



LUNCH MENU N^o1

\$28 / PERSON

*please select one item
from each of the following categories*

SOUP OR SALAD

STEAKHOUSE SOUP

AAA Alberta beef, green peas, tomato, rich beef broth, potatoes

SIMPLE GREENS SALAD

Baby greens, cucumbers, radishes, white balsamic vinaigrette

ENTRÉES

SPICY LOBSTER TACOS

Atlantic lobster, flour tortillas, cabbage, jalapeños, sriracha, salsa, radish, cilantro, lime. Served with fries.

BAR 94 BURGER

7oz Alberta beef, aged cheddar, lettuce, tomato, onion, mayo, fresh baked Kaiser. Served with fries.

CLUBHOUSE

Roasted chicken, bacon, monterey jack, lettuce, tomato, lemon basil mayo, Texas toast. Served with fries.

DESSERT

CARROT CAKE

Cream cheese icing, caramel, candied pecans





LUNCH MENU NO2

\$30 / PERSON

*please select one item
from each of the following categories*

SOUP OR SALAD

STEAKHOUSE SOUP

AAA Alberta beef, green peas, tomato, rich beef broth, potatoes

SIMPLE GREENS SALAD

Baby greens, cucumbers, radishes, white balsamic vinaigrette

CAESAR SALAD

*Romaine lettuce, crispy bacon, croutons, parmesan,
creamy dressing, lemon wedge*

ENTRÉES

STEAK SANDWICH

*AAA Alberta 7oz sirloin, prepared medium, Stella Artois
onion rings, grilled bread served with fries.*

SPICY LOBSTER TACOS

*Atlantic lobster, flour tortillas, cabbage, jalapeños, sriracha,
salsa, radish, cilantro, lime served with fries.*

CLUBHOUSE

*Roasted chicken, bacon, monterey jack, lettuce, tomato,
lemon basil mayo, Texas toast. Served with fries.*

DESSERT

CLASSIC CRÈME BRÛLÉE

Rich custard, torched crust, fresh fruit

CARROT CAKE

Cream cheese icing, caramel, candied pecans





LUNCH MENU NO3

\$35 / PERSON

*please select one item
from each of the following categories*

SOUP OR SALAD

STEAKHOUSE SOUP

AAA Alberta beef, green peas, tomato, rich beef broth, potatoes

SIMPLE GREENS SALAD

Baby greens, cucumbers, radishes, white balsamic vinaigrette

CAESAR SALAD

*Romaine lettuce, crispy bacon, croutons, parmesan,
creamy dressing, lemon wedge*

ENTRÉES

MUSHROOM POLENTA

*Creamy polenta herb oil, sautéed mushrooms, truffle crème
fraîche, crispy herbs.*

CHICKEN SUPREME

*Free-run Chicken Supreme, Sriracha pesto, fingerling potatoes,
asparagus, parsley*

STEAK SANDWICH

*AAA Alberta 7oz sirloin, prepared medium, Stella Artois
onion rings, grilled bread served with fries*

DESSERT

CLASSIC CRÈME BRÛLÉE

Rich custard, torched crust, fresh fruit

CARROT CAKE

Cream cheese icing, caramel, candied pecans





LUNCH MENU NO 4

\$40 / PERSON

*please select one item
from each of the following categories*

SOUP OR SALAD

STEAKHOUSE SOUP

AAA Alberta beef, green peas, tomato, rich beef broth, potatoes

SIMPLE GREENS SALAD

Baby greens, cucumbers, radishes, white balsamic vinaigrette

CAESAR SALAD

*Romaine lettuce, crispy bacon, croutons, parmesan,
creamy dressing, lemon wedge*

ENTRÉES

MUSHROOM POLENTA

*Creamy polenta herb oil, sautéed mushrooms, truffle crème
fraîche, crispy herbs.*

CHICKEN SUPREME

*Free-run chicken supreme, sriracha pesto, fingerling potatoes,
asparagus, parsley*

TENDERLOIN

*6oz, prepared medium, rosemary-lemon pepper roasted
fingerling potatoes, cabernet demi*

DESSERT

CLASSIC CRÈME BRÛLÉE

Rich custard, torched crust, fresh fruit

CARROT CAKE

Cream cheese icing, caramel, candied pecans



DINNER MENU N^o1

\$48 / PERSON



*please select one item
from each of the following categories*

SOUP OR SALAD

STEAKHOUSE SOUP

*AAA Alberta beef, green peas, tomato,
rich beef broth, potatoes*

SIMPLE GREENS SALAD

*Baby greens, cucumbers, radishes,
white balsamic vinaigrette*

ENTRÉES

CHICKEN SUPREME

*Free-run chicken supreme, sriracha pesto,
fingerling potatoes, asparagus*

NEW YORK STRIPLIN

*8oz, prepared medium, rosemary-lemon pepper roasted
fingerling potatoes, cabernet demi*

MUSHROOM POLENTA

*Creamy polenta herb oil, sautéed mushrooms,
truffle crème fraîche, crispy herbs*

DESSERT

CARROT CAKE

*Mascarpone sorbet, cream cheese icing, caramel,
candied pecans*

CLASSIC CRÈME BRÛLÉE

Rich custard, torched crust, fresh fruit



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DINNER MENU NO2

\$52 / PERSON



*please select one item
from each of the following categories*

SOUP OR SALAD

STEAKHOUSE SOUP

*AAA Alberta beef, green peas, tomato,
rich beef broth, potatoes*

SIMPLE GREENS SALAD

*Baby greens, cucumbers, radishes,
white balsamic vinaigrette*

CAESAR SALAD

*Romaine lettuce, crispy bacon, croutons, parmesan,
creamy dressing, lemon wedge*

ENTRÉES

ATLANTIC SALMON

*Pan seared Atlantic salmon, salsa verde,
Roasted fingerling potatoes*

NEW YORK STRIPLIN

*8oz, prepared medium, rosemary-lemon pepper roasted
fingerling potatoes, cabernet demi*

CHICKEN SUPREME

*Free-run chicken supreme, sriracha pesto,
fingerling potatoes, asparagus*

DESSERT

CLASSIC CRÈME BRÛLÉE

Rich custard, torched crust, fresh fruit

CARROT CAKE

*Mascarpone sorbet, cream cheese icing, caramel,
candied pecans*



DINNER MENU N°3

\$56 / PERSON



*please select one item
from each of the following categories*

SOUP OR SALAD

STEAKHOUSE SOUP

*AAA Alberta beef, green peas, tomato,
rich beef broth, potatoes*

SIMPLE GREENS SALAD

*Baby greens, cucumbers, radishes,
white balsamic vinaigrette*

CAESAR SALAD

*Romaine lettuce, crispy bacon, croutons, parmesan,
creamy dressing, lemon wedge*

ENTRÉES

ATLANTIC SALMON

*Pan seared Atlantic salmon, salsa verde,
Roasted fingerling potatoes*

TENDERLOIN

*6oz, prepared medium, rosemary-lemon pepper roasted
fingerling potatoes, cabernet demi*

CHICKEN SUPREME

*Free-run chicken supreme, sriracha pesto,
fingerling potatoes, asparagus*

DESSERT

CLASSIC CRÈME BRÛLÉE

Rich custard, torched crust, fresh fruit

CARROT CAKE

*Mascarpone sorbet, cream cheese icing, caramel,
candied pecans*



DINNER MENU N^o4

\$62 / PERSON



*please select one item
from each of the following categories*

APPETIZERS

STEAKHOUSE SOUP

*AAA Alberta beef, green peas, tomato,
rich beef broth, potatoes*

CAESAR SALAD

*Romaine lettuce, crispy bacon, croutons, parmesan,
creamy dressing, lemon wedge*

SEAFOOD COCKTAIL

*Jumbo prawns, chilled mussels, smoked salmon,
langoustine, sambal cocktail sauce, pickled celery*

ENTRÉES

'SURF & TURF'

*6oz tenderloin, prepared medium, jumbo prawns,
truffle lobster mac n' cheese, béarnaise sauce*

ATLANTIC SALMON

*Pan seared Atlantic salmon, salsa verde,
Roasted fingerling potatoes*

DUCK

*Brome lack duck breast, rosemary-lemon pepper roasted
potatoes, blackberry mint compote, crispy leeks*

DESSERT

CLASSIC CRÈME BRÛLÉE

Rich custard, torched crust, fresh fruit

CARROT CAKE

*Mascarpone sorbet, cream cheese icing, caramel,
candied pecans*



DINNER MENU NO 5

\$70 / PERSON



please select one item from each of the following categories

SOUP OR SALAD

STEAKHOUSE SOUP

AAA Alberta beef, green peas, tomato, rich beef broth, potatoes

SIMPLE GREENS SALAD

Baby greens, cucumbers, radishes, white balsamic vinaigrette

CAESAR SALAD

Romaine lettuce, crispy bacon, croutons, parmesan, creamy dressing, lemon wedge

APPETIZERS

SEAFOOD COCKTAIL

Jumbo prawns, chilled mussels, smoked salmon, langoustine, sambal cocktail sauce, pickled celery

24 HOUR BACON

24 hour braised slab bacon, seared presto, pickled mustard

ENTRÉES

CHICKEN SUPREME

Free-run chicken supreme, sriracha pesto, fingerling potatoes, asparagus, parsley

'SURF & TURF

6oz tenderloin, prepared medium, jumbo prawns, truffle lobster mac n' cheese, béarnaise sauce

ATLANTIC SALMON

Pan seared Atlantic salmon, salsa verde, Roasted fingerling potatoes

12 OZ. NEW YORK STRIPLOIN

Prepared medium, rosemary-lemon pepper roasted fingerling potatoes, seasonal vegetables, peppercorn demi

DESSERT

CLASSIC CRÈME BRÛLÉE

Rich custard, torched crust, fresh fruit

CARROT CAKE

Mascarpone sorbet, cream cheese icing, caramel, candied pecans

CHOCOLATE DECADENCE

Flourless chocolate cake, rich mousse, ganache, crunchy chocolate pearls

