



## **BREAKFAST**

*Until 11:00am*

### **HEALTHY FRUIT PARFAIT \$9**

*a blend of fresh grapes, melon, pineapple and strawberries, decorated on a bed of velvety vanilla yogurt and crunchy granola*

### **HOMEMADE OATMEAL \$7**

*creamy oatmeal amid a hint of maple syrup and fresh lemon and infused with strawberries*

### **BREAKFAST BURRITO \$10**

*scrambled eggs, refried beans, peppers, bacon and cheddar cheese wrapped in a grilled spinach tortilla shell and served with salsa and homemade hash browns*

### **THE BEAR'S SANDWICH \$11**

*two fried eggs, bacon, fresh lettuce, cheese, sliced tomato, and mayo layered between toasted multi grain bread, served with homemade hash browns*

### **THE DEN'S SIGNATURE BREAKFAST \$12**

*two eggs any style, three slices of crispy bacon and an English banger sausage, served with homemade hash browns and toast  
~ add pancakes for \$5*

### **JACK'S PANCAKE STACK \$11**

*three fluffy blueberry infused pancakes served with fresh berry compote and maple syrup*

### **STUFFED FRENCH TOAST \$12**

*homemade style French bread filled with melted brie and strawberries  
~ served with a maple cream cheese syrup*

### **OMELET \$12**

*three egg omelet personalized with your choice of these three fillings ~ mushrooms, green onions, spinach, red peppers, sun dried tomatoes, bacon, ham, smoked salmon, chorizo, cheddar, goat's cheese or feta  
~served with homemade hash browns and toast*

## **SIDES**

*Toast \$3*

*Assorted Muffins \$3*

*Toasted bagel with cream cheese \$4*

*Side of bacon or sausage \$3*

*Bowl of fresh fruit \$5*

---

***Please join us for Sunday Brunch***

***10am – 2pm***

***\$24.95 per person***

***\$12.95 for kids under 12***

***Kids under 4... priceless***



## **LUNCH**

11:00am - 5:00pm

### **SOUPS AND SALADS**

#### **TRADITIONAL FRENCH ONION SOUP \$8**

*our signature soup topped with a garlic crustini and creamy swiss cheese*

#### **SOUP OF THE MOMENT \$6**

*the Chef's daily creation accompanied with warm focaccia bread*

#### **CAESAR SALAD \$10**

*freshly chopped romaine hearts, dressed with our homemade garlic Caesar dressing, bacon, capers and croutons*

*~enhance with grilled chicken, seared salmon filet or fresh shrimp ~ \$5*

#### **HOUSE SALAD \$9**

*fresh mixed greens topped with feta cheese, cherry tomatoes, cucumbers and candied walnuts, mixed in a sweet apple vinaigrette*

*~enhance with grilled chicken, seared salmon filet or fresh shrimp ~ \$5*

#### **SOMEN NOODLE SALAD \$14**

*carrots, celery, cherry tomatoes, green onions, sun flower seeds, all tossed in a ginger-sesame ponzu vinaigrette and crowned with either spiced chicken or tempura prawns*

#### **THE GIANT TACO SALAD \$15**

*fresh romaine, tomatoes, olives, sweet red onion, black beans, cheddar cheese, salsa and sour cream elegantly arranged in a tortilla shell and complemented with seasoned ground beef or grilled chicken*

#### **THE SMART SPINACH SALAD \$12**

*honey-glazed walnuts, strawberries, kiwi fruit, red onion and crumbled goat cheese, tossed in a sesame vinaigrette dressing and topped with toasted sesame seeds*

*~enhance with grilled chicken, seared salmon filet or fresh shrimp ~ \$5*

---

### **SANDWICHES**

*served with your choice of soup, green salad, Caesar salad or fries*

#### **THE DEN BURGER \$12**

*the choice is yours ~ homemade 6 oz Alberta beef patty, grilled chicken breast, grilled salmon filet or our vegetarian patty*

*~enhance with cheddar, bacon, caramelized onions or sautéed mushrooms for \$2 each*

#### **HALIBUT BLT \$14**

*deep-fried or pan-seared Pacific halibut with crispy bacon, fresh tomato, lettuce, red onion, pickles and finished with our signature tarter sauce on a ciabatta bun*

#### **THE GRILLED CHEESE \$10**

*perhaps Whistler's best? aged white and orange cheddar on thickly sliced sour dough bread, accompanied with a giant dill pickle*

*~enhance with ham or bacon for \$2~*

#### **STEAK SANDWICH \$16**

*a grilled 7 oz New York, nestled on toasted garlic French bread with sautéed mushrooms and onions, served with our signature steak sauce*

#### **BEEF DIP BOMB \$13**

*thinly sliced slow-roasted Alberta beef with aged cheddar and homemade horseradish, heaped into a fresh baguette and accompanied with rosemary jus*



## **WRAPS & PANINIS**

*served with your choice of soup, green salad, Caesar salad or fries*

### **SPICY PRAWN OR CHICKEN CAESAR WRAP \$13**

*succulent prawns or morsels of chicken perfectly spiced and wrapped with fresh romaine and our homemade garlic Caesar dressing in a sun-dried tomato tortilla*

### **TURKEY COBB SALAD WRAP \$14**

*smoked turkey breast, avocado, crispy bacon, egg, tomato and fresh romaine accented by a ranch dressing and delicately wrapped in a spinach tortilla*

### **THE LETTUCE WRAPS \$12**

*carbless sandwiches? fill your bibb lettuce leaves with grilled chicken breast, julienne carrots, cucumbers, julienne red onion and a sweet chili sauce  
~ served with a cold noodle salad*

### **GRILLED VEGETABLE PANINI \$11**

*perfectly grilled eggplant, red peppers, zucchini and asparagus amid fresh spinach, red onion and melted mozzarella and accented with a balsamic glaze reduction*

### **TURKEY CLUBHOUSE PANINI \$13**

*smoked turkey breast, bacon, spinach, fresh tomato and red onion, accentuated with basil pesto and melted mozzarella*

---

## **LUNCH ENTREES**

### **ALL DAY OMELET \$12**

*three egg omelet personalized with your choice of these three fillings ~ mushrooms, green onions, spinach, red peppers, sun dried tomatoes, bacon, ham, smoked salmon, chorizo, cheddar, goat's cheese or feta (until 3PM)*

### **HOISIN MANGO STIR-FRY \$14**

*chicken or shrimp sautéed with hoisin sauce, julienne vegetables and snow peas, served on a bed of rice noodles and topped with a superb mango salsa*

### **CHEF DANNY'S FISH & CHIPS \$16**

*two healthy pieces of Pacific halibut dipped in his signature tempura and crusted with crispy panko, accompanied by golden fries and served with homemade tartar sauce.*

### **TERIYAKI-GLAZED WILD PACIFIC SALMON \$17**

*fresh Pacific salmon grilled to perfection and finished with a sweet teriyaki glaze, served on a bed of rice with seasonal vegetables*

### **PASTA OF THE DAY \$14**

*ask your server for today's special creation by our Executive Chef*

---

## **SIGNATURE PIZZAS**

**9" thin-crust, homemade tomato sauce, blend of cheeses and a rock salt crust**

### **LUIGI'S PREFERITI \$14**

*capicoli, caramelized onion and sautéed mushrooms*

### **VEGGIE VARIETY \$12**

*roasted pepper, grilled zucchini, feta, tomato and fresh avocado*

### **PLENTI OF PEPPERONI \$13**

*double pepperoni and cheese*



## **ALL DAY MENU**

*11:00am – close*

**HOUSE CHIPS \$5**  
*with a side of basil aioli*

**BRUSCHETTA \$10**  
*a blend of diced fresh tomatoes, basil, garlic, olive oil and accented with feta cheese*

**NACHOS \$14 2 - some \$23 4 - some**  
*a tower of tricolour chips layered with chorizo, diced tomatoes, olives, jalapenos, green onions and orange and white cheddar ~ enhance with guacamole \$2*

**WINGS \$11**  
*a dozen tender but crispy wings prepared hot, salt and pepper or bbq*

**BARBEQUE PORK BONES \$11**  
*“fall off the bone goodness” in our homemade bbq sauce*

**THE CADDY MAKI \$13**  
*a house favourite ~ ahi tuna and cucumber in a crispy panko crust sushi roll*

**EDAMAME \$10**  
*steamed soy beans tossed in sesame oil and sea salt*

**CHICKEN TENDERS \$11**  
*tender chicken strips ~ served with a sweet and sour sauce and fries*

**DIM SUM \$12**  
*deep fried veggie spring rolls, pork wontons with ponzu dip*

**TEMPURA TIGER PRAWNS \$14**  
*plump prawns with an essence of garlic and lemon ~ served with a wasabi aioli*

**THE DEN BURGER \$13**  
*homemade 6 oz Alberta beef patty, chicken breast, salmon filet or our vegetarian patty ~ enhance with cheddar, bacon, caramelized onions or sautéed mushrooms for \$2 each*

**STEAK SANDWICH \$16**  
*a grilled 7 oz New York, nestled on toasted garlic French bread with sautéed mushrooms and onions and served with our signature steak sauce.*

**SPICY PRAWN OR CHICKEN CAESAR WRAP \$13**  
*succulent prawns or morsels of chicken, perfectly spiced and wrapped with fresh romaine and our homemade garlic Caesar dressing in a sun-dried tomato tortilla*

**HALIBUT BLT \$14**  
*deep-fried or pan seared Pacific halibut with crispy bacon, fresh tomato, lettuce, red onion, pickles and finished with our signature tarter sauce on a ciabatta bun*

---

## **TAPAS TOWER TWISTS**

**PACIFIC RIM TAPAS TOWER \$34**  
*caddy maki, dim sum & tempura tiger prawns*

**NORTH AMERICAN TAPAS TOWER \$36**  
*nachos, wings & bbq pork bones*

**MEDITERRANEAN TAPAS TOWER \$35**  
*bruschetta, pizza of your choice, spinach salad*



## **DINNER**

*5:00pm – close*

### **STARTERS**

#### **TRADITIONAL FRENCH ONION SOUP \$8**

*our signature soup topped with a garlic crustini and creamy swiss cheese*

#### **SOUP OF THE EVENING \$7**

*the Chef's daily creation accompanied with warm focaccia bread*

#### **CAESAR SALAD \$9**

*freshly chopped romaine hearts, dressed with our homemade garlic Caesar dressing, with bacon, capers and croutons*

#### **HOUSE SALAD \$8**

*fresh mixed greens topped with feta cheese, cherry tomatoes, cucumbers and candied walnuts, mixed in a sweet apple vinaigrette*

#### **SPINACH SALAD \$10**

*honey-glazed walnuts, strawberries, kiwi fruit, red onion, crumbled goat cheese, tossed with a sesame vinaigrette dressing and toasted sesame seeds*

*~enhance your salad with grilled chicken, seared salmon filet or fresh shrimp ~ \$5*

#### **GIANT SCALLOP \$11**

*a perfectly seared scallop resting on a bed of mixed greens with a light truffle oil drizzle*

#### **BEEF BROCHETTES \$12**

*grilled beef brochettes served with our house chips and basil aioli*

---

### **MAINS**

#### **NEW YORK STEAK \$27**

*a 10 ounce grilled to perfection, accentuated with a Dijon demi-glaze, accompanied with garlic mashed potatoes*

#### **SHORT RIBS \$25**

*our signature tender short ribs slowly braised for 12 hours in a herb and garlic braisage, accompanied with white bean casselette*

#### **PACIFIC WILD SALMON \$23**

*pan-fried lemon panko crusted wild salmon drizzled with a chive and paprika oil, served with citrus risotto*

#### **AHI TUNA \$24**

*seared ahi tuna finished with a soy glaze and candied ginger, accompanied with a wild mushroom ravioli*

#### **FREE RANGE CHICKEN \$21**

*pan-fried chicken breast graced with a blackberry compote, served with pumpkin gnocchi*

#### **CURRY RICE BOWL \$18**

*your choice of prawns or chicken, basmati rice, julienne vegetables, amid a sweet curry sauce*

#### **PASTA OF THE EVENING \$19**

*ask your server for tonight's special creation by our Chef*