

WARMERS – SINGLE \$7 | DOUBLES \$11

GLACIER WARMER

Frangelico, Bailey's, Butter Ripple Schnapps & Hot Chocolate, Topped with Whipped Cream

IRISH COFFEE

Bushmills, Coffee, Sugar Rim

SPANISH COFFEE \$8/\$12

Kahlua, Brandy, & Coffee, Topped with Whipped Cream

MONTE CRISTO

Kahlua, Grand Marnier & Coffee, Topped with Whipped Cream

B-52 COFFEE

Bailey's, Grand Marnier, Kahlua & Coffee, Sugar Rim, Topped with Whipped Cream

POLAR BEAR

Peppermint Schnapps & Hot Chocolate, Topped with Whipped Cream

NICKLAUS TODDY

Gibson's Rye, Triple Sec, Fresh Squeezed Lemon, Honey, Tea

BLUEBERRY TEA

Grand Marnier, Amaretto & Tea

DESSERT

BELGIAN CHOCOLATE LAYER CAKE

With Crème Anglaise and Berry Compote

VANILLA CRÈME BRULÉE

WARM HOMEMADE APPLE PIE

With Vanilla Ice Cream and Aged Cheddar

MILK CHOCOLATE FONDUE FOR TWO

With Petit Fours and Fresh Fruit

\$9

\$9

\$9

\$14



AFTER DINNER

COGNAC

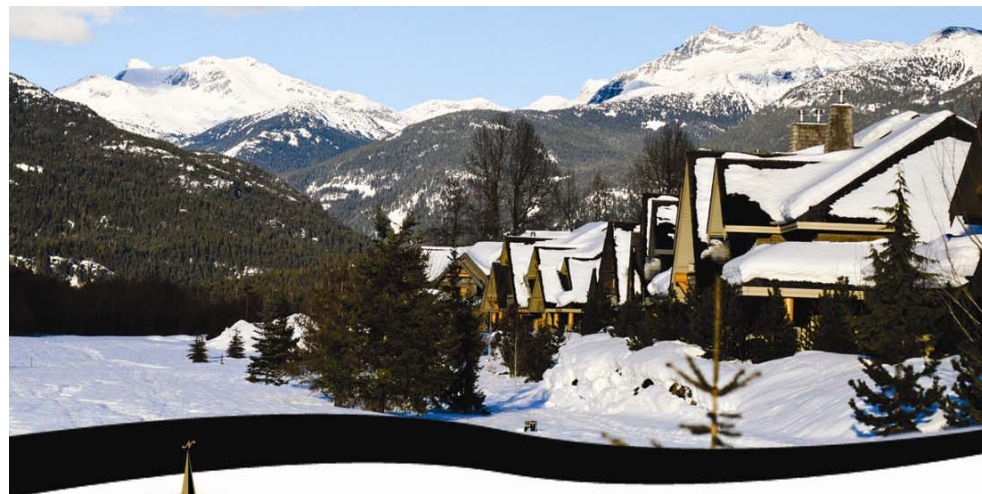
Remy Martin VSOP	\$12.00
Martell Cordon Bleu	\$18.00
Hennessey XO	\$18.00
Remy Martin XO	\$28.00
Navan	\$12.00
Hennessey VS	\$18.00

PORT

Graham Six Grapes	\$7.00
Taylor Tawney 10yr	\$9.00
Gould Campbell 1997	\$18.00

DESSERT WINES

Mission Hill Vidal Ice Wine Glass \$13 | Bottle \$99



FIRESIDE LOUNGE

AT THE DEN RESTAURANT

MENU



“BUILD YOUR BURGER” MENU

BUILD YOUR BURGER \$11

Served on a Kaiser Bun with Lettuce and Tomato,
With choice of Caesar Salad, Mixed Greens, or French Fries

CHOOSE YOUR PATTY

6 ounce Alberta Beef Burger
Grilled Chicken Breast
Veggie Burger

CHOOSE YOUR SAUCES

Ketchup	Teriyaki	Banana Pepper Jelly
Mustard	Honey Mustard	Red Pepper Aioli
Mayonnaise	BBQ Sauce	Chipotle Aioli
Hot Sauce		

ADD YOUR TOPPINGS

“Build Your Burger” the way you like it!

PREMIUM TOPPINGS \$1.00 EACH

Cheddar	Danish Blue Cheese	Guacamole
Pepper Jack	Grilled Pineapple	Bacon
Gruyère	Texas Style Chili	Fried Egg
Parmesan	Onion Ring	

TASTY TOPPINGS \$0.50 EACH

Raw Onion	Caramelized Onions	Roasted Red Peppers
Dill Pickles	Sautéed Mushrooms	Roasted Tomato Salsa
Pickled Beets	Pickled Jalapenos	Fresh Jalapenos
Sauerkraut		



BAR MENU

WINGS \$11

Hot, BBQ, or Salt and Pepper with Ranch or Blue Cheese Dipping Sauce

BASKET OF GOLDEN YAM FRIES \$9

Honey Mustard, BBQ Ketchup, and Chipotle Mayonnaise

NACHOS \$15

Blue and Yellow Corn Tortilla Chips, Cheese, Chorizo, Black Olives, and Jalapenos
Fresh Pico de Gallo, Roasted Tomato Salsa

CAESAR SALAD \$12

Crisp Romaine Lettuce, Shaved Parmesan and Garlic Croutons
Tossed with Traditional Caesar Dressing
Add Grilled Chicken Breast or Prawns \$4

DEN HOUSE SALAD \$12

Organic Greens with Crumbled Blue Cheese, Dried Cranberries, Toasted Almonds
Sweet Pear Vinaigrette
Add Grilled Chicken Breast or Prawns \$4

CHEESE FONDUE FOR TWO \$19

Emmental, Gruyère, and Aged Cheddar, with Toasted Bread and Crudités
Enhance Flavor \$5 - Blue Cheese, Truffle or Jalapeño

BRAISED SHORT RIB SLIDERS \$12

Chipotle Mayonnaise on Toasted Mini Buns
With choice of Caesar Salad, Mixed Greens, or French Fries
Add a Slider \$3

BEEF MACHACA QUESADILLA \$12

Shredded Braised Beef with Pico de Gallo, Cheddar Cheese,
Roasted Tomato Salsa and Chipotle Sour Cream

HALIBUT BLT \$15

Pan Seared Pacific Halibut on Toasted Ciabatta
Crispy Bacon, Lettuce, Tomato, and Lemon Rémoulade
With choice of Caesar Salad, Mixed Greens, or French Fries

STEAK SANDWICH \$16

7 ounce AAA New York Steak on Garlic French Bread
with Sautéed Mushrooms and Caramelized Onions
With choice of Caesar Salad, Mixed Greens, or French Fries

**A \$1 surcharge will apply for 1/2 and 1/2 side orders and \$2 for split orders.*