



Medicine Hat Lodge

Steakhouse Brunch

FROM THE GRIDDLE

ACCOMPANIED BY SEASONAL FRUIT

PLAIN & SIMPLE PANCAKES Crisp edges & fluffy middle, just needs the butter & syrup	\$8.99
SASKATOON BERRY PANCAKES Infused with Saskatoon's, finished with maple cream cheese & crisp fried berries	\$10.99
PLAIN JANE FRENCH TOAST French baguette, dipped & seared, light cinnamon nutmeg dusted	\$8.99
BANANAS FOSTER FRENCH TOAST Rum seared bananas, brown sugar caramel sauce, cinnamon whipped cream, toasted walnuts	\$10.99
APPLE & BRIE FRENCH TOAST Granny smith apples, double cream brie, layered on French baguette, seared, warm & delicious	\$12.99
WAFFLY-GOOD Thick dough batter, crisp & soft, finished with whipped butter, maple syrup & cinnamon sugar	\$9.99

BENEDICTS

ACCOMPANIED BY STEAKHOUSE ROASTIES & SEASONAL FRUIT

OLD FASHIONED English muffin, back bacon, poached egg, & béarnaise	\$12.99
STEAK & EGGS BENNY Seared & shaved aged striploin, asparagus, rosemary caramelized onions, poached egg, Montreal steak spiced béarnaise	\$13.99
SAMOSA BENEDICT Fried spiced vegetable samosa, smoked salmon, poached eggs & curried hollandaise	\$12.99

EGGS-ACTLY WHAT I WANTED

YOU DESIGN IT, WE DO ALL THE WORK

HOW MANY EGGS CAN YOU EAT?

1 - \$10.99 **2** - \$12.99 **3** - \$13.99

GIVE THEM SOME STYLE:

Sunny / Over / Poached / Scrambled

ADD A PARTNER:

Bacon / Sausage / Black Forest Ham or substitute for Back Bacon \$2 or Seared Striploin \$8

I SAY POTATO, YOU SAY...

Herbed Roasties / Mashed Cake / Those Little Triangles

I'D LIKE TO MAKE A TOAST:

White / Whole Wheat / English Muffin / Gluten Free / Multigrain



Medicine Hat Lodge

Steakhouse Brunch

CREATE AN OMELETTE

ALL OUR DELICIOUS SOON TO BE FAVORITES START WITH THREE FARM FRESH EGGS
ACCOMPANIED BY STEAKHOUSE ROASTIES, TOAST & FRUIT

HERE'S WHAT YOU CAN DO

CHOOSE ANY 4 ITEMS (ADDITIONAL ITEMS \$1.50 / EACH)

\$13.99

GARDEN: Tomato bruschetta, spring onions, mushrooms, broccoli, Brussel sprouts, diced peppers, roasted red peppers, spinach, avocado, caramelized onions, olives (green/black), banana peppers

THE PEN: Black forest ham, bacon, chorizo sausage, crumbled sausage, roasted pulled chicken
UPGRADE YOUR MEAT: Shrimp \$5 Lobster \$14 Crab \$12 Sirloin \$9

DAIRY: Cheddar, Swiss jack, feta, blue, boursin, mozzarella, Applewood smoked cheddar, smoked gouda

CHEFS PICKS

ACCOMPANIED BY STEAKHOUSE ROASTIES & SEASONAL FRUIT

NOW THAT'S A PARFAIT

Choice of Strawberry or vanilla yogurt, dried fruit, fresh melons, house made granola crumble, maple drizzle

\$8.99

BLTE

Smoked bacon, grilled tomato, crisp lettuce, fried egg between grain toast

\$10.99

QUESA-OMELET-DILLA

Three eggs, blended with chorizo sausage, spinach, avocado, pico de gallo, jack cheese, wrapped & baked in a tortilla

\$12.99

GRILLED SALMON & AVOCADO TOAST

Open faced, pacific salmon, grilled avocado, dill caper cream cheese, grain toast

\$14.99

THE REDWOOD FLATBREAD

Seared thin sliced sirloin steak, medium fried eggs, balsamic caramelized onions, micro greens

\$15.99

LETS "HASH" IT OUT

Grilled & sliced striploin over top of shredded hash, grilled tomatoes, sunny egg & pesto

\$16.99

KIDS TIME

INCLUDES A BEVERAGE

PANCAKES WITH SYRUP & BUTTER

\$5.00

FRENCH TOAST WITH SYRUP & BUTTER

1 EGG, WITH TOAST, HASH BROWN & CHOICE OF : BACON, SAUSAGE OR HAM