



Sheraton[®]

RED DEER HOTEL

Dinner

5:00 PM - 10:00 PM

STARTERS

Beef Carpaccio

Thinly sliced herb striploin of beef with shaved parmesan, fried capers and arugula salad 16

Braised Beef Short Rib Tacos

Alberta AAA beef with BBQ sauce, roasted red peppers, Monterey Jack cheese, marinated cabbage and coriander leaves 17

Chicken Lettuce Cups

Green leaf lettuce cups, marinated chicken, crispy chow mein noodles, roasted peanuts, kimchi and Gochujang sauce 16

West Coast Crab Cakes

Lightly breaded crab cakes with lemon and chipotle aioli, roasted corn salsa and tomato fennel relish 17

Flatbread

Toasted flatbread with prosciutto, olive oil, caramelized onion, tomato, goat cheese, pesto, arugula and balsamic glaze 16

Breaded Chicken Satay

Buttermilk fried chicken satay with house made sriracha mayo 15

SOUPS

Corn & Potato Soup GF

Prairie corn and Yukon potato with chive crème fraîche 8

Daily Soup Creation

Ask your server for today's selection 7

SALADS

Caesar Salad

Bacon chips, parmesan cheese, croutons and house-made garlic dressing 12

Spinach Salad GF

Tossed in a truffle honey balsamic vinaigrette, dried cranberries, caprine goat cheese crumble, orange pieces and toasted pumpkin seeds 12

SALADS

Pear Salad GF

Baby greens, slivered pears, grana podano cheese, spiced pecans and pomegranate vinaigrette 14

Grapefruit & Orange Salad GF

Spring greens with citrus sections, sliced radish, cucumber, pine nuts, fennel and orange vinaigrette 12

Add sauteed prawns 8

Add grilled chicken breast 6

Add grilled beef striploin 8

SANDWICHES & BURGERS

Served with fries. Substitute a cup of soup, caesar salad or sweet potato fries 2

Sheraton Grilled Chicken Club

Crisp bacon, tomatoes, lettuce, and mayo 17

Beef Burger

Classic burger bun with tomato, lettuce, red onion, and pickle mayo 17

Sheraton Burger

Fried egg, sautéed mushrooms, smoked gouda, tomato, lettuce, red onion, and pickle mayo 20
Add Cheese 3.5 | Bacon 3.5

Beef Dip

Alberta AAA prime rib beef with cheddar cheese and caramelized onions on a toasted demi bun 18

PASTA

Grilled Chicken Linguine

Oven roasted portobello mushrooms and tomatoes with basil and garlic cream sauce. Served with crostini 19

Smoked Chorizo Sausage Farfalle

Onion, garlic, roasted red pepper, lima beans, arugula, parmesan, pesto and bow tie pasta 21

ENTREES

Open Faced Omelette GF

Brie cheese and mushroom omelette topped with a pear salad 17

Rice Noodle Bowl

Marinated rice noodles, slivered vegetables, sesame hoisin sauce, fresh cilantro and chopped roasted peanuts 10

FROM THE GRILL

Bone-In Pork Loin GF

Grilled Alberta pork loin chop with maple marinated apple, smoked corn mashed potatoes, seasonal vegetables and calvados jus 35

Roasted Half Chicken GF

Served with roasted tomato, cipollini onion, seasonal vegetables and chive roasted potatoes 28

Grilled Lamb Sirloin GF

Chive roasted potatoes, seasonal vegetables, chimichurri, cafe du Paris and natural jus 24

8oz Beef Striploin GF

Seasonal vegetables, smoked corn mashed potatoes, sautéed mushrooms, cafe du Paris and red wine jus 35

10oz Beef Ribeye GF

Seasonal vegetables, smoked corn mashed potatoes, sautéed mushrooms, cafe du Paris and red wine jus 38

10oz Bone-In Veal Chop GF

Seasonal vegetables, smoked corn mashed potatoes, cipollini onion, slab bacon, cafe du Paris and red wine jus 48

ADD ON'S

Bacon 3.5

Cheese 3.5

Sautéed Mushrooms 7

Sautéed Onions 2.5

Red Wine Jus 4

Seasonal Vegetables 7

Fries and Chipotle Mayo 7

Sweet Potato Fries & Chipotle Mayo 7

*Consuming raw or undercooked meat, seafood, and eggs may increase your risk of food-borne illness. 18% gratuity will be added to groups of 8 people or more. GF We pride ourselves on providing gluten friendly menu choices. While we endeavour to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. ©2018 Starwood Hotels & Resorts Worldwide, Inc.

