Sir Norman Lounge Food Menu

Tomato Soup

Canadían Cheddar Grílled Cheese Sourdough

Ahi Niçoise Salad

Seared Ahí Tuna (Rare), Green Beans, Tomatoes, Olíves, Hard Boiled Egg, Potatoes, Olíve Oíl, Balsamíc Vinaígrette

\$30

Caesar Salad

Garlíc Croutons, Parmesan Cheese, Anchovies, Olíves, Tomatoes, Lemon

\$19

Winter Greens Salad

Brussels Sprouts Leaves, Dates, Winter Squash Purée, Toasted Pumpkin Seeds, Maple Balsamic Vinaigrette

\$19

Add to Salads

Pan-Seared Chicken Breast **\$10**Sautéed Black Tiger Prawns **\$10**

Margherita Pizza

San Marzano Tomatoes, Mozzarella, Basíl **\$23**

Pepperoní Pízza

Pepperoní, San Marzano Tomatoes, Mozzarella **\$25**

Chicken Quesadilla

Jalapeño Monterey Jack Cheese, Píco De Gallo, Salsa, Guacamole & Sour Cream

\$25

Smash Burger

Two AAA Alberta Beef Patties, Gruyère Cheese, Caramelized Onion Aioli, Tomato, Iceberg Lettuce, Dill Pickles, House Burger Sauce, Brioche Bun, House-Made French Fries or House Salad

\$27

Crispy Chicken Burger

Breaded Chicken Thigh, Pretzel Bun, Yuzu Pickled Cucumbers, Butterleaf Lettuce, House-Made French Fries

\$27

Scallops on Soft Polenta

Pan Seared Scallops, Brussels Sprouts Leaves, Charred Jalapeno Soft Polenta, Verde Crema, Pickled Red Onions

\$34

Mojito

Mint Sponge, Rum Cream, Lime Mousse, Yuzu Macaron

\$22

Pomme Louise

Cínnamon Ganache, Caramelízed Apples, Phyllo Dough

\$18

Deconstructed Nanaimo Bar

Cacao Crackers, Vanilla Cream, Roasted Coconut Meringue, Graham Caramel

\$19

Carefully curated by: Yulieth Arevalo, Brad Adams & Their Team