can offer you the best possible dining experience.