

# Lunch

## SOUP & SALAD

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

## SPECIALTIES

<b>COSSACK PLATE</b> perogies, kubassa & sauerkraut served with sour cream and grainy mustard	<b>16.5</b>
<b>FILLET OF TROUT</b> gf with almond butter, served with Jasmine rice and vegetable medley	<b>24.5</b>
<b>BREAST OF CHICKEN</b> gf creamy mushroom sauce, served with vegetables, Chef's potatoes or Jasmine rice	<b>24.5</b>
<b>ALBERTA AAA TOP SIRLOIN STEAK SANDWICH</b> on garlic focaccia bread served with fries	<b>21.5</b>
<b>LOUIS BURGER</b> 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	<b>20.5</b>
<b>BUTTERMILK FRIED CHICKEN</b> gf fresh Canada Grade A fryers marinated in buttermilk & spices with fries, coleslaw & gravy	<b>23.5</b>

*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*

