

HQ



*Headquarters*  
RESTAURANT

# Tapas

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Chicken Lollipops with Saskatoon Berry Barbeque (GA)  
\$12

Pork Belly Sliders on Pretzel Bun  
Cabbage Fennel Slaw & Spicy Balsamic Mustard  
\$11

Wild Mushroom Arancini with Sambal Aioli (V)  
\$12

Pan Seared Polenta Bites with Basil Tomato Sauce (GA) (V)  
\$7

Salmon Gravlax with Citrus Caper Salsa  
\$12

Prosciutto Wrapped Basil Bocconcini with Balsamic Reduction (GA)  
\$13

Duck Confit Wontons with Saskatoon Port Gastrique  
\$12

Smoked Gazpacho Shooters (GA) (V)  
\$6

Red Pepper Pesto Chicken Empanadas  
\$12

Roasted Cauliflower with Crispy Capers, Calbrese Salami, and Black Garlic Aioli (V)  
\$13

Prosciutto Wrapped Grilled Asparagus with Balsamic Reduction (GA)  
\$11

Olive Tapenade with Toasted Baguette (V)  
\$6

(V) = Vegetarian (GA) = Gluten Aware

*While no products containing gluten are used in the preparation of these items, please be aware that our kitchen is not completely gluten-free.*

# Lunch

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## APPETIZER

Homemade Soup of the Day

\$5 | \$8

Seasonal Greens Roasted Butternut Squash, Apple and Pecan Salad  
with Honey Lavender Vinaigrette

\$6 | \$11

(GA) (V)

Kale, Roasted Beet and Goat Cheese Salad

\$6 | \$11

(GA)

Mediterranean Caesar Salad with Garlic Tahini Caesar Dressing,  
Roasted Almonds and Toasted Pita Croutons

\$8 | \$13

(V)

Balsamic Infused Tomato Bruschetta, Toasted French Banguettes Drizzled  
with Virgin Olive Oil

\$8

(V)

Organic Baby Greens with Seasonal Market Vegetables  
Artichoke Herb Vinaigrette

\$6 | \$11

(GA) (V)

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## ENTRÉES

Roast Chicken and Mango Quinoa Pilaf (GA)

\$17

Caraway Rubbed Smoked Pork Belly  
Braised Cabbage and Fennel Slaw and Saskatoon Berry Jam (GA)

\$15

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# Lunch

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## SANDWICHES

*Choice of: Hand-cut fries, soup of the day, or greens*

Grilled Chicken Caesar Wrap  
\$16

Homemade Grain Fed Alberta Beef Burger on a Brioche Bun  
\$16

Add Aged White Cheddar \$3  
Add Smoked Bacon \$3  
Add Wild Mushrooms \$3

Apple Brie Grilled Cheese with Cranberry Chutney on Sourdough (V)  
\$13

Add Grilled Chicken Breast \$7

Tofu Vietnamese Sub  
Cucumber, Carrot, Sambal Coconut Cream (V)  
\$12

Yorkie Club House  
Fresh Roasted Turkey, Smoked Bacon, Aged Cheddar Cheese, Greens, Tomato,  
and Garlic Aioli served in an in Housemade Yorkshire Pudding Bun

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## ENTRÉES

Asparagus and Roasted Artichoke Pasta (V)  
\$16

Haddock & Chips  
1pc \$12 | 2pc \$17

Short Rib, Spinach, Shallot, Wild Mushroom Pasta  
\$17

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# Dinner

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## APPETIZER

Homemade Soup of the Day

\$4.95

Pan Seared Polenta Bites with Basil Tomato Sauce (GA) (V)

\$7

Wild Mushroom Arancini with Sambal Aioli (5) (V)

\$12

Pork Belly Slider on Pretzel Bun (3) Cabbage Fennel Slaw & Spicy Balsamic Mustard

\$11

Salmon Gravlax with Citrus Caper Salsa (GA)

\$12

Baked Prosciutto Wrapped Basil Bocconcini with Balsamic Reduction (4)

\$11

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## ENTRÉES

Roasted Chicken with Caramelized Apples and Barley-Leek Pilaf

\$24

Pan Fried Salmon on Lemon Herb Risotto (GA)

\$26

Grilled Asparagus and Wild Mushroom tossed in Virgin Olive Oil  
and Herbs with Linguine (V)

\$17

Pesto Halibut, Market Vegetable Noodles, in Light Tomato Garlic Broth (GA)

\$32

Dr. Pepper Marinated Flat Iron Steak, Caramelized Onions, Sour Cherry Demi-Glace,  
Hand-cut Frites (GA)

\$25

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# Dinner

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## SALADS

Iceberg, Vine Ripe Tomatoes, Wild Boar Bacon, and Candied Pecan Salad  
Black Garlic Ranch (GA)  
\$6 | \$11

Mediterranean Caesar Salad with Garlic Tahini Caesar Dressing,  
Roasted Almonds and Pita Croutons (V)  
\$8 | \$13

Vine Ripe Tomato and Cucumber Arugula Salad  
White Wine Vinaigrette (GA) (V)  
\$5 | \$10

Kale, Roasted Beet and Goat Cheese Salad (GA)  
\$6 | \$11

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## ENTRÉES

Braised Alberta Short Ribs, Confit Potatoes, Roasted Corn Relish,  
Tomato Chutney (GA)  
\$29

Grilled Eggplant and Tofu Salad with Roasted Sweet Peppers and Quinoa (GA) (V)  
\$17

Braised Lamb Shank, Celery Root Puree, Grilled Zucchini and Roasted Carrots (GA)  
\$33

Chocolate Venison Double Chop, Confit Potato, Roasted Carrot Puree,  
Roasted Beets and Grilled Asparagus (GA)  
\$42

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# Dessert

Warm Apple Strudel with Vanilla Sauce

Double Chocolate Brownie (GA)

Fresh Seasonal Berry Parfait with a Brandy Snap Cookie (GA)

Chocolate and Raspberry Tart

\$5.95

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# MARQUISE

*Hospitality*

*A Resident First Experience*

At Marquise Hospitality, we recognize that every meal is an experience; that everyone's tastes are different and that needs vary from person to person. Our dedicated front-line customer service associates are supported by an experienced culinary team, which includes our in-house team of dietitians and talented Executive Chefs.

Marquise is committed to delivering a 'resident first experience', and our expertise is based on extensive research we have conducted about senior communities. We understand that senior living residences are vibrant communities. Our employees create a hospitality-style culture where service excellence is paramount, and our mission is to enrich the lives of the residents we serve.

**We are all about great food.  
We are passionate about great service.**

MARQUISE is part of *Compass Group Canada*,  
Canada's leading food service and support service company.



A community developed  
and constructed by:

