

Nisku Inn & Conference Centre

The
STONEWOOD
Cafe

The perfect balance of friendly service and delicious.

Tapa-tizers & Sides

Baked Perogies \$13

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

Pulled Beef Sliders \$15

4 piece BBQ beef sliders with apple coleslaw served in a mini brioche bun.

Seafood Plate \$15

Your choice of either:

House made tempura battered prawns served with chipotle aioli dipping sauce.

OR

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

Bruschetta \$14

Freshly made blend of tomato, onion, garlic and basil.

served on warm sundried tomato focaccia bread topped with fresh mozzarella cheese and basil glaze.

Mussels \$15

One pound green shell New Zealand mussels in a creamy white wine or red tomato sauce, served with focaccia bread.

Buffalo Chicken Jalapenos bites \$14

10 pc jalapenos marinated chicken wrapped with bacon. Served with buffalo sauce.

Chicken Wings \$14

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

Frank's red hot, inferno, blackberry whiskey BBQ sauce, honey garlic, teriyaki, sweet thai chilli, sea salt & cracked pepper, or naked



Nachos \$14

*Hand cut tortillas layered high with baja vegetables, beer cheese sauce and jalapenos
served with salsa and sour cream.*

Substitute for cactus chips \$4 House made guacamole \$4 Cajun chicken breast or pulled BBQ beef \$5

Quesadilla \$14

Chipotle lime marinated chicken breast with sweet corn, black beans, baja vegetables and our house cheese blend.

Folded into a flour tortilla served with sour cream and salsa.

House made guacamole \$4

Onion Rings, Cactus Chips, Yam Fries or Garlic Fries \$9

Served with our signature dill dip.

Poutine \$12

Rich house made gravy served over fries and cheese curds blend.

Butter chicken \$5 Smoked beef pastrami \$6

Jumbo Combo \$16

Cheesy nachos, 5 wings classic style, 5 perogies, and onion rings served with dipping sauce.

Double portion with ribbies \$32

All Day Breakfast

All Day Breakfast \$13

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

Denver Sandwich \$13

*Two egg omelet with ham, onions, peppers, tomatoes and cheese on thick sliced toast.
Served with savory diced potatoes.*

Salads

Green Thai Chicken Salad \$15

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

Deluxe Chef Salad \$15

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

Classic Caesar Salad \$12

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

Grilled or cajun chicken breast \$6 4 oz Grilled or cajun salmon \$8 5 pc garlic shrimp \$6

Mexican Shrimp & Chive Salad \$16

*Arugula lettuce, avocado, shrimp, cucumber, tomato, onion, cilantro, and fresh oranges.
Served with avocado and poblano ranch dressing and focaccia bread.*

California Citrus Salad \$14 Half Order \$7

*Mixed garden greens, onion, bell peppers, tomatoes, cucumber, shredded carrots, goat cheese, and fresh oranges.
Served with your choice of dressing and focaccia bread.*

Grilled or cajun chicken breast \$6 4oz grilled or cajun salmon \$8 5 pc garlic shrimp \$6

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

Ask your server about our
Weekday Lunch Features

Burgers, Sandwiches & Wraps

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

Served on a fresh garlic and herb bun garnished with onion rings.

All burgers, sandwiches and wraps are served with your choice of: fries, mixed greens, soup of the day.

Alberta Beef Burger \$14

*100% homemade Alberta ground beef patty grilled to perfection topped with cheddar cheese and mustard grainy mayo.
Smoked bacon \$2*

Nisku Inn Signature Burger \$16

100% homemade Alberta ground beef patty, grainy mustard mayo, cheddar cheese, sautéed onion, bacon, with homemade blackberry whiskey BBQ sauce.

Fried Chicken Burger \$14

*Fried house breaded chicken breast (6oz) tossed with buffalo sauce.
Substitute for charbroiled chicken breast (6 oz) \$3 Bacon \$2*

Shrimp Salad Sandwich \$16

Boiled shrimp with red and green onions, celery tossed in chipotle mayo with avocado, lettuce. Served on a sundried tomato focaccia bread.

Chicken Club \$14

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

The Reuben \$16

*Pastrami, swiss cheese, 1000 island dressing and sauerkraut grilled between slices of grainy mustard butter rye.
Served with a side of grainy mustard.*

BBQ Beef Sandwich \$18

Slow roasted beef brisket in a light blackberry whiskey BBQ sauce, served with rosemary ciabatta bun and apple coleslaw.

Honey Sriracha Chicken Wrap \$14

A wrap surrounding ham and crispy chicken tossed in honey sriracha sauce, mayo, lettuce, tomato and onion.

French Beef Dip \$15

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

**Upgrade to yam fries, garlic fries, onion rings,
mashed potato, caesar salad \$2 Gratin dauphinois potatoes for \$3 Upgrade to poutine for \$2**

Pizza

Baked the cheeses \$17

Flat bread pizza with pesto sauce, prosciutto ham, arugula lettuce and fresh mozzarella cheese.

Thai Chicken \$15

*Marinated chicken, mozzarella blended cheese, shredded carrots, red and green peppers.
Pineapple, mushroom, or fresh tomato \$2 Fresh mozzarella \$5*

Nisku Inn Specials

BBQ Smoked Brisket \$19

Shaved beef brisket in light au jus served in a mushroom, onion and red wine gravy, over mashed potato.

Baby Back Ribs \$22

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

Bombay Masala Shrimp \$22

Masala marinated shrimp served with rice and tandoori naan bread.

Mumbai Butter Chicken \$18

Traditional butter chicken served with rice and tandoori naan bread.

Jalapeno Chicken Breast \$17

Jalapeno marinated chicken breast topped with fresh mozzarella and tomato sauce.

Served with vegetables and gratin dauphinois potatoes .

BBQ Pork Chops \$17

Flame broiled pork chops(2pc) smothered with our house Blackberry whiskey BBQ sauce, served with garlic toast and gratin dauphinois potatoes.

New York Mushroom Steak \$30

10 oz flame broiled AAA angus striploin with sautéed forest mushrooms and onions.

Served with gratin dauphinois potatoes. 4 pc Garlic shrimp \$5

Mussels & Crusted Salmon Steak \$24

5oz cajun crusted flame broiled Atlantic salmon fillet with garlic aioli, served with green shell New Zealand mussels in red tomato sauce over a bed rice and focaccia bread.

Pastas & Stir Fry's

StoneWood Stir Fry \$16

Stir fried seasonal vegetables and bean sprouts with your choice of beef or chicken, served with rice or noodles.

Substitute for shrimp \$4

Chicken Carbonara \$16

Tender pieces of chicken, bacon, mushrooms and penne pasta, sautéed in a creamy white wine sauce.

Substitute for shrimp \$4



- 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

Fish & Chips \$16, Half Order \$12

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

Chicken Tenders & Fries \$13

The classics below are served with chef's choice of vegetable and your choice of: fries, mixed greens, soup of the day, rice.

Upgrade to yam fries, garlic fries, onion rings, mashed potato, caesar salad \$2. Gratin dauphinois potatoes for \$3

Upgrade to poutine for \$2

StoneWood Steak Sandwich \$19

*8oz flame broiled AAA angus striploin with sautéed mushrooms and onions. Served with warm garlic toast.
4pc shrimp \$5*

Liver & Onions \$15

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

Veal Marsala \$16

House made crispy fried veal cutlets topped with sautéed onions and mushrooms and a homemade rich mushroom gravy.

Beverages & Spirits

Non - Alcoholic

Milk Reg \$4 Large \$6

White or Chocolate

Juices Reg \$4 Large \$6

Orange juice, Apple juice, Tomato, or Clamato

Pop \$3

Coffee \$3

Tea / Herbal Tea \$4

Hot Chocolate \$4

Bottle Domestic \$5.25

Bottle Premium \$5.50

House Brand Liquor (1 oz) \$5.25

Premium Brand Liquor (1 oz) \$6.50

Top Shelf Brand Liquor (1 oz)

Priced per item, please ask your server

Coolers \$6.50

Ask to see our delicious
dessert menu!!