

loungers (●)

wings by the (lb)

bbq, peanut thai, honey garlic, hot, suicide, thai chili or salt & pepper, served with ranch dipping sauce. **12**

pork dumplings

mr. ming's famous dumplings, steamed and then pan fried, served with a sweet asian sauce and a chili vinegar. **10**

crab dip

fresh crab meat, mushrooms, onions, herbs, roasted red peppers and cream cheese, served with garlic flatbread. **11**

wonton shrimps

crispy fried wonton shrimps, served with a sweet chili sauce. **9**

stuffed meatballs

curried lamb meatballs, stuffed with goat cheese, served with tandoori aioli and mango chutney. **11**

fry spectacular

a trio of homestyle, curly cajun and waffle cut fries, uniquely seasoned and paired with dips. **10**

poutine

our homestyle fries smothered in cheese curds and gravy. **9**
add bacon: **1.5**
add curds: **3**

boneless dry ribs

house made pork riblets seasoned with cracked black pepper and limes, served with chipotle ranch. **10**

black bean edamame

steamed soybeans tossed with a black bean chili sauce. **8**

crispy & curly calamari

lightly fried with red peppers and red onions served on top of a sweet and spicy red pepper salsa. **10**

bruschetta

traditional bruschetta with fresh basil, shallots, garlic, and parmesan cheese, served on olive oil croutons, drizzled with balsamic reduction. **9**

chicken skewers

sesame crusted lemon grass chicken skewers, served with our thai chili sauce. **10**

slider trios (●)

alberta game

mini versions of our veal, bison and elk burgers, served on our signature pretzel bun. **15**

ahi tuna

ahi tuna served rare with wasabi aioli, red onions, fresh sprouts and cucumbers. **14**

southwest

'aaa' beef served with guacamole, jalapeños, jalapeño jack cheese, and pepper herb bacon with a chipotle ranch sauce, served on our signature pretzel bun. **14**

southwest bbq pulled pork

piled high bbq pork topped with a creamy cole slaw, served on our signature pretzel bun. **13**

salads & soups (●)

tomato & goat cheese salad

grape tomatoes, herbed goat cheese, basil oil and balsamic reduction served with fresh garlic and herb flatbread. **11**

miso chicken salad

miso marinated chicken finishes this salad with field greens, cashews, red onions, red peppers, carrots, napa cabbage, scallions and a lychee ginger dressing, served with fresh garlic and herb flatbread. **16**

house salad

field greens dressed with carrots, onions, peppers, and a honey sesame dressing, served with fresh garlic and herb flatbread. **9**

{ add 6oz chicken **6**, shrimp **6**, ahi tuna **8** }

caesar salad

traditional caesar salad with crispy romaine, croutons and double smoked bacon. **11**

ahi tuna salad

sesame crusted seared ahi tuna served rare on a bed of baby greens with red radish, bean sprouts, cucumbers, pickled onions and fried wonton crisps with a wasabi ginger dressing. **19**

wild mushroom bisque

creamy wild mushroom bisque finished with a touch of sherry. **6**

soup of the day

ask your server about the chef's soup of the day. **6**

desserts (●)

12 layer cake

12 layers of rich decadent chocolate cake drizzled with a vanilla brandy sauce. **8**

banana split

fresh tempura fried bananas with vanilla bean ice cream and bernard callebeaut chocolate sauce **9**

classic creme brule

traditional vanilla bean creme brule served with fresh fruit. **8**

chocolate fondue for 2

seasonal fruit and cream puffs served with warm bernard callebeaut chocolate. **14**

cheesecake

ask your server about the fresh made daily feature flavour. **8**

loungeburgers

all signature loungeburgers served with your choice of waffle, curly cajun, skinny, homestyle fries, onion rings or house salad. substitute yam fries or caesar salad **add \$1.50**

feature burger	ask your server about the chef's special. market price
'aaa' beef	'signature' served with pepper-herb bacon, sautéed onions and cheddar cheese on a kaiser bun. 13
	'blue cheese' served with blue cheese and caramelized pears on a kaiser bun. 15
	'southwest' served with guacamole, jalapeños, jalapeño jack cheese, pepper herb bacon and chipotle ranch on a kaiser bun. 15
kobe beef	kobe wagyu, served with applewood cheddar and horseradish aioli on a pretzel bun. 21
veal	italian style veal burger served with freshly made pesto and roasted cherry tomatoes topped with goat cheese served on a focaccia bun. 20
elk	alberta elk, served with burgundy bbq sauce and swiss cheese on a red pepper onion bun. 16
bison	alberta bison, served with creamed wild mushrooms and applewood cheddar on a kaiser bun. 16
lamb	alberta lamb, served with roasted red peppers, tzatziki and feta cheese on a focaccia bun. 16
italian sausage	spicy spolumbo sausage served with mozzarella cheese, roasted red peppers and fresh basil aioli on a focaccia bun. 16
pulled pork	southern bbq pulled pork topped with a creamy cole slaw served on a red pepper onion bun. 15
turkey	free range turkey, served with cranberry relish and brie cheese on a whole wheat bun. 16
chicken	smoked chicken, served with jalapeño jack cheddar, smoked bacon, sautéed onions and burgundy bbq sauce on a chipotle cheddar bun. 15
ahi tuna	ahi tuna tartar served rare with pickled ginger, wasabi-lime aioli, shallots and a sweet soy drizzle served on a whole wheat bun. 19
tiger shrimp	black tiger shrimp chopped and tossed with garlic and scallions, served with our sweet chili sauce and asian slaw on a focaccia bun. 16
 portobello	grilled portobello mushroom brushed with a citrus marinade and stuffed with goat's cheese, served with our lemon caper aioli on a red pepper onion bun. 14
 veggie	baked with grilled eggplants, zucchini, red onions, golden beets, and roasted red peppers topped with goat cheese and drizzled with balsamic reduction served on top whole wheat buns. 15

brunch

spicy italian spolumbo sausage served with aged cheddar cheese, bacon and topped with a sunny side egg on a red pepper onion bun. **16**

lounger

1/2 pound of loungeburger's special grind stuffed with bacon and applewood smoked cheese, served on our signature pretzel bun. **23**

please advise your server of any food allergies or sensitivities as some of our dishes contain nuts and or seafood.
carb smart - order any loungeburger without bun or sauce

build your own

patty price includes choice of bun, mayo, romaine lettuce and tomato! toppings extra.

patties

ahi tuna **18**
'aaa' beef **7**
bison **10**
elk **10**
free range turkey **9**
italian sausage **8.5**
kobe beef **15**
lamb **10**
portobello **9.5**
pulled pork **11**
smoked chicken **9.5**
stuffed **20**
tiger shrimp **12**
veal **13**
veggie **8**

buns

chipotle cheddar
focaccia
kaiser
red pepper onion
whole wheat
pretzel **add 2**

the garden

asian slaw **1**
banana peppers **.5**
bruschetta **.5**
cherry tomato (roasted) **1**
chopped jalapeño **.5**
creamed wild mushrooms **1**
cucumber **.5**
dill pickles **.5**
field greens **.5**
guacomole **1**
onion ring **1**
red onion **.5**
roasted red peppers **1**
sautéed mushrooms **1**
sautéed onions **.5**
sprouts **.5**
sunny side up egg **1**
sweet pickles **.5**

fries

homestyle **3**
skinny **3**
waffle cut **3.5**
curly cajun **3.5**
sweet potato **5**
onion rings **4**
poutine **6**

fry dippers (2oz) all dips \$2

ranch	tandoori aioli
spicy ketchup	basil aioli
chipotle ranch	lemon caper aioli
roasted red pepper aioli	horseradish aioli
wasabi lime aioli	burgundy bbq sauce

cheese (all cheese \$2)

applewood cheddar
blue cheese
brie
feta
goat's cheese
jalapeño jack
medium cheddar
mozza
swiss

meats (all meats \$2)

double smoked bacon
pepper-herb bacon
prosciutto

sauce (all sauce \$1)

basil aioli
basil pesto
beer mustard
blue cheese
burgundy bbq sauce
chipotle ranch
cranberry relish
horseradish aioli
lemon caper aioli
mango chutney
peanut thai
ranch
roasted red pepper aioli
spicy ketchup
sweet chili
tandoori aioli
tzatziki
wasabi lime aioli