



DINING ROOM

Walter's Dining Room is named after the Sawridge Inn and Conference Centre founder Chief Walter Twinn, of the Sawridge First Nation, located in Slave Lake, Alberta.

As a First Nation influenced dining establishment, we make it a priority for our culinary team to use regional, environmentally friendly products wherever possible. The usage of such products combined with sustainable resource practices are always considered when creating and implementing all of our menus.

Our Executive Chef strives to offer you dishes which are prepared with a Western personality and the unique flair Canadian Chefs are renowned for. Sit back and savour your dining experience. It is our pleasure to assist you in any way possible.

APPETIZERS

CORN CHOWDER V, GF 8

sweet corn | hominy | organic potatoes | leeks

CAESAR SALAD 13

romaine hearts | parmesan | roasted garlic dressing | bacon | toasted croutons

ROBSON VALLEY SALAD V, GF 14

shaved beets | radish | artisan greens | cucumber | dill | lemon vinaigrette

BEET & DUCK GF 17

roasted beets | duck terrine | pomegranate | pistachio | organic carrot vinaigrette

MAINS

SALMON GF 30

parsnip & mushroom purée | dill marinated zucchini
honey confit parsnip | olive crumble

LAMB OSSO BUCCO GF 31

confit lamb | purple potato & olive oil mash | heirloom carrots
organic mint | rocky mountain microgreens | organic carrot sauce

CHICKEN SUPREME 29

confit potato & brioche stuffing | squash puree | candied beets | summer gravy

GRILLED 10OZ STRIPLOIN GF 35

AAA Alberta beef | oven-roasted creamer potatoes | sweet garlic glaze
roasted shallots | mushroom butter

BUTTERED CAULIFLOWER V, GF 24

turmeric roasted cauliflower | cumin & coconut scented rice | lentil pakoras
organic vegetables | vegetarian butter chicken sauce

