



## 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.

### SOUP & SALAD

#### **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

*Seasonally sourced from our partners Robson Organics*

#### **SALMON WEDGE** GF 16

hot smoked salmon | green goddess | almond crumble | apple chips

### APPETIZERS

#### **BEET & DUCK** GF 17

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

#### **BEEF CARPACCIO** 18

pickled mushroom | fresh grapes | crispy shallots  
roasted garlic aioli | ciabatta

#### **MUSHROOMS ON TOAST** V 17

roasted wild mushrooms | honey soaked squash  
smoked cheddar | rocky mountain micro greens | grilled ciabatta  
candied parsnip & cherry syrup

#### **MEAT & CHEESE BOARD** 21

artisan cheeses | cured meats  
house pickles & preserves | crostini



## MAIN COURSE

### WATER

#### **SALMON** GF 30

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

#### **WALTER'S SEAFOOD PASTA** 28

garlic shrimp | salmon | mussels | tender shallots | toasted ciabatta  
creamy lobster bisque

### FIRE

#### **GRILLED 10oz STRIPLOIN** GF 35

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

#### **LAMB OSSO BUCCO** GF 31

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

#### **STEAK & FRIES** 23

6oz AAA Alberta sirloin | french fries | green salad | mustard aioli

#### **CHICKEN SUPREME** 29

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

### EARTH

#### **BUTTERED CAULIFLOWER** V, GF 24

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

#### **VEGAN BANGERS**

#### **& ROBSON FARM VEGGIES** V, GF 26

100% vegan bratwurst | purple potato & olive oil mash  
seasonal organic vegetables | roasted shallots  
organic carrot vinaigrette

*On many areas of our menus we have chosen sustainable and regionally sourced products. We work very closely with Robson Family farms, located in McBride British Columbia, just over an hour away. As one of only a few true 100% organic farms in the valley, we are proud to showcase their amazing and truly organic edibles!*

