



Chef Judy Wood at Lougheed House

Lunch Menu

Starters

- *Mini Cheese & Herb Arancini with a Sriracha Aioli \$6.50
- *White Fish Croquettes with a Lemon & Herb Aioli \$7.50
- *Mini Italian Meatballs with Roasted Red Pepper & Tomato Sauce \$8.50
- *Crostini: Roasted Red Pepper Tapenade, Hummus, Roasted Tomato \$11.50

Salads

- *Golden Beet Salad with a Citrus Vinaigrette \$12.50
- *Kale Caesar Salad, Crispy Prosciutto, Focaccia Croutons \$14.50
Add: Roast Chicken \$4.50 or Cedar Plank Salmon \$5.50
- *Assorted Baby Greens, Goat Cheese Crostini & Local Honey \$14.50

Soup of the Day \$8.50

Mains

- Mac & Cheese \$14.50
Add Grilled Apple or Andouille Sausage \$4.50
- *Grilled Pizza of the Day \$14.50
- Roast Chicken Pot Pie (Reg or GF) \$15.50
- *Croque Madame / Monsieur \$14.50
- Ham with Aged Cheddar Served on Sourdough Bread
- *Chick Pea Curry Stew with Naan and Raita Relish \$14.50
- *Beef Short Rib Stew with Yorkshire Pudding \$18.50
- *Roast Chicken Salad on Mini Brioche with Toasted Pecans \$14.50
(served with homemade potato chips & mixed green salad)
- Traditional Tourtière, Mixed Green Salad & Dijon Vinaigrette \$14.50

Dessert

- Carrot Cake with Maple Icing \$9.50
- *Brownie with Vanilla Ice Cream \$9.50
- Warm Gingerbread Cake with Toffee Sauce \$9.50
- *Lemon Pot Du Crème with Crushed Meringue \$9.50

*gluten free options available