



Lunch & Dinner at Lougheed House Restaurant with Chef Judy Wood

Offered Thursday, Friday from 12:00-8:00 pm

Starters

- Mini Cheese & Herb Arancini with a Sriracha Aioli \$9.00
- White Fish Croquettes with a Lemon & Herb Aioli \$10.50
- Coconut Prawns with Orange Soy Glaze (6 pieces) \$12.50
- Golden Beet Salad with Goat Cheese & Pecans and a Citrus Vinaigrette \$13.50
side salad \$8.00 add Chicken \$5.00

Soup

- Soup of the Day served with House made Cheese Bun \$10.50
- Soup of the day with a half sandwich \$15.50

Mains

- Grilled Sourdough \$16.50
Brie & Caramelized Onion Jam
Option Bacon
- Grilled Panini \$17.50
Chicken, Caramelized Onion, Cranberries & Aged Cheddar
- Croque Monsieur \$18.50
Ham, aged cheddar and bechamel sauce grilled between slices of
Chef Judy's Sourdough Bread
on Gluten Free Bread add \$2.00
- Roast Chicken Salad on Mini Brioche w/ Toasted Pecans \$16.50
served with homemade potato chips & mixed green salad
(on Gluten Free Brioche add \$2.00)
- Roast Chicken Pot Pie \$16.00
With gluten free biscuit add \$1.50
- Traditional Tourtière \$19.50
Savoury blend of pork and beef baked in a flaky pastry crust.
Served with homemade potato chips & mixed green salad.

Daily Chef's Special
Desserts

Assorted Desserts \$8.50
5 Pieces of assorted baked goods

Eton's Mess \$9.50

Chocolate Mousse \$9.50
Already Gluten Free!

Brownie with Toffee Sauce \$9.50

Please inform your server of any allergies or dietary issues you may have
18% gratuity applies to all parties of 6 or more