

Restaurant at
LOUGHEED HOUSE

~ FATHER'S DAY DINNER ~

FEATURE COCKTAILS

Old Fashioned

Rupert's Whiskey 2oz, angostura bitters, sugar, and orange

Manhattan

Rupert's Whiskey 2oz, bitters, and Sweet Vermouth 1oz

Negroni

Parlour Gin 1oz, Campari 1oz, Sweet Vermouth 1oz

\$10.00

Craft Beer - TBA

88 Gallery Hazy IPA 5.5%, Born Brewing Earl Grey Pale Ale 6%, Inner City Heart of the City Lager 4.9%
Cabin Brewing Luminosity German Pils 5.2%, 88 Wave Pool Tropical IPA 6.2%, Common Crown Blonde 4.5%
Cabin Brewing Super Saturation Pale Ale 6%, Township 24 Black Lager 5%, Dandy Sour 7%, 88 Good Morning
Stout 6.5%, Born Brewing Autumn Amber 5.2%, Inner City Victoria Park Porter 4.6%

\$8.00

COURSE 1

Crispy Prosciutto Salad

romaine / parmesan / sourdough croutons / warm bacon
vinaigrette / asiago cheese crisp

or

Wild Mushroom Soup

Tio Pepe Fino sherry / white truffle / beurre de noisette crouton

COURSE 2

Filet Mignon

bleu cheese whiskey sauce / classic stuffed potato / charred vegetable

\$109.95

Chili Orange Salmon

micro fennel / wasabi mayo / coconut basmati rice

\$89.95

Birch Lacquer Chicken

garlic smashed / beet hay

\$79.95

Cauliflower Steaks

pea puree/ new potatoes / veg medley

\$79.95

COURSE 3

Feature Dessert

Entrée prices include choice of soup or salad and dessert.

20% Gratuity added to each bill / 2-hour time limit per table.