



BREAKFAST MENU

FARMER’S BREAKFAST | 18 (GFO)

Two Eggs (Any Style) | Bacon, Maple Pork Sausage, or Bologna | Hashbrowns |
Choice of Toast: White, Brown, Multi-Grain or Bannock | Coffee, Tea or Juice
Upgrade to Gluten-Free Toast for (+ \$1.50)

LITTLE CHIEF BREAKFAST BOWL | 20 (GF)

Braised Beef or Smoked Mushroom Medley (VEG)
Caramelized Onion | Tomato | Hashbrowns | Romesco Sauce |
2 Poached Eggs (Soft or Hard) | Coffee, Tea or Juice

PRAIRIES EGGS BENEDICT | 20 (GFO)

Braised Bison or House Smoked Salmon
English Muffin | Hollandaise | Arugula | Tomato | Hashbrowns
2 Poached Eggs (Soft or Hard) | Coffee, Tea or Juice
Upgrade to Gluten Free Toast for (+ \$1.50)

RIBEYE STEAK AND EGGS | 5oz FOR 26 or 10oz FOR 41

3 Eggs (Any Style) | Half Grilled Tomato | Hashbrowns | Chimichurri Sauce |
Choice of Toast: White, Brown, Multi-Grain or Bannock | Coffee, Tea or Juice

TRADITIONAL OATMEAL | 15

Choice of Original (Brown Sugar & Milk) or Saskatoon Berry Jam |
Choice of Toast: White, Brown, Multi-Grain or Bannock | Coffee, Tea or Juice

CINNAMON FRENCH TOAST CRUNCH| 16 (GFO)

Crunchy Toffee | Dulce de leche | 2 pc Bacon or Maple Pork Sausage
or Bologna | Hashbrowns | Coffee, Tea or Juice
Whipped Cream (+ \$1.50), Wild Berry Compote (+ \$1.50)

CLASSIC PANCAKES | 16

Three Pancakes | Hashbrowns | Fruit Cup | Coffee, Tea, or Juice
Whipped Cream (+ \$1.50), Wild Berry Compote (+ \$1.50)

CHEF’S WEEKLY CREATION OF FRESH SQUEEZED FRUIT JUICE | 8

Please ask our servers for this week’s flavor!

VEG = Vegetarian DF = Dairy-Free GF = Gluten-Free GFO= Gluten-Free Option
(Eggs can be made Scrambled, Sunnyside Up, Over Easy, Over Hard, Poached Soft or Hard)

EXTRA SIDES

4 Slices Bacon, 3 Sausages or 3 Slices of Bologna | 6

1 Egg | 2.50

Tomato Slices | 4

Half Avocado | 5

Hashbrowns | 4

2 Slices of Toast | 4

(White, Brown, Multi-Grain or Bannock)

2 Slices of Gluten-Free Toast | 5.50

Large Fruit Bowl | 8

Real Fruit Smoothie | 8

Assorted Cereal | 5.50

(Fruit Loops, Honey Nut Cheerios, Raisin Bran)

Yogurt with Mixed Berries and Granola | 8

INDIGENOUS INSPIRED

Please present your Certificate of Indian Status for tax exemption if applicable.
If you have any concerns regarding food allergies, please alert your server prior to ordering.
18% gratuity will be added to parties of 6 or more. 10% gratuity will be added to take-out orders.
Room Service Charge \$3.50 with 18% gratuity will be added for Room Service Orders.



LUNCH & DINNER

APPETIZERS

BRUSCHETTA (GFO)(VEG) | 16

Fry Bread | Grape Tomatoes | Goat Cheese Mousse | White Balsamic



FRY "BREADED" MOZZA STICK | 17

Crispy Garlic | Sicilian Olives | Fresh Basil | Marinara Sauce



CRISPY DUCK SPRING ROLLS | 17

Spicy Aioli | Pickled Vegetables | Butter Leaf Lettuce



SMOKED ROASTED BONE MARROW (GFO) | 18

Fine Herb Salad | Horseradish Aioli | Oven-Baked Bannock

CHICKEN WINGS (DF)(GFO) | 19

Salt & Pepper | Lemon Pepper | House-Made Honey Garlic |
Hot | House-Made Saskatoon Berry BBQ



POW WOW POUTINE | 19

Braised Beef | Crispy Onion | Smoked Cheddar | Poutine Gravy | Hand Cut Fries

SHARABLES

ARTICHOKE FOUR CHEESE DIP (GFO) | 16

Four Cheese Blend | Confit Garlic | Fry Bread | Herbed Oil



BREADS & SPREADS | 18

Fry Bread | Oven-Baked Bannock | Saskatoon Berry Jam | Local Peace River Honey |
Whipped Butter | Smoked Beef Fat



LITTLE CHIEF CHARCUTERIE BOARD (GFO) | 30

Chef's Choice Preserved Meats | Cheeses | Preserves | Fry Bread | Oven-Baked Bannock

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SOUPS & SALADS



HAMBURGER SOUP (DF)(GFO) | 11

Oven-Baked Bannock or Fry Bread



WARM SASKATOON BERRY SOUP (DF)(GFO) | 11

Roasted Pumpkin Seeds | Fried Quinoa | Oven-Baked Bannock or Fry Bread

CHEF'S DAILY SOUP | 10

Oven-Baked Bannock or Fry Bread

ROMAINE HEART CAESAR SALAD | 18

Prosciutto | Sundried Tomatoes | Candied Smoked Bacon | Crispy Cheese

Add Chicken Breast 6 | Add 6oz Salmon 8 | Add Smoked Candied Salmon 8

HOUSE GREEN SALAD (GF)(DF) | 16

Leafy Greens | Cucumber | Tomato | Carrots | Pickled Pearl Onions | Radishes

House-Made Vinaigrettes: Balsamic, Smoked Ranch, Maple Truffle, Sour Cherry & Vanilla

Add Chicken Breast 6 | Add 6oz Salmon 8 | Add Smoked Candied Salmon 8

BEET & GOAT CHEESE SALAD (GF) | 18

Leafy Greens | Walnuts | Pickled Pearl Onions | Beet Powder | Maple Truffle Dressing

Add Chicken Breast 6 | Add 6oz Salmon 8 | Add Smoked Candied Salmon 8



LITTLE CHIEF COBB SALAD (GF)(DFO) | 23

Butterleaf Lettuce | Candied Bacon | Corn | Hardboiled Egg | Puffed Wild Rice |

Sunflower & Pumpkin Seeds | Confit Brome Lake Duck Leg | Smoked Ranch Dressing

Add Chicken Breast 6 | Add 6oz Salmon 8 | Add Smoked Candied Salmon 8

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BREADS & SANDWICHES

Choice of side: House Salad, Caesar Salad or House Cut Fries



INDIAN TACO | 18

Fry Bread | Spiced Beef | Tomato | Lettuce | Onion | Smoked Corn | Cheese | (No Side)
Served on the side: Sour Cream & Salsa

HONEY HOT GRILLED CHICKEN SANDWICH (GFO) | 21

Ciabatta Bun | Peace River Honey | House Pickles | Herbed Aioli | Coleslaw |
Onion Rings | Choice of Side

HOUSE SMASHED BURGER (GFO) | 21

House Ground Chuck Smashed Patty | Caramelized Mushrooms & Onions |
Truffle Cheese Sauce | Pickles | Onion Rings | Choice of Side

ALBERTA BEEF DIP (GFO) | 23

Ciabatta Bun | Saskatoon Horseradish Aioli | Mushrooms | Smoked Cheddar |
Crispy Onions | Braised Beef | Beef Au Jus | Choice of Side

DAILY FEATURE SOUP & SANDWICH | DAY PRICE

Served Daily Until 4 PM

Soup can be Substituted with Side House or Caesar Salad

House-Made Vinaigrettes: Balsamic, Smoked Ranch, Maple Truffle, Sour Cherry & Vanilla

MAINS



BISON HAMBURGER STEAK (GF) | 30

Bone Marrow | Mashed Potatoes | Seasonal Vegetables | Red Wine Jus



SOUS VIDE DUCK BREAST | 32

Available After 4 PM Daily

Rhubarb Jus | Cherry Chutney | Sweet Potato Mash | Seasonal Vegetables

10oz ALBERTA AAA RIB EYE STEAK (GFO) | 45

Red Wine Jus | Mini Yorkies | Mashed Potatoes | Seasonal Vegetables



PAN SEARED SALMON (GF) | 36

Fennel Purée | Pickled Mussels | Fennel Slaw | Steamed Rice |
Seasonal Vegetables

BRAISED BONELESS SHORT RIB “WELLINGTON” | 45

Beef Chuck Flats | Mashed Potatoes | Mushroom Duxelle |
Puff Pastry Lattice



THREE SISTERS’ GNOCCHI (VEG) | 23

Corn Purée | Zucchini Ribbons | Kale | Popcorn | Sweet Pea Shoots
Add Chicken Breast 6 | Add 6oz Salmon 8 | Add Smoked Candied Salmon 8

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10" PIZZA

All Pizzas Can Be Made Gluten-Free (GFO)



PEPPERONI, PEMMICAN & PEACE RIVER HONEY | 22

Pepperoni | Pemmican | Local Peace River Honey

HAM & PINEAPPLE | 22

Ham | Grilled Spicy Pineapple

VEGGIE PIZZA | 22

Bruschetta Tomato Sauce | Goat Cheese | Balsamic Reduction | Arugula

THREE LITTLE PIGS | 22

Candied Bacon | Ham | Sausage | Romesco Sauce



ELK MEATBALL PIZZA | 22

Maple Bacon Jam | Garlic Chips | Olives | Arugula | Chili Flakes

SIDES

Sweet Potato Fries with Spicy Aioli | 9

Steamed Rice | 5

Mashed Potatoes | 6

Seasonal Vegetables | 6

Side House or Caesar Salad | 7

Daily Cup Soup | 6

Saskatoon Berry Cup Soup | 6

Hamburger Cup Soup | 7

Fry Bread | 5.50

Oven-Baked Bannock | 5.50

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