

DINNER MENU

OUR MENU IS CAREFULLY PREPARED BY OUR TEAM OF CHEFS

Paola
Pescora

FOR STARTERS

LETTUCE SET SAIL!

Mixed greens topped with tomatoes, bacon, cheddar cheese and seasoned croutons; accompanied with buttermilk ranch dressing.

DESSERTS

YAAAAAARRR!

Moist, decadent brownie topped with a layer of sweet dulce de leche caramel & more brownie pieces.

AHOY!

A sweet-tasting wild blueberry filling, delicious shortbread crust, with an old fashioned coconut/oat crumble on top.

WE HAVE ALLERGY FRIENDLY OPTIONS AVAILABLE UPON REQUEST.

ENTRÉES

SALIS-BURIED TREASURE

A plant-based twist on a classic! A non-meat Salisbury Steak topped with mushrooms, onions and vegetable-based gravy; accompanied with roasted potatoes and seasonal vegetables.

Wine Pairing: Trumpeter Pinot Noir (Argentina)

5oz... \$11.50 / 8oz... \$18.00 / Bottle... \$58.00

'FISH'ER ME TIMBERS!

Locally-sourced Reindeer Lake Trout topped with a pineapple-mango salsa; accompanied with rice pilaf and seasonal vegetables.

Wine Pairing: Reserve des Vignerons Chenin Blanc (France)

5oz... \$10.00 / 8oz... \$16.00 / Bottle... \$50.00

'CLUCK'ANEER

A marinated chicken breast smothered in a mildly spiced butter chicken sauce; served with basmati rice and seasonal vegetables.

Wine Pairing: Melea Sauvignon Blanc (Spain)

5oz... \$10.00 / 8oz... \$16.00 / Bottle... \$50.00

RIB-TIDE

Tender, slow roasted St. Louis side ribs seasoned with our signature spice blend, finished with a sweet Memphis-style BBQ sauce; accompanied with roasted potatoes and seasonal vegetables.

Wine Pairing: Las Carlinas Garnacha (Spain)

5oz... \$10.00 / 8oz... \$16.00 / Bottle... \$50.00

Add a half rack of ribs for an additional \$6.00

'MOO'TINY

Thinly sliced Sterling Silver Alberta beef cooked to medium and perfected with our signature mouth-watering gravy; served with roasted potatoes and seasonal vegetables.

Wine Pairing: Villa des Anges Cabernet Sauvignon (France)

5oz... \$9.50 / 8oz... \$15.00 / Bottle... \$48.00

'PARLEY' PRIME RIB

* Available at a supplemental charge of \$9.00 *

Slow roasted Sterling Silver Alberta prime rib cooked to medium and perfected with our own mouth-watering pan jus; served with roasted potatoes and seasonal vegetables.

**Our premium beef adheres to some of the industry's strictest standards to hand-select only high-quality, highly-marbled beef that will deliver superior flavour and tenderness.*

Wine Pairing: San Felipe Malbec (Argentina)

5oz... \$10.50 / 8oz... \$17.00 / Bottle... \$53.00

Love it? Cork it and take it!

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Contest Ends: April 5, 2026 | Draw Date: April 15, 2026