

restaurant at the carriage house	
BREAKFAST (7 am-11 am)	
Cinnamon Raisin Oatmeal © cream or milk, brown sugar, choice of seasonal fruit or toast	10
Two Eggs Any Style hash browns, toast	10
add ham, bacon or sausage	+5
Buttermilk Pancakes four pancakes, creamy butter, maple syrup	11
CHH Waffle maple syrup, fruit compote, whipped cream, choice of seasonal fruit	12.5
Cinnamon Challah French Toast in-house baked challah bread , vanilla scented apple raisin compote, maple syrup, choice of ham, bacon or sausage	14
Bagel & Schmear lox, cream cheese, tomato, sliced onion, capers, freshly toasted bagel, fresh fruit	15.5
THÊ Breakfast Sandwich scrambled eggs, sautéed peppers, spanish onion, bacon, cheese, in-house baked croissant, fresh fruit	14.5
Create Your Own Three Egg Omelet toast	15
choice of four items; each additional item is \$1.5 tomatoes, mushrooms, roasted peppers, onions, asparagus, ham, cheddar cheese	
Pan Scrambler eggs, sausage, ham, green onion, peppers, cheese, hollandaise, hash browns, toast	16
Traditional Eggs Benedict hash browns, sautéed asparagus	16
half order	13.5
ENHANCEMENTS	
Seasonal sliced fresh fruit 🕙	6
Bacon (four strips)	5
Sausages (three)	5
Ham (two slices)	4
White or multigrain toast 🔮	4
Grilled or sliced tomato 🖲	3.5
One egg, any style	4
One pancake	3
Cream cheese	4
Please speak with your server if you are concerned about allergies	



## **STARTERS**

Spinach & Artichoke Dip hot spinach & artichoke dip, cheddar cheese, corn tortilla chips	13
Boneless Pork Ribs alberta pork ribs, thai peanut barbeque sauce	14
Zinger Wings one pound breaded chicken wings (hot or salt & pepper), celery	16
Calamari seasoned & fried, rustic tomato dip	16
Sautéed Garlic Shrimp  shrimp, garlic butter, white wine, lemon	16
SALADS	
THÊ Market Salad or Caesar Salad tossed, house style balsamic or lemon honey vinaigrette	12
Mexican Salad	+5 16
grilled mexican spiced chicken, avocado, tomatoes, refried beans, southwest cheese blend, tortilla chips	10
Waldorf Salad turkey, apples, celery, dried cranberries, walnuts, poppy seed dressing	17
Cobb Salad 30 30 30 30 30 30 30 30 30 30 30 30 30	18
LIGHTER FARE	
Bowl of Soup (scotch broth or soup of the day) served with one bun & two breadsticks	6.5
please ask your server about our fresh, in-house made soup of the day cup of soup	5
Soup & Sandwich ham & cheese, roast beef, egg salad, turkey, bacon & tomato, tuna salad choose from one of our sandwiches & combine with our soup of the day	15
half order	12.5
Bagel & Schmear lox, cream cheese, tomato, sliced onion, capers, freshly toasted bagel, fresh fruit	15.5



## ALL DAY BREAKFAST

Fresh Fruit Delight 🔮	12
fresh fruit salad, cottage cheese	
add in-house baked bagel or toast	+4
Create Your Own Three Egg Omelet 🕏	15
choice of four items; each additional item is \$1.5	
tomatoes, mushrooms, roasted peppers, onions, asparagus, ham, cheddar cheese	
All-Day Breakfast	15
two eggs any style, ham, bacon or sausage, hash browns, toast	
BURGERS & SANDWICHES (served with soup, salad or fries)	
many of the below options can be made gluten free ${ extstyle  ex$	
THÊ Burger (S) house made burger, lettuce, tomato & onion ring each additional item is \$1.5	16
cheddar cheese, bacon, sautéed mushrooms, egg	
beyond meat burger	+4
Jerk Chicken Burger	15
jamaican jerk spiced chicken breast, red onion marmalade, mozzarella cheese	
Prime Rib Beef Dip	16.5
slow roasted alberta prime rib of beef, sautéed onion, provolone cheese,	
in-house baked ciabatta bun, beef dipping sauce	
THÊ Rueben	15.5
CHH corned beef, sauerkraut, swiss cheese, thousand island dressing,	
in-house baked rye bread	
Clubhouse	15.5
triple decker sandwich, turkey, bacon, lettuce, tomato	
Quesadilla	17
chicken, beef or vegetarian, bell peppers, red onions, refried beans, mild salsa, southwest cheese blend	
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Chicken Feta Wrap grilled chicken, bacon, feta cheese, lettuce, tomato, tzatziki sauce	15
	155
Monte Cristo smoked ham, turkey, swiss cheese, egg battered challah bread	15.5
Vegan Burrito	15
grilled gluten free tortilla, refried beans, rice, roasted corn, lettuce, tomato,	10
guacamole, tomatillo salsa, choice of salad or seasonal fruit	



## **FLATBREADS**

Hawaiian smoked ham, grilled pineapple, cream cheese, tomato sauce, shredded mozzarella	17
Margherita tomato, fresh basil, rustic tomato sauce, shredded mozzarella	15
NOODLES	
Vegetarian Pasta  roasted vegetables, artichokes, green onion, pine nuts, pesto cream sauce, gluten free penne pasta	15
Chicken Pasta chicken, roasted peppers, sundried tomatoes, broccoli, parmesan cream cheese sauce, penne pasta	17
CARRIAGE HOUSE CLASSICS (add a cup of soup or side salad for \$4)	
Grilled Chicken Piccata lemon, butter, white wine, citrus segments, seasonal starch & vegetables	18
Fish & Chips lemon pepper panko cod, french fries & tartar sauce	17
Breaded Veal Cutlets white wine, cranberry jelly, seasonal starch & vegetables	18
Pan Seared Salmon yukon gold potatoes & cauliflower cheese hash, sautéed vegetables	18
Baby Beef Liver breaded & grilled, sautéed onion, bacon, gravy, seasonal starch & vegetables	16
Pan Roasted Filet of Trout seasoned & pan roasted, lemon, butter, capers, white wine, seasonal starch & vegetables	17.5
Hot Roast Turkey turkey, dressing, cranberry sauce, gravy, seasonal starch & vegetables	18
Steak Sandwich 6oz angus beef, garlic toast, french fries	16.5
substitute sweet potato fries	+4
Prime Rib of Beef Dinner roast aaa alberta prime rib of beef, yorkshire pudding, au jus, seasonal starch & vegetables	29



## **DESSERTS**

Classic New York Style Cheese Cake strawberry coulis, berry compote, bluebe	rry juile		10	
Warm Sticky Pudding caramel sauce, vanilla ice cream			9	
Orange Gateau raspberry coulis, chocolate cigar			9	
In-House Baked Pie choice of apple, blueberry or strawberry-rhubarb with berry coulis, vanilla ice cream				
Rice Pudding cinnamon, berries, whipped cream				
Dark Chocolate Mousse over Brownie Chocolate sauce, strawberry crunch				
ASSORTED BEVERAGES		ALCOHOLIC BEVERAGES		
Starbucks Pike Place Coffee	3.25	Mimosa	6.5	
Starbucks Pike Place Decaf	3.25	Red or White House Wine	6.5	
Assorted Teas	3.25	Domestic Beer Bottle	5.25	
Pop or Iced Tea	2.95	Domestic Pint	6	
Assorted Juices	3.25	Imported Beer Bottle	6.75	
White or Chocolate Milk	3.25	Coolers	6.75	
Hot Chocolate	3.25	Highballs	5.25	
		Premium Highballs	8	
		Cocktails & Martinis	8	
		Hot Drinks	8.25	