

## START OR SHARE

BEET SOUP GFO V

Sour cream, dill, grilled Saltine Bakery sourdough

## MUSHROOMS & RICOTTA GFO V

Roasted cultivated mushrooms, whipped ricotta & goat cheese, roasted garlic, grilled Solo Italia ciabatta baguette

### GARLIC PARMESAN WINGS

Garlic parmesan aioli

# $B \cup W L S$

#### CIRCA SALAD GF V

Tuscan greens, grilled corn, gem tomatoes, roasted pumpkin seeds, radish, Coteau Creamery feta cheese, honey thyme vinaigrette

### CAESAR SALAD GFO

Baby romaine, pork belly croutons, Bothwell Farms smoked parmesan, anchovy buttermilk dressing, lemon parmesan crumb

### COBB SALAD GF

Baby greens, grilled chicken, avocado, gem tomato, cucumber, pickled onion, Drake Farms bacon, Coteau Creamery plains blue cheese, boiled egg, lemon dill vinaigrette

### SASKATCHEWAN GRAIN BOWL GF V

Wild rice, Silo lentils, roasted corn, apples, sunflower seeds, pickled radish, Coteau Creamery feta, Howland's honey cider vinaigrette

Bowl Add-ons +	-8	Grilled	chicken	breast
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- +12 Salmon
- +13 Flat iron steak

## FLATBREADS

### GRILLED ZUCCHINI & TOMATO V

Oven dried tomato, arugula, goat cheese, balsamic glaze, Solo Italia wood-fired dough

### SMOKED DUCK

Duck confit, pickled peppers, fermented chili honey, San Marzano tomato sauce, mozzarella cheese, Solo Italia wood-fired dough

## HANDHELDS

11	All sandwiches are served with garlic parmesan fries $\&$ maple sage aioli	
12	<b>TRUFFLE CHEDDAR BURGER GFO</b> 6oz chuck patty, Drake Farms bacon, Gravelbourg mustard aioli, pickled onion, roasted mushrooms, Earnest Greens shoots, Bothwell Farms truffle cheddar cheese, brioche bun	24
19	CHUCK BURGER GFO 6oz chuck patty, bistro sauce, lettuce, tomato, pickled red onion, brioche bun	20
13	CAJUN CHICKEN SANDWICH GFO Spiced chicken breast, Earnest Greens shoots, bread $\tilde{\Delta}$ butter pickles, buttermilk fried onions, remoulade, brioche bun	22
14	COUNTRY HAM & CHICKEN CLUB GFO Shaved ham, grilled chicken, maple sage aioli, apple jam, tomato. Drake Farms bacon, fried egg, Bothwell Farms smoked gouda, Earnest Greens shoots, multigrain bread	22
24	CHICKEN TIKKA WRAP GFO Grilled chicken tikka, pickled onion, pea shoots, feta cheese, butter chicken aioli, grilled garlic naan	22
20	Sandwich Add-ons +2 Bothwell Farms smoked gouda +2 Fried egg +2.5 Drake bacon	
	DESSERTS	
	CHOCOLATE GANACHE CAKE Espresso mousse, strawberry compote, candied walnuts	10

### MELON TART Honey lavender compressed melon,

lemon pastry cream

### SOUR CHERRY CHEESECAKE GFO IO

10

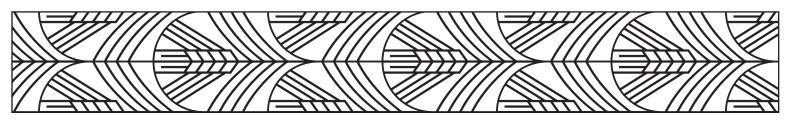
Vanilla & citrus custard, Over the Hill sour cherries, graham crumb, rosemary candied almond

22

20

### GLUTEN FRIENDLY OPTION AVAILABLE GFO GLUTEN FRIENDLY GF VEGETARIAN V DAIRY FREE DF

If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our servers for assistance when selecting menu items. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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