

☞ LUNCH IN THE GARDEN COURT CAFÉ ☞

**FROM THE KETTLE**

**Soup of the Day | \$7**

A flavorful daily creation inspired by seasonal and local Saskatchewan ingredients

**White Bean and Leek Chowder | \$7**

A hearty cream soup with fried leek julienne

**Lobster Bisque | \$9**

A combination of lobster, bacon and aromatic vegetables sautéed in brandy and finished with a lobster-parmesan flan

**TRADITIONAL SALADS...WITH A TWIST**

**Bacon and Melon Salad | \$13**

Hotel smoked pork belly and arugula salad with fresh compressed watermelon, Shaved asiago cheese and blueberry vinegar

**GCC Caesar | \$12**

Crisp romaine, bacon, fresh asiago and herb baked croutons tossed in our signature Caesar dressing

**Cobb Salad | \$14**

Grilled chicken, avocado, bacon, sliced egg, vine ripened roma tomato and crumbled blue cheese together with French dressing

**Mediterranean Salad | \$13**

Fresh artisan lettuce with peppers, tomatoes, onions, olives and feta cheese. Served with garbanzo bean falafels, lemon fluid gel and oregano oil

**Mexican Fiesta | \$13**

Smoked chicken confit with corn, peppers, avocado, black beans, celery and mixed greens together with fried fresh tortillas and spiced cilantro vinaigrette

**Seared Tuna Salad | \$14**

Delicate Albacore tuna served rare with orange segments, roasted peanuts, diced celery, artisan greens and a curried cauliflower puree

**FROM THE GRILL**

**Castle Club | \$14**

Fresh thick cut turkey, house bacon, lettuce and tomato served with a dried fruit spread on a fresh focaccia bun

**The 'Bess' Burger | \$14**

Sirloin burger with house smoked bacon, mushrooms, crisp onions Swiss cheese and horseradish ketchup

**Buffalo Chicken Caesar Wrap | \$14**

Your choice of grilled or fried chicken served with buffalo style hot sauce and Caesar salad in a tortilla

**Gourmet Grilled Cheese | \$13**

Toasted sourdough bread with mozzarella and aged white cheddar, house dried tomatoes and donair sauce

**Spiced Black Bean Quesadillas | \$14**

Sun-dried tomato tortilla filled with mixed cheese, beans, guacamole, peppers and onions, served with salsa and sour cream

All of the above are served with spicy chips or fresh fries cut from locally grown potatoes

**GCC SPECIALITIES**

**Classic Fish & Chips | \$14**

House beer battered halibut with spicy chips or fresh fries and a roasted garlic dipping sauce

**Ginger Beef Stir-fry | \$15**

Crispy ginger beef tenderloin with stir-fried vegetables, bean sprouts, sesame and teriyaki sauce served over Japanese rice

**Truffled Mac & Cheese | \$14**

Macaroni with classic mornay sauce and truffle essence baked with crumbled toasted bread, bacon lardons and fresh thyme

**Santa Fe Chicken & Bacon Pita | \$14**

Chili spiced chicken & cheese stuffed into pita bread with bacon, roasted corn, avocado, celery, tomato and lettuce with spicy chips or fresh cut fries

**Chicken Tortellini | \$15**

Cheese stuffed tortellini served with an herb roasted breast of chicken in a sun-dried tomato cream sauce with broccoli florets and fresh asiago cheese

**NON-ALCOHOLIC BEVERAGES**

Nestle Pure Life Water  
355ml - \$2.50

San Pelligrino Sparkling Water  
250ml - \$2.75 750ml - \$5.50

Soft Drinks \$2.25

Milk \$2.95

Coffee or Tea  
\$2.75

Cappuccino / Espresso / Latte  
\$3.95

**OUR KITCHEN IS YOUR KITCHEN**

Should you wish for an item not found on our menu, please tell your server and our culinary team will do their best to accommodate your special request.