## Chateau Louis Hotel

# Soup, Salad & Sandwiches

Soup of the Day \$5.75

Cream of Wild Mushroom Soup \$7.75 gf

Caesar Salad with herb croutons \$11.75

### Taco Salad,

mixed greens, tomatoes, onions, peppers, black beans, corn, nacho chips & guacamole with your choice of chicken or beef, served with freshly made salsa, sour cream & shredded cheese \$18.75 gf

### Spinach Salad

 $baby\ shrimp,\ cherry\ to matoes,\ English\ cucumbers,\ sweet\ onion\ dressing\ \$13.75\ gf$ 

#### Grilled Rueben

pastrami, sauerkraut & Swiss cheese on dark rye with fresh cut fries, coleslaw & dill pickle \$18.75

Grilled Cheese Sandwich cheddar & Swiss cheese with fresh cut fries, coleslaw & dill pickle \$12.75

## **Specialties**

#### **Baked Nachos**

with chicken or beef, peppers, jalapenos, tomatoes, onions & shredded cheese freshly made salsa, sour cream, \$15.75 gf

Chicken Finger & Fries

Served with honey mustard dip \$12.75

Alberta AAA Top Sirloin Steak Sandwich
on garlic focaccia bread with fresh steak cut fries \$20.50

Buttermilk Fried Chicken

with fresh cut fries & coleslaw \$18.50 gf

Chipotle Tequila Baby Back Ribs

Served with Chef's Potatoes & medley of seasonal vegetables \$29.75 gf

Chicken Teriyaki

Served with Jasmine rice & Oriental style vegetables \$17.50

Fillet of Salmon brushed with basil pesto gf
with steamed Jasmine rice & fresh medley of vegetables \$ 27.75

King Louis Beef Burger

Broiled chuck burger with bacon, wild mushrooms & cheddar \$19.50 served with freshly cut fries, butter lettuce salad or coleslaw

Fillet of Trout with almond butter gf
served with Jasmine rice & fresh medley of vegetables \$23.50

## **Desserts**

All desserts are gluten free

\$9.75

Carrot Cake

Encased in a cream cheese icing

Chocolate Ganache Cake
Chocolate chiffon layered with chocolate ganache

Fresh Berry Cheesecake

Baked cheesecake topped with strawberry puree

Apple Rhubarb Crumble

Apple & rhubarb compote under a cinnamon walnut streusel crust

with ice cream