

**Nisku Inn & Conference Centre**

*The*  
**STONEWOOD**  
*Cafe*

*The perfect balance of friendly service and delicious.*

# Tapa-tizers & Sides

## Baked Perogies \$12

*Cheddar perogies fried golden brown or boiled, tossed with bacon bits and scallions, then baked with cheese.  
Served with a side of sour cream and salsa.*

## Mini Yorkshires \$15

*3 piece homemade mini Yorkshires stuffed with thinly sliced tenderloin and topped with onions and mushrooms.*

## Seafood Plate \$15

*Your choice of either:*

*Home made battered prawns served with chipotle aioli dipping sauce.*

*OR*

*Calamari cooked to a golden brown, topped with red onions, served with tzatziki sauce.*

## Bruschetta \$13

*Freshly made blend of tomato, onion, garlic and basil.  
Served on warm sundried tomato focaccia and topped with fresh parmesan cheese.*

## Mussels \$13

*Steamed mussels in a creamy white wine sauce, served with focaccia.*

## Lobster & Artichoke Dip \$14

*Lobster & artichokes mixed with a smooth cream cheese and garlic.  
Served with sundried tomato focaccia bread.*

## Chicken Wings \$13 Halal

*Pound of seasoned chicken wings tossed with your choice of sauce.*

**Frank's RedHot, Inferno, Blackberry BBQ, Honey Garlic, Teriyaki,  
Sweet Thai Chilli, Sea Salt & Cracked Pepper, or Naked**

## Nachos \$13

*Hand cut tortillas layered high with Baja vegetables, cheese and jalapenos served with salsa and sour cream.  
Substitute for cactus chips Add \$4 Add Guacamole \$2 Add Cajun chicken breast or taco beef \$4*

## Quesadilla \$13

*Chipotle lime marinated chicken breast with sweet corn, black beans, cilantro and our house cheese blend.  
Folded into a flour tortilla served with sour cream and salsa.  
Add guacamole \$2*

## Onion Rings, Cactus Chips, Yam Fries or Garlic Fries \$8

*Served with our signature dill dip.*

## Poutine \$10

*Rich house made gravy served over fries and house cheese blend.  
Add butter chicken \$4 Add smoked beef brisket \$5*

## Jumbo Combo \$15

*Cheesy nachos, 5 wings classic style, 5 perogies, and onion rings served with dipping sauces.  
Double portion with ribbies \$30*

# All Day Breakfast



## All Day Breakfast \$12

*Two eggs any style, with your choice of bacon, ham or sausage. Served with savory diced potatoes and toast.*

## Denver Sandwich \$12

*Two egg omelet with ham, onions, peppers, tomatoes and cheese between your choice of white or brown thick sliced toast. Served with savory diced potatoes.*

## Soup & Salad

### Soup of the Day Bowl \$6 Cup \$5

*Chef's daily soup creation, using seasonal ingredients.*

*Make it a combo with our Daily Sandwich \$5*

### Green Thai Chicken Salad \$14

*Grilled chicken breast marinated in green-thai curry served with boston lettuce & julienne vegetables. Sweet chilli sauce & peanut satay served on the side.*

### Deluxe Chef Salad \$14

*Mixed garden greens topped with grilled chicken, tomatoes, cucumbers, hard boiled egg, bacon, ham, cheddar cheese, and grilled garlic focaccia. Served with your choice of dressing.*

### Classic Caesar Salad \$11

*Romaine hearts tossed in rich caesar dressing topped with shredded parmesan, homemade garlic croutons, bacon bits and grilled garlic focaccia.*

*Add grilled or cajun chicken breast \$4 Add grilled or cajun salmon \$8 Add 8 pc garlic shrimp \$8*

### Mexican Shrimp & Chive Salad \$15

*Shredded iceberg lettuce, avocado, shrimp, cucumber, tomato, onion, cilantro, and orange slices. Served with avocado & provolone ranch dressing.*

### California Citrus Salad \$12 Half Order \$6

*Mixed garden greens, tomatoes, cucumber, shredded carrots, red cabbage, goats cheese, and mandarin orange slices. Served with your choice of dressing.*

*Add grilled or cajun chicken breast \$4 Add grilled or cajun salmon \$8 Add 8 pc garlic shrimp \$8*

*All salads can be made Gluten Friendly—Just ask your server*

Ask your server about our  
Weekday Lunch Specials

# Burgers, Sandwiches & Wraps

All burgers are topped with mayo, lettuce, tomatoes, onions and pickles.

Served on a fresh basil & oil bun garnished with onion rings.

All burgers, sandwiches and wraps are served with your choice of: fries, mixed greens, soup of the day, yam fries, garlic fries, onion rings, mashed potato or caesar salad.

Upgrade to potato au gratin for \$1

Upgrade to poutine for \$2

## Prime Rib Burger \$13

Lean ground beef patty grilled to perfection topped with cheddar cheese.

Add smoked bacon \$2

## Nisku Inn Signature Burger \$15

Beef patty, cheddar cheese, sautéed onion, bacon, with homemade peanut chipotle BBQ sauce.

## Peri Peri Chicken Burger \$13

Fried breaded chicken breast (4oz) with cheddar cheese.

Substitute for charbroiled chicken breast (6 oz) \$2 Add bacon \$2

## Shrimp Creole Sandwich \$15

Cajun shrimp with sautéed onions, mushrooms and bell peppers. Served on a sundried tomato focaccia bread with sweet cheese.

## Chicken Club \$13

Charbroiled chicken breast, bacon, back bacon, lettuce, tomato, mayo and cheddar cheese toasted on white or brown.

## The Reuben \$15

A heap of pastrami, swiss cheese and sauerkraut grilled between slices of marble rye.

Served with a side of hot mustard.

## Philly Cheese Steak \$18

Striploin steak with sautéed onions, mushrooms, and bell peppers.

Served with blackberry BBQ sauce and sweet cheese on a rosemary ciabatta.

## Buffalo Chicken Wrap \$14

Crispy coated chicken breast tossed in Franks Redhot sauce and buttermilk ranch.

## French Beef Dip \$14

Rosemary ciabatta bun topped with roast beef, swiss cheese, grilled onions and mushrooms, served with au jus.

Add blackberry BBQ Sauce \$2

# Pizza

## The Meateor \$14

Flat bread pizza with ham, pepperoni, italian sausage, smoked bacon and cheese

## Thai Chicken \$14

Marinated chicken, mozzarella blended cheese, shredded carrots, red and green peppers.

Add pineapple, mushroom, or fresh tomato \$2

# Nisku Inn Specials

## BBQ-Tenderloin Beef Tips \$18

*Herb & garlic marinated tenderloin tips, our own blackberry BBQ sauce, served on house fried rice.*

## Baby Back Ribs \$20

*Earthy spiced roasted full rack of baby back ribs slow roasted and brushed with our tangy blackberry BBQ sauce served with chef's vegetables & mashed potatoes.*

## Bombay Masala Shrimp \$20

*Masala marinated shrimp served on a bed of rice and tandoori naan bread.*

## Mumbai Butter Chicken \$16

*Traditional butter chicken served with rice and grilled Naan bread.*

## Burgundy Chicken Breast \$16

*Grilled chicken breast topped with mushroom cream sauce. Served with potato au gratin.*

## BBQ Pork Chops \$17

*Flame broiled thick cut pork chops smothered with our house Blackberry BBQ sauce, served with garlic toast and potato au gratin.*

## New York Steak \$28

*10 oz flame broiled striploin with sautéed 10 forest mushrooms and onions. Served with au gratin potatoes.  
Add 4 pc Garlic Shrimp \$4*

## Salmon Steak \$24

*8oz prosciutto crusted flame broiled Atlantic salmon fillet, served with whiskey maple syrup, and garlic aioli.  
Served over a bed rice and focaccia bread.*


# Pastas & Stir Frys


## StoneWood Stir Fry \$15

*Stir fried seasonal vegetables with your choice of beef or chicken, served with rice or noodles.  
Substitute for Shrimp \$3*

## Chicken Carbonara \$15

*Tender pieces of chicken, bacon, mushrooms and penne pasta, sautéed in a creamy white wine sauce.  
Substitute for Shrimp \$3*

 - Gluten Friendly options available. See server for details.

 - Low Calorie Option


Note—Not all ingredients are listed on the menu.  
Please inform your server of restriction to allergies.

# StoneWood Classics

All classics served with chef's choice of vegetable and your choice of:  
fries, mixed greens, soup of the day, rice,  
yam fries, garlic fries, onion rings, mashed potato or caesar salad.

Upgrade to potato au gratin for \$1

Update to poutine for \$2

StoneWood Steak Sandwich \$17 

6oz flame broiled striploin with sautéed mushrooms and onions. Served with warm garlic toast.  
Add 4pc shrimp \$4

Liver & Onions \$14

Crispy fried liver topped with sautéed mushrooms and rich bacon & beef gravy.

Fish & Chips \$15, Half Order \$11

Haddock fillet coated with our own Corona beer batter, served with classic tartar sauce and coleslaw.

Chicken Tenders & Fries \$13

Lightly breaded chicken tenders, served plum sauce and coleslaw.

Veal Marsala \$15

Crispy fried cutlets topped with sautéed onions and mushrooms and a homemade rich mushroom gravy.

## Beverages & Spirits

### Non - Alcoholic

Milk Reg \$3 Large \$5

White or Chocolate

Juices Reg \$3 Large \$5

Orange juice, Apple juice, Ruby Red Grapefruit,  
Tomato, or Clamato

Pop \$2.5

Coffee \$ 2.5

Tea / Herbal Tea \$ 3

Hot Chocolate \$3.5

Red Bull / Sugar Free Red Bull \$4

Ask to see our delicious  
dessert menu!!

Bottle Domestic \$5

Budweiser, Bud Lite, Canadian, Coors Lite, Kokanee,  
Labatt Blue, Pilsner, or Molson 67

Premium Bottle Imports \$5.5

Stella, Alexander Keiths, Strong Bow (Can),  
Bud Lite Lime, Guinness (Can), Heineken, MGD, Corona,  
Shock Top, or Rickards Red

House Brand Liquor (1 oz) \$5

Premium Brand Liquor (1 oz) \$6

Top Shelf Brand Liquor (1 oz) \$7

Cocktail \$6

caesar, paralyzer, lime margarita, or lime daiquiri

Coolers \$6

Bacardi Breezer, Smirnoff Ice, Twisted Tea, Palm Bay

Glass House Wine (5oz) \$7

Ask server for selection and wine menu