

Lunch

11 am - 2 pm

SOUP & SALAD

CREAM OF WILD MUSHROOM SOUP	9.5 gf
SOUP OF THE DAY	7.5
CAESAR SALAD house made dressing, herb croutons, asiago cheese & lemon add chicken or shrimp 6.5	13.5
TACO SALAD with choice of beef or chicken romaine, greens, tomatoes, onions, peppers, corn, beans & cheddar served with chips, fresh salsa, sour cream & guacamole	19.5 gf
SPINACH SALAD with pickled beets, goat cheese, candied pecans & honey cream dressing	15.5 gf
SALAD NIÇOISE romaine, tomato, potato, tuna, olives, peppers, boiled eggs & green beans served with ranch & herb vinaigrette	18.75 gf

SPECIALTIES

COSSACK PLATE perogies, kubassa & sauerkraut served with sour cream and grainy mustard	16.5
FILLET OF TROUT with almond butter, served with Jasmine rice and vegetable medley	24.5 gf
BREAST OF CHICKEN creamy mushroom sauce, served with vegetables, Chef's potatoes or Jasmine rice	24.5 gf
ALBERTA AAA TOP SIRLOIN STEAK SANDWICH on garlic focaccia bread served with fries	21.5
LOUIS BURGER broiled chuck burger with bacon, mushrooms & cheddar cheese on a brioche bun with lettuce, tomatoes, onions & dill pickle with choice of fries, tossed salad or coleslaw	20.5
BUTTERMILK FRIED CHICKEN fresh Canada Grade A fryers marinated in buttermilk & spices with fries, coleslaw & gravy	23.5 gf

*At Chateau Louis we strive to provide the freshest
local, top quality products available
All sauces, salad dressings and desserts are
freshly made in the hotel kitchen
Bon Appetit, Executive Chef Rida Ben Mansour*

