

# Lunch

## SOUP & SALAD

<b>CREAM OF WILD MUSHROOM SOUP</b> gf	<b>9.5</b>
<b>SOUP OF THE DAY</b>	<b>7.5</b>
<b>CAESAR SALAD</b> house made dressing, herb croutons, asiago cheese & lemon add chicken or shrimp 6.5	<b>13.5</b>
<b>TACO SALAD</b> gf with choice of beef or chicken romaine, greens, tomatoes, onions, peppers, corn, beans & cheddar served with chips, fresh salsa, sour cream & guacamole	<b>19.5</b>
<b>SPINACH SALAD</b> gf with pickled beets, goat cheese, candied pecans & honey cream dressing	<b>15.5</b>
<b>SALAD NIÇOISE</b> gf romaine, tomato, potato, tuna, olives, peppers, boiled eggs & green beans served with ranch & herb vinaigrette	<b>18.75</b>

## SPECIALTIES

<b>COSSACK PLATE</b> perogies, kubassa & sauerkraut served with sour cream and grainy mustard	<b>16.5</b>
<b>FILLET OF TROUT</b> gf with almond butter, served with Jasmine rice and vegetable medley	<b>24.5</b>
<b>BREAST OF CHICKEN</b> gf creamy mushroom sauce, served with vegetables, Chef's potatoes or Jasmine rice	<b>24.5</b>
<b>ALBERTA AAA TOP SIRLOIN STEAK SANDWICH</b> on garlic focaccia bread served with fries	<b>21.5</b>
<b>LOUIS BURGER</b> broiled chuck burger with bacon, mushrooms & cheddar cheese on a brioche bun with lettuce, tomatoes, onions & dill pickle with choice of fries, tossed salad or coleslaw	<b>20.5</b>
<b>BUTTERMILK FRIED CHICKEN</b> gf fresh Canada Grade A fryers marinated in buttermilk & spices with fries, coleslaw & gravy	<b>23.5</b>

*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, Executive Chef Rida Ben Mansour*

## FAVOURITES

<b>COD &amp; CHIPS</b> gf	<b>15.5</b>
4 oz blue cod tail with fries, tartar sauce, coleslaw & lemon extra piece of cod 6.5	
<b>CHICKEN FINGERS &amp; FRIES</b> gf	<b>14.5</b>
with honey mustard dip	
<b>FINGERS &amp; SKINS</b> gf	<b>15.5</b>
with bacon, green onions, sour cream and honey mustard dip	
<b>CHICKEN &amp; VEGETABLE GYOZA</b>	<b>12.5</b>
sautéed in sesame oil and served with sweet chili sauce	
<b>CHICKEN OR SHRIMP QUESADILLA</b>	<b>17.75</b>
peppers, onions, jalapenos & tomato wrapped in a flour tortilla melded with three cheeses served with fresh salsa & sour cream	
<b>BAKED NACHOS</b> gf	<b>16.5</b>
with peppers, jalapenos, tomatoes, onions, shredded cheese and chicken or beef served with freshly made salsa & sour cream Add guacamole 5	

## SANDWICHES

<b>GRILLED REUBEN</b>	<b>18.75</b>
pastrami, sauerkraut & Swiss cheese on dark rye with grainy mustard	
<b>CHICKEN CLUBHOUSE</b>	<b>18.75</b>
fresh chicken breast, bacon, lettuce, tomato & cheddar cheese	
<b>GRILLED CHEESE</b>	<b>14.5</b>
with cheddar, Swiss & mozzarella	
<b>OPEN FACE ROAST BEEF</b>	<b>18.75</b>
on French bread with mushrooms, onions and au jus	
<b>TUNA MELT</b>	<b>15.5</b>
open face on brioche bun with mozzarella & cheddar	
<b>BLT</b>	<b>14.5</b>
bacon, lettuce & tomatoes	

*Sandwiches are served with coleslaw and either tossed salad or fries. Substitute Caesar salad 3.5*

## SKILLETS & BOWLS

<b>CHICKEN TERIYAKI STIR FRY</b>	<b>20.5</b>
chicken tenders with Oriental vegetables on Jasmine rice or chow mein noodles	
<b>GINGER BEEF</b>	<b>20.5</b>
tender strips of beef marinated in a tangy ginger sauce with vegetables on Jasmine rice or chow mein noodles	
<b>BUTTER CHICKEN</b> gf	<b>20.5</b>
with peppers, onions & mushrooms and curried cream on Jasmine rice	
<b>CHICKEN OR PRAWN FETTUCINE</b>	<b>21.5</b>
with onions, spinach, mushrooms, pinenuts, garlic pesto & cream	

## DESSERTS gf

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

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

## BEVERAGES

<b>COFFEE OR TEA</b>	<b>4.5</b>
<b>HERBAL TEA</b>	<b>4.75</b>
<b>SOFT DRINKS</b>	<b>4.5</b>
<b>FRUIT JUICE</b>	<b>4.5</b>