

# EAGLE RESTAURANT & LOUNGE



## APPETIZERS

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- CALAMARI** .....\$24  
Crispy squid with smoked paprika and lemon aioli.
- SMOKED CHICKEN WINGS**.....\$19  
Served with your choice of sweet chili, honey garlic, or maple barbecue sauce.
- CRISPY CHEESE CURDS**.....\$17  
Served with chipotle ranch.
- TACOS** .....\$17  
Hard shell tacos with seasoned beef, lettuce, salsa, sour cream and guacamole.
- CHEF'S SALAD** .....\$21  
Ham, turkey, egg, tomatoes, cheese, cucumbers, fresh romaine and ranch dressing.
- LOADED SWEET POTATO FRIES**.....\$18  
Topped with corn, black beans, queso, and salsa.
- SMOKED SALMON CAKES** .....\$20  
Pan fried and served with honey mustard, pickles, and red onion.
- CRISPY CAULIFLOWER BITES**.....\$17  
Served with garlic and lemon.
- EAGLE SHARING PLATTER**.....\$42  
Crispy pickles, jalapeno poppers, dry ribs, calamari, chips and salsa.

## ENTRÉES

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- BISON BOLOGNAISE** .....\$27  
Alberta bison slow braised in tomato sauce, served on linguine.
- PORK RAMEN** .....\$27  
Noodle bowl with pulled pork, boiled egg, fresh vegetables in a garlic ginger broth.
- CHICKEN PARMESAN** .....\$24  
Crispy chicken filet, baked with tomato sauce and mozzarella, served with pasta.
- PHILLY CHEESE STEAK** .....\$22  
Roast beef with sauteed onions, peppers, and mushrooms. Stuffed in a hoagie roll, topped with cheese sauce and served with fries.
- DOUBLE SMASH BURGER** .....\$20  
Shredded lettuce, crispy pickles, and secret sauce, served with fries.
- SMOKED SAUSAGE** .....\$17  
Served in a hoagie bun with sauerkraut, mustard, caramelized onions and a side of fries.
- COCONUT CURRY**.....\$22  
Chickpea curry served with lentils and rice.

Prices do not include GST or gratuity.  
Please inform your server of any allergies or food concerns.



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## DRINK MENU

### CANS

KOKANEE .....	\$9
BUDWEISER .....	\$9
BUD LIGHT .....	\$9
CORONA.....	\$9
CORONA SUNBREW .....	\$9
STELLA ARTOIS .....	\$9
MICHELOB ULTRA.....	\$9
ALEXANDER KEITH'S.....	\$9
MIKE'S HARD LEMONADE.....	\$9
MIKE'S HARD ICED TEA .....	\$9
NUTRL .....	\$9
Grapefruit / Lime	
OKANAGAN CIDER.....	\$9
Apple / Pear / Black Cherry	

### WINE

WHITE WINE	GLASS	BOTTLE
Campagnola Pinot Grigio	\$14	\$52
RED WINE		
Valpolicella Classico	\$14	\$52
SPARKLING		
La Marca Prosecco		\$14
Lola Sparkling Rose		\$14

Prices do not include GST or gratuity.  
Last call for food & alcohol is 2:30pm.



### HOUSE COCKTAILS

<b>MARMOT BACON CAESAR</b> .....	\$12
1oz. vodka, Tabasco, worcestershire, Montreal steak spices, and celery salt. Garnished with pickled carrots and olives.	
<b>CLASSIC PALOMA</b> .....	\$15
2 oz. tequila, fresh lime, grapefruit juice, simple syrup and topped with soda.	
<b>MEXICAN MARGARITA</b> .....	\$15
2 oz. tequila, triple sec, fresh lime juice, simple syrup, kosher salt and Tajin with a dash of Tabasco.	
<b>EAGLE'S SMOKED OLD FASHIONED</b> .....	\$18
2 oz. Wildlife Whisky and Sortilage, orange bitters, garnished with an orange peel.	
<b>BLACKBERRY GIN SMASH</b> .....	\$15
1 oz. Wildlife blackberry gin, cranberry and fresh lime juice, mint simple syrup, topped with soda and fresh mint.	
<b>APEROL SPRITZ</b> .....	\$14
1 oz. Aperol, prosecco and soda garnished with orange peel.	
<b>AMARETTO SOUR</b> .....	\$15
1 oz. of Amaretto, lemon juice, egg whites, lemon simple syrup, aromatic bitters, garnished with cherries.	



**MARMOT BASIN**  
JASPER-CANADIAN ROCKIES

