

# **IN-ROOM DINING**

Our In-Room Dining menu offers a wide variety of choices to satisfy any taste-bud.

The Carriage House Hotel & Conference Centre is extremely proud to be an independent, locally owned & operated business that opened it's doors over 55 years ago. We understand the importance of supporting local farms and food producers in a commitment to showcase fresh, locally grown and sustainable ingredients in all of our dishes.

#### **In-Room Dining Hours**

Daily: 7am-10pm

Please dial '7248' to place your In-Room Dining order

Peanuts Public House: Kitchen Hours

(pick-up only)

Daily: 11am-11:30pm

Please dial '7227' to place your Peanuts Pick-Up order

\*\*If you have a food allergy or intolerance,
please inform your server upon placing your order\*\*

A 20% service charge will automatically added to your final bill for all in-room dining orders



### RED, WHITE, ROSE & BUBBLES

RED	6oz	9oz	Bottle
Beneventano Rosso IGP	8	12	38
Terrae Toscanae Sangiovese	9.5	13.75	42
Perrin Reserve Rouge	9	13.25	40
Las Cumbres Cabernet Sauvignon	8.75	13	39
Gnarly Head Zinfandel			44
Tenuta Iuzzolini Ciro Rosso			44
Paladin 'Drago Rosso' Merlot			60
Terre Cevico Appassimento DOC			62
The Original Pinot Noir	9.5	13.75	42
Portillo Pinot Noir			48
El Cipres Malbec			46
Las Falleras Tinto			38
Casarena '505' Malbec	9.75	14	43
Faustino Tempranillo			40
Louis M. Martini Cabernet Sauvignon			55
Coudoulet Syrah			47
WHITE	6oz	9oz	Bottle
Cavalieri Reali Pinot Grigio	8.25	12.5	38
La Vieille Ferme	9.5	13.75	42
Mount Riley Estate Sauvignon Blanc			50
Las Cumbres Sauvignon Blanc	8.75	13	39
Quails' Gate Pinot Gris			50
Tenuta Iuzzolini Ciro Bianco			44
Louis Guntrum Riesling			39
The Original Chardonnay	9	13.25	40
Las Falleras Blanco			38
ROSE	6oz	9oz	Bottle
Las Falleras Rosado	8.25	12.5	38
Tenuta Iuzzolini Ciro Rosato	0.20	12.0	44
Paladin Pinot Rose			46
Gerard Bertrand Rose	9	13.25	40
SPARKLING	6oz	9oz	Bottle
Cantine E Mangilli Prosecco Doc	10	15	42



#### SUNDAY BRUNCH BUFFET - 10 am-2 pm every Sunday\*

In addition to an endless amount of in-house baked goods and desserts, our Famous Sunday Brunch Buffet offers a fantastic array of choices. Featuring made-to-order omelets, eggs benedict, sausages, bacon, hash browns, pancakes, waffles, prime rib and sautéed garlic shrimp. Our weekly brunch also offers an ever-changing lineup of additional items such as roasted chicken, baked salmon, creative pastas and a large variety of fresh salads. Reservations are strongly recommended.

Adult 34

Child (4-10 years)

Infant (3 & under) free

Reservations are strongly recommended:

Call 403.253.1101

Email bakery@carriagehouse.net

In person Stop by our Front Desk or Bakery counter

#### THE YOUNGER CROWD (ages 10 & under)

all meals below include one juice, milk or pop

BREAKFAST (7 am-11 am)

French Toast Scrambled Egg
maple syrup dip & seasonal sliced fruit two slices bacon, toast

Whipped 'Dream' Waffles Fluffy Flapjacks

maple syrup, whipped cream, seasonal sliced fruit maple syrup & sausages

Fruit Cup & Toast preservatives for toast

LUNCH & DINNER (11 am-Close)

Chicken Pasta Chicken Fingers
creamy cheese sauce, broccoli choice of salad or fries

Grilled Ham & Cheese Sandwich Mini-Burger

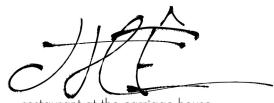
cheddar cheese, in-house baked bread cheddar cheese, choice of salad or fries

Macaroni & Cheese no further description needed

DESSERT Included in all Lunch & Dinner Meals, choice of:

Fresh Fruit Salad Ice Cream Sundae

<sup>\*</sup>There are a few select Sunday's throughout the year where we will not be offering Sunday Brunch.



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restaurant	OI IIIE	Carriage	HOUSE

BREAKFAST (7 am-11 am)	
Fresh Fruit Delight	14
fresh fruit salad, cottage cheese	
add CH bakery bagel or toast	+4
Two Eggs Any Style	12
hash browns, CH bakery toast	. ~
add ham, bacon or sausage	+5
Triple Stack Waffles or Pancakes	16
fruit toppings, whipped cream, maple syrup, choice of ham, bacon or sausage	
Cinnamon Challah French Toast	15
CH bakery challah bread, vanilla scented apple raisin compote, maple syrup, choice of ham, bacon or sausage	
Lox Bagel	16
lox, cream cheese, tomato, sliced onion, capers, CH bakery toasted bagel, fresh fruit	10
THÊ House BELT Sandwich	17
bacon, egg, lettuce, tomato on CH bakery croissant	17
add cheddar cheese	+1.5
Create Your Own Three Egg Omelet	18
CH bakery toast	
choice of four items; each additional item is +1.5	
tomatoes, mushrooms, roasted peppers, onions, asparagus, ham, cheddar cheese	
Pan Scrambler	17
eggs, sausage, ham, green onion, peppers, cheese, hollandaise, hash browns, CH bakery too	ıst
Traditional Eggs Benedict	18
poached egg, buttered english muffin, hash browns, sautéed asparagus	1.7
half order	15
Salmon Benedict	19
poached egg, cold smoked salmon, wilted spinach, cream cheese, buttered english muffin, hash browns, sautéed asparagus	
half order	16
ENITA NICEMENTO	
ENHANCEMENTS Cinnamon Raison Oatmeal (cream or milk, brown sugar)	6
Seasonal sliced fresh fruit	6
Bacon (four strips)	5
Sausages (three)	5
Ham (two slices) Tater Tots	5 5
White or multigrain CH bakery toast	$\frac{3}{4}$
One egg, any style	4
One pancake Cream cheese	4 4



#### **STARTERS**

Spinach & Artichoke Dip hot spinach & artichoke dip, cheddar cheese, corn tortilla chips	16
Boneless Pork Ribs alberta pork ribs tossed in vietnamese peanut barbeque sauce	16
Zinger Wings one pound breaded chicken wings (hot or salt & pepper), celery	17
Calamari seasoned & fried, tzatziki	18
Sautéed Garlic Shrimp shrimp, garlic butter, white wine, lemon	17
Coconut Shrimp spicy korean bbq dip	19
SALADS	
Additions to salads: bacon +3   3oz chicken +6   3oz steak +7   2 jumbo shrimp +9   6oz salmon +12	
cucumber, tomatoes, green bell pepper, red onion, feta cheese	16 14
	18
CH made caesar dressing & croutons, tossed with romaine lettuce, served with garlic toast	1 <i>5</i> 21
LIGHTER FARE	
Bowl of Soup (scotch broth or soup of the day) served with one bun & two breadsticks	9
choose from one of our sandwiches & combine with our soup of the day ham & cheese, roast beef, egg salad, turkey, bacon & tomato, tuna salad	18 14
Lox Bagel lox, cream cheese, tomato, sliced onion, capers, freshly toasted bagel, fresh fruit	16



#### ALL DAY BREAKFAST

Fresh Fruit Delight 🌃	14
fresh fruit salad, cottage cheese	
add CH bakery bagel or toast	+4
Create Your Own Three Egg Omelet CH bakery toast	18
choice of four items; each additional item is +1.5	
tomatoes, mushrooms, roasted peppers, onions, asparagus, ham, cheddar cheese Carriage House Classic Breakfast two eggs any style, ham, bacon or sausage, hash browns, CH bakery toast	17
BURGERS & SANDWICHES (served with soup, salad or fries) gluten free bun available +3	
THÊ Burger	19
house made burger, lettuce, tomato, pickle, onion ring, chipotle mayo	
each additional item is +1.5	
cheddar cheese, bacon, sautéed mushrooms, egg	
beyond meat burger	+4
CH Prime Rib Beef Dip slow roasted alberta prime rib of beef, sautéed onion, provolone cheese,	20
CH bakery ciabatta bun, beef dipping sauce	
THÊ Rueben CH corned beef, sauerkraut, swiss cheese, thousand island dressing,	18
CH bakery rye bread	
Clubhouse triple decker sandwich, turkey, bacon, lettuce, tomato, mayonnaise	18
Cheese Quesadilla southwest cheese blend, red onions, refried beans,, mild salsa add:	16
vegetables (spinach, tomato, bell pepper)	+3
chicken	+4
shaved prime rib	+5
Mediterranean Chicken Feta Wrap grilled chicken, bacon, feta cheese, lettuce, tomato, tzatziki sauce	17
Monte Cristo	18
smoked ham, turkey, swiss cheese, egg battered CH bakery challah bread	
Steak Sandwich 6oz angus beef, garlic toast, french fries	20
sautéed mushrooms or onions	+1.5
substitute sweet notato fries	+1



## 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	21
Fish & Chips lemon pepper panko cod, french fries & tartar sauce	19
Breaded Veal Cutlets white wine, cranberry jelly, seasonal starch & vegetables	21
Pan Seared Salmon yukon gold potatoes & cauliflower cheese hash, sautéed vegetables	23
Baby Beef Liver breaded & grilled, sautéed onion, bacon, gravy, seasonal starch & vegetables	22
Pan Roasted Filet of Trout  seasoned & pan roasted, lemon, butter, capers, white wine, seasonal starch & vegetables	19
Hot Roast Turkey turkey, dressing, cranberry sauce, gravy, seasonal starch & vegetables	21
Prime Rib of Beef Dinner 80z roast aaa alberta prime rib of beef, yorkshire pudding,	35
au jus, seasonal starch & vegetables	
Vegetarian Asian Bowl tofu, rice, pickle cucumber, radish, edamame, snap peas, sriracha, sesame oil, soy sauce	18
Ginger Beef Stirfry rice, bok choy, peppers, onion, broccoli, mini corn, snap peas	22
NOODLES	
Housemade Lasagna meat sauce, spinach, white sauce, cheese	<b>2</b> 3
Chicken Pasta pepperoni, tomato sauce, fior di latte	19
FLATBREADS	
Pepperoni tomato sauce, pepperoni, fior de latte	18
Margherita tomato, fresh basil, rustic tomato sauce, shredded mozzarella	17



#### **DESSERTS**

Classic New York Style Cheese Cake strawberry coulis, berry compote, blueberry	juile		12
Warm Sticky Pudding caramel sauce, vanilla ice cream			12
Carrot Cake cream cheese icing, berry coulis			12
In-House Baked Pie choice of apple, blueberry or strawberry-rh	ubarb w	vith berry coulis, vanilla ice cream	12
Rice Pudding cinnamon, berries, whipped cream			10
Dark Chocolate Mousse over Brownie chocolate sauce, strawberry crunch			12
ASSORTED BEVERAGES		ALCOHOLIC BEVERAGES	
Starbucks Pike Place Coffee	3.5	Mimosa	7
Starbucks Pike Place Decaf	3.5	Red or White House Wine	8
Assorted Teas	3.5	Domestic Beer Bottle	6.25
Pop or Iced Tea	2.95	Domestic Pint	7.25
Assorted Juices	4	Imported Beer Bottle	7.5
White or Chocolate Milk	3.75	Coolers	7.75
Hot Chocolate	3.25	Highballs	6.5
		Premium Highballs	8
		Cocktails & Martinis 2oz	11
		Hot Drinks	8.25



### **PET MENU**

#### STARTER

Buddy Bones (2 bones)	6
peanut butter & oatmeal	
ENTREES (served with rice & raw carrots)	
3oz Roasted Salmon	8
3oz Grilled Chicken Breast	8
	0
3oz Grilled Sirloin Steak (your pups choice of 'raw'—'well done'	8
DESSERTS	
Sliced Apple	5
Sligad Count	E
Sliced Carrot	5
Buddy Bones (2 bones)	6

"Such short little lives our pets have to spend with us, and they spend most of it waiting for us to come home each day."

-John Grogan