

~ Lunch Suggestions ~

Served from 11 am to 2 pm

Daily Soup Creation

Prepared daily with the freshest ingredients

Cup 4.00
Bowl 6.00

Salad Creations

Grilled Asparagus

Grilled fresh green asparagus topped with sautéed forest mushrooms set on leaf lettuce garnished with fresh roasted tomato julienne and roasted pine nuts, balsamic vinaigrette

9.00

Salad Rebecca

Butter lettuce with cantaloupe avocado and baby shrimps served with Russian dressing

9.00

Roasted Beet Salad

With spinach green and wax beans, roasted pine nuts, mustard vinaigrette

9.00

Caesar Salad

With balsamic caesar dressing shaved asiago cheese homemade croutons

9.00

Small Green Salad 5.00
Add Chicken 4.00
Add Garlic Prawns 5.00

Entrees

Kootenay Club

Double-decker sandwich with grilled chicken breast lettuce tomatoes and bacon complimented with a choice of house salad, Caesar salad or French fries

12.00

Philly Sandwich

Rye bread grilled with parmesan cheese filled with roast beef, sautéed red and green peppers, onions and finished with our own sauce, served with a choice of house salad, Caesar salad or French fries

11.00

BLT Sandwich

Served with a choice of House salad, Caesar salad or French fries

9.00

Basic Burger

Served with Lettuce, Tomato & Onions with Choice of House Salad, Caesar salad or French fries

10.00

Add Applewood Smoked Bacon & Cheddar Cheese

add 2.00

Thai Chicken and Prawn Curry on steamed rice

15.00

East Indian Vegetarian Curry served on potato and peas pancake

11.00

Beer Battered Halibut and Chips (6 ounces of fish)

In our own beer batter served with chipotle remoulade and coleslaw

17.00

Add extra piece of fish

add 5.00

~ **Dinner Menu** ~
Served from 5 pm to 9 pm

Daily Soup Creation

Prepared daily with the freshest ingredients

Cup 4.00
Bowl 6.00

Salad Creations

Grilled Asparagus

Grilled fresh green asparagus topped with sautéed forest mushrooms set on leaf lettuce garnished with fresh roasted tomato julienne and roasted pine nuts, balsamic vinaigrette

9.00

Salad Rebecca

Butter lettuce with cantaloupe avocado and baby shrimps served with Russian dressing

9.00

Roasted Beet Salad

With spinach green and wax beans roasted pine nuts mustard vinaigrette

9.00

Caesar Salad

With balsamic caesar dressing shaved asiago cheese homemade croutons

9.00

Small Green Salad 5.00
Add Chicken 4.00
Add Garlic Prawns 5.00

Appetizers

Jumbo Prawn Cocktail

6 jumbo prawns presented in ½ avocado complimented with cognac sauce

10.00

Beaujolais Raspberry Escargot

Sizzling escargots in mushroom caps served with garlic toast

10.00

Smoked Salmon Scandinavian Style

Smoked salmon on grilled rye bread with lettuce, tomato, scrambled egg, red onion, capers and dill garnish.

10.00

Entrées

Medallions of Pork Tenderloin Sarah Bernard

Pork tenderloin medallions pan fried with peaches and green peppercorn flamed with rum and finished with a touch of cream, served with seasonal fresh vegetables and daily potato

17.00

Zigeuner Schnitzel

Breaded pork cutlets with gypsy sauce, complimented with fresh vegetables in season and daily potato.

15.00

(For seniors and lighter appetites – 1 cutlet)

11.00

Chicken Diane

Chicken breast filled with jack cheese and jalapenos served with a spicy salsa, complimented with south-western rice and fresh vegetables in season.
(Allow 45 minutes cooking time)

19.00

Chicken "Anton"

Chicken Breast filled with baby shrimp, scallaps, mozzarella cheese and set into a forest herb sauce. Served with daily potato and fresh vegetable in season.
(Allow 35 minutes cooking time)

19.00

Chicken Jardinière

Breaded pan-fried chicken breast set in natural jus and topped with grilled onions mushrooms, peppers and prosciutto finished with sauce béarnaise, complimented with daily potato and fresh vegetables in season.

17.00

(For seniors and lighter appetites)

12.00

Salmon Pacific

Poached salmon steak topped with beet roots, baby shrimp and red onion sauce. Complimented with rice and fresh vegetables in season.

21.00

(For seniors and lighter appetites)

14.00

Salmon and Halibut "Murrat"

Pan seared salmon and halibut in garlic butter with artichoke hearts and mushrooms. Served with south-western rice and fresh vegetables in season.

20.00

(For seniors and lighter appetites - halibut only)

14.00

Pan-Seared Halibut Steak

Pan-seared halibut steak set on shrimp and potato pancake topped with wild and gathered greens and finished off with a chili butter sauce.

22.00

Pork Chop Walliser Stuben

Thick grilled centre cut pork chop topped with dijon mustard, asiago cheese and set in natural jus complimented with daily potato and fresh vegetables in season.

15.00

Roast Leg of Lamb

Marinated lamb in garlic and rosemary set into a mint and caper sauce and complimented with daily potato and fresh vegetables in season.

18.00

(For seniors and lighter appetites)

12.00

Center Cut Alberta Beef Sirloin Steak

Great flavour and texture makes this steak a natural choice it is complimented with daily potato and fresh vegetables in season.

19.00

add mushrooms

3.00

add 4 prawns

6.00

add cognac peppercorn sauce

3.00

add sauce béarnaise

3.00

Venison Medallions with Raspberry Chipotle Sauce

3 venison medallions pan seared and set in a raspberry, red wine reduction chipotle sauce. Complimented with daily potato and fresh vegetables in season.

27.00

Ask your server for the daily dessert selections.

Prices do not include sales tax or gratuities.

Thank you for choosing Kaslo Hotel & Brew Pub.

Children's Menu

(12 & under)

Buttered Pasta

With Cheese

4.00

Grilled Chicken Breast

With Potato & Fresh Veggies

7.00

Pork Cutlet

With Potato & Fresh Veggies

7.00

Grilled Cheese Sandwich

With House Salad or French Fries

6.00

Children's Burger

With House Salad or French Fries

6.00

Vanilla Ice Cream

With Chocolate Sauce

4.00

Bar Menu (11 am to 9 pm)

Daily Soup Creation

Prepared daily with the freshest ingredients

Cup 4.00
Bowl 6.00

Salad Creations

Grilled Asparagus *Grilled fresh green asparagus topped with sautéed forest mushrooms set on leaf lettuce garnished with fresh roasted tomato julienne and roasted pine nuts, balsamic vinaigrette* 9.00

Salad Rebecca *Butter lettuce with cantaloupe avocado and baby shrimps served with Russian dressing* 9.00

Roasted Beet Salad *With spinach greens and wax beans, roasted pine nuts, mustard vinaigrette* 9.00

Caesar Salad *with balsamic Caesar dressing shaved asiago cheese, homemade croutons* 9.00

Small Green Salad 5.00
Add Chicken 4.00
Add Garlic Prawns 5.00

Entrees

Steak Sandwich *Asian marinated 6 oz top sirloin steak grilled to your liking and served with garlic toast sautéed mushrooms and a choice of house salad, Caesar salad or French fries* 13.00

Buffalo Burger *8 oz buffalo burger mixed with fresh jalapenos and beer, served with a choice of house salad, Caesar salad or French fries* 13.00

Vegetarian Pasta *Fettuccini tossed in olive oil, with walnuts, spinach, scallions and cream cheese. topped with asiago cheese complemented with garlic toast* 12.00

Basic Burger *Served with lettuce, tomato & onions with choice of house salad, Caesar salad or French fries* 10.00
Add applewood smoked bacon & cheddar Cheese add 2.00

BBQ Grilled Chicken Breast Burger *Served with a choice of house salad, Caesar salad or French fries* 12.00

Thai Chicken and Prawn Curry *on steamed rice* 15.00

Vegetarian Sandwich *Avocado, lettuce, tomato, cucumber, on heidelberg rye served with a choice of house salad, Caesar salad or French fries* 9.00



Bar Menu (11 am to 9 pm)

Finger Foods

1 lb Chicken Wings

Choice of Sauces: BBQ, honey-garlic, teriyaki, lemon pepper, hot sauce.

Served with carrot & celery sticks and dipping sauce

10.00

¾ lb Dry Ribs

Lemon pepper seasoning. Served with carrot & celery sticks and dipping sauce.

12.00

6 Jalapeño Poppers

Served with carrot & celery sticks and dipping sauce

12.00

Tapas for 2

Albondigas (meatballs mixed with olives and salsa)

Gambas (prawns) in Salsa Negro (peppercorn sauce)

Pincho Moruno (pork & chicken skewers w/ jalapeño & salsa)

Patatas Bravas Roasted potatoes wrapped in prosciutto

27.00

Chicken Fingers

Choice of honey garlic or BBQ dipping sauce (served with a choice of house salad, Caesar salad or French fries)

10.00

Drunken Mussels

Mussels steamed in beer, garlic and tomato concasse

11.00

Combination Platter

½ lb chicken wings, ½ lb dry ribs, 3 jalapeño poppers and 2 chicken fingers, 4 Mozzarella sticks served with carrot & celery sticks & dipping sauce

26.00

8 Mozzarella Sticks

Served with carrot, celery sticks and dipping sauce

7.00

Jumbo Prawn Cocktail

5 Jumbo Prawns presented in ½ avocado complemented with cognac sauce

10.00

Basket of Fries

5.00

Poutine

7.00

(over)



BBQ Menu (11 am to 2 pm)

All Selections Include Daily Soup Creation

8 oz Rib Eye Steak

Canadian AAA beef with Caesar salad and garlic toast

\$16

6 oz Top Sirloin Steak

Canadian AAA Beef, Caesar Salad and Garlic Toast

\$14

Ultimate Burger

The Ultimate Kaslo Brew Burger filled with Black Forest Ham, Swiss Cheese & Sautéed Mushrooms Makes This an 11 oz Giant Burger Served with Greek Salad

\$15

Chicken Souvlaki

with Greek salad & Garlic Toast

\$13

Schnitzel Burger

with Wild & Gathered Local Greens

\$10

Halibut Burger

*Breaded Halibut on a Bun with Sauce Remoulade
Complemented with Wild and Gathered Local Greens.*

\$11

European Hot Dog

with Potato Salad

\$9

BBQ Menu (11 am to 2 pm)

All Selections Include Daily Soup Creation

8 oz Rib Eye Steak

Canadian AAA beef with Caesar salad and garlic toast

\$16

6 oz Top Sirloin Steak

Canadian AAA Beef, Caesar Salad and Garlic Toast

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