

LUNCH MENU

Available after 11:30am

APPETIZERS

GF **DRY RIBS** *Marinated in-house and slow-roasted, deep-fried and dusted with salt and lemon pepper. \$12*

GF **CHICKEN WINGS** *Deep-fried wings tossed in your choice of BBQ, Hot, Honey-Hot, Hot Buffalo, Mild Buffalo, Lemon Pepper, Honey Garlic, Teriyaki or Salt and Pepper. \$13*

PHYLLO CRUSTED SHRIMP *Six pieces of breaded shrimp, fried and served with a side of sweet chili sauce \$12*

POT STICKERS *Six pork and vegetable stuffed wontons, fried and served with a side of ponzu sauce \$9*

SOUPS

SOUP DE JOUR *Ask your server for details on the Chef`s daily creation \$5*

FRENCH ONION SOUP *Brown butter and caramelized onion soup, topped with herbed croutons and baked with Swiss cheese \$7*

SALADS


All of our fresh salads are served with warm focaccia bread and garlic dipping oil – all bread is sourced locally from Howard’s Bakery in Maple Creek and Manley’s Bread and Honey in Consul

CLASSIC CAESAR SALAD *Crisp romaine tossed with in-house dressing topped with bacon, shaved parmesan and herbed croutons \$10*
Add a crispy chicken breast for \$5

CHEF SALAD *A fresh mix of artisan and micro-greens, topped with chicken, diced ham, hard-boiled egg, tomato, carrot, cucumber, onion and herbed croutons. Topped with shredded, mixed cheese and your choice of dressing \$15*

SEARED SALMON SALAD *Fresh green medley with tomato, carrot, cucumber, onion and herbed croutons, tossed with in-house tangy citrus dressing and topped with a pan-seared Atlantic salmon filet \$15*

GF **SIRLOIN STEAK SALAD** *Fresh greens, with tender, julienne “AAA” sirloin steak, stir-fried with peppers, mushrooms, onions and topped with melted cheddar cheese. Tossed in a fire-roasted tomato and basil vinaigrette \$15*

GF – Gluten Free  - Spicy

POUTINE CORNER

TRADITIONAL POUTINE *Twisted potato wedges topped with cheese curds and gravy \$9*

SMOKED BRISKET *In-house smoked brisket with caramelized onions. Topped over twisted potato wedges, cheese curds and gravy \$12*

CRISPY CHICKEN *Seasoned, diced breaded chicken strips. Topped over twisted potato wedges, cheese curds and gravy \$12*


HAND CRAFTED BURGERS

Our lean ground beef burgers are created and hand pressed in-house.
All selections come with your choice of fries, soup or salad.
Add an extra patty for \$5

CLASSIC CHEESE BURGER *6oz patty topped with cheddar cheese, lettuce and tomato \$12*

CYPRESS BURGER *6oz patty topped with bacon, cheddar cheese, lettuce, tomato, red onion and pickles \$14*

MUSHROOM AND SWISS BURGER *6oz patty topped with sautéed mushrooms, Swiss cheese, lettuce, tomato, red onion and pickles \$14*

 **THE FAT GRINGO** *6oz patty topped with bacon, mozzarella, lettuce, tomato, red onion, jalapeno, mayonnaise and jalapeno mustard \$14*

THE BACON BARBECUE *6oz patty topped with bacon, jalapeno Havarti cheese, lettuce, tomato, a deep-fried onion ring and our tangy-sweet house barbecue sauce \$14*

VEGGIE BURGER *A patty made from garden vegetables and wholesome grains topped with lettuce, tomatoes, pickles and mayonnaise \$12*

Ask your server for our Gluten Free options

SANDWICHES & MORE

All selections come with your choice of fries, soup or salad

THE SLEEP-IN *Missed breakfast? Two fried eggs, folded up with bacon and melted cheddar. Served on your choice of white, brown or rye bread* **\$11**

WESTERN SANDWICH *A two egg omelette with diced ham, onions and peppers served on your choice of toasted white, brown or rye bread* **\$12**

SMOKED BRISKET SANDWICH *Tender, in-house smoked brisket on a toasted Panini, topped with caramelized onions, Swiss cheese and tangy-sweet barbecue sauce.* **\$13**

BEEF DIP *Slow-roasted, thin sliced beef, piled high on a toasted Panini. Topped with melted mozzarella and served with a side of beef au jus* **\$13**

BLTC *Crisp, smoky bacon with mayonnaise, lettuce, tomato and cheddar cheese. Served on your choice of toasted white, brown or rye bread* **\$12**

CRISPY CHICKEN SANDWICH *A crispy, breaded chicken breast, tossed in your choice of hot or mild buffalo sauce or served plain. Topped with Swiss cheese, lettuce, tomato, pickle mayonnaise and served on a toasted bun* **\$14**

GRILLED CHEESE *A combination of cheddar, mozzarella and pepper Monterey Jack cheese, grilled on your choice of brown, white or rye bread* **\$11**

CRISPY CHICKEN WRAP *Julienne breaded chicken wrapped up with bacon, lettuce, tomato, ranch dressing and a blend of shredded mozzarella and cheddar cheese* **\$13**

CHICKEN TENDERS *Four pieces of juicy, breaded chicken, deep-fried and served with plum dipping sauce* **\$13**

FISH AND CHIPS *Ale-battered, deep-fried basa fillet, served with in-house tartar sauce* **\$15**

Ask your server for our Gluten Free options

DINNER MENU

Available after 5:00pm

Our Chefs take great pride in using the highest of quality ingredients to create many of our finely crafted in-house recipes. From our dressings, marinades and sauces, to our carefully created and prepared dishes, we aim to achieve the quality and consistency our guests have come to expect.

ENTRÉES

GF **CEDAR PLANK SALMON** *6oz Atlantic salmon filet oven-roasted on a smoldering cedar plank. Served with jasmine rice, seasonal vegetables and a creamy lemon-dill butter* **\$24**

CHICKEN CORDON BLUE ROULADE *Breaded, oven-baked chicken breast stuffed with black forest ham and Swiss cheese and topped with a savory mushroom sauce. Served with garlic mashed potatoes and seasonal vegetables* **\$23**

GF **PARMESAN CRUSTED PRAWN AND CRAB THERMIDOR** *Creamy lobster veloute, blended with crab, black tiger prawns, onions and mushrooms then baked under a crispy parmesan crust. Served with jasmine rice and seasonal vegetables* **\$26**

FISH AND CHIPS *Ale-battered, deep-fried basa fillet, served with in-house tartar sauce* **\$15**

PASTAS

All pastas are served with our locally sourced focaccia bread and garlic dipping oil - all bread is sourced locally from Howard's Bakery in Maple Creek and Manley's Bread and Honey in Consul

CHICKEN ALFREDO *Tender, julienne chicken breast, sautéed with mushrooms, onions and garlic then blended with creamy white wine sauce and tossed with fettuccine pasta* **\$18**

SEAFOOD FETTUCINE *Sautéed mix of shrimp, salmon, crab, mushrooms, peppers, onions and garlic with a white wine deglaze into a creamy lobster sauce, served atop fettuccine pasta* **\$20**

Ask your server about our gluten free pasta options

SMALL APPETITES

6oz SIRLOIN STEAK *Grilled, 6oz "AAA" sirloin topped with caramelized onions and mushrooms, served with garlic mashed potatoes and seasonal vegetables \$19*

GF CEDAR PLANK SALMON *4oz Atlantic salmon fillet, oven-roasted on a cedar plank served with jasmine rice, seasonal vegetables and a creamy lemon-dill butter \$16*

FISH AND CHIPS *Half order of ale-battered, deep-fried basa fillet. Served with fries, seasonal vegetables and in-house tartar sauce \$13*

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KIDS MENU

All kid's meals include a glass of milk or pop and ice cream

FISH AND CHIPPIS *In-house battered basa fillet, deep-fried and served with curly fries and tartar sauce \$8*

CHEESEYBURGER *Kid-sized patty, topped with melted cheddar, served with curly fries \$8*

DINO BUDDIES *Breaded chicken bites served with curly fries and plum sauce \$8*

GRILLY-CHEESE SAMICH *Grilled cheddar cheese on your choice of white or brown bread and served with curly fries \$8*

BEVERAGES

Coffee/Tea | **\$2.75**
Cappuccino | **\$3.75**
Hot Chocolate | **\$3.25**
Juice | **\$3.25**

Herbal Teas | **\$2.75**
Café Latte | **\$3.75**
Pop | **\$2.50**
Milk | **\$2.75**

GST & PST not included in prices

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