

Chateau Louis

APPETIZERS

- SHRIMP PIL-PIL** gf **16.5**
cooked in a rich tomato sauce, served with garlic baguette
- CHICKEN & VEGETABLE GYOZA** **12.5**
sautéed in sesame oil, served with sweet chili sauce
- FRIED CALAMARI** gf **16.5**
with tzatziki and lemons
- CHICKEN THAI BITES** gf **14.5**
tossed in sweet chili sauce

SOUP & SALAD

- CREAM OF WILD MUSHROOM SOUP** gf **9.5**
- SOUP OF THE DAY** **7.5**
- CAESAR SALAD** **13.5**
house made dressing, herb croutons & asiago cheese
add chicken breast or shrimp 6.5
- TACO SALAD** gf **19.5**
with choice of beef or chicken
mixed greens, tomatoes, onions, peppers, guacamole & cheddar
served with nacho chips, fresh salsa & sour cream
- SALAD NIÇOISE** gf **18.75**
romaine, tomato, potato, tuna, olives, peppers, boiled eggs, and
green beans served with ranch & herb vinaigrette

SKILLETS & BOWLS

- CHICKEN TERIYAKI** **20.5**
stir fry chicken tenders with Oriental vegetables on jasmine rice
or chow mein noodles
- GINGER BEEF** **20.5**
tender strips of beef marinated in a tangy ginger sauce with vegetables
on jasmine rice or chow mein noodles
- CHICKEN OR PRAWN FETTUCCHINI** **21.5**
with onions, mushrooms, spinach, pinenuts, garlic pesto & cream
- BEEF STROGANOFF** **24.5**
cooked with mushroom & onions in a creamy red wine demi
served on fettuccini, garnished with pickles
- BUTTER CHICKEN** gf **20.5**
with peppers, onions & mushrooms and curried cream on Jasmine rice
topped with sour cream

*At Chateau Louis we strive to provide the freshest local, top quality products available.
All sauces, salad dressings and desserts are freshly made in the hotel kitchen.
Bon Appetit! Rida Ben Mansour, Executive Chef*



ENTRÉES

BABY BACK RIBS gf marinated in chipotle tequila BBQ sauce	29.75
MEDALLIONS OF BEEF gf cooked in red wine demi	24.5
BREAST OF CHICKEN gf creamy mushroom sauce	24.5
BAKED BC SALMON gf fillet with garlic prawns	30.5

Entrées are served with fresh vegetables and appropriate rice or potatoes

FAVOURITES

STEAK SANDWICH Alberta AAA top sirloin on garlic focaccia, served with fries	21.5
KING LOUIS BURGER broiled chuck burger with bacon, mushrooms & cheddar cheese served with choice of fries, tossed salad or coleslaw	20.5
CHICKEN FINGERS gf with fries & honey mustard sauce	14.5
BUTTERMILK FRIED CHICKEN gf fresh Canada grade A fryers marinated in buttermilk & spices served with fries, coleslaw & chicken gravy	23.5

DESSERTS gf

CARROT CAKE encased in a cream cheese icing	11.5
VANILLA CRÈME BRULÉE rich custard base topped with hardened caramelized sugar	10.5
CHOCOLATE GANACHE CAKE chocolate chiffon layered with chocolate ganache	12.5
FRESH BERRY CHEESECAKE baked cheesecake topped with strawberry coulis & fresh berries	11.5
APPLE RHUBARB CRUMBLE apple & rhubarb compote under a cinnamon walnut streusel crust served with vanilla ice cream	9.75

*All desserts are gluten free and made
fresh in the hotel kitchen*

BEVERAGES

COFFEE OR TEA	4.5
HERBAL TEA	4.75
SOFT DRINKS	4.5
MILK 2%	4.5
ALMOND MILK	5.5
FEATURE WINES	
150 ml	10
250 ml	15

Prices do not include gratuity or gst