



BREAKFAST MENU

FARMER'S BREAKFAST (GFO) | 18

Two Eggs (Any Style) | Bacon or Maple Sausage or Bologna | Breakfast Wedges
Choice of Toast: White, Brown, Multi-Grain or Bannock | Coffee, Tea or Juice
Upgrade to Gluten-Free Toast for (+\$2)

LITTLE CHIEF BREAKFAST BOWL | 20

Top Grass Braised Beef or Westcoast Mushrooms (VEG)
Caramelized Onion | Tomato | Breakfast Wedges | Romesco Sauce | Hollandaise |
2 Poached Eggs (Soft or Hard) | Coffee, Tea or Juice

PRAIRIES EGGS BENEDICT (GFO) | 20

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

7OZ ALBERTA 'TOP GRASS' BUTCHER'S CUT STEAK & EGGS (GFO) | 36

3 Eggs (Any Style) | Half Grilled Tomato | Breakfast Wedges | Chimichurri Sauce
Choice of Toast: White, Brown, Multi-Grain or Bannock | Coffee, Tea, or Juice
Upgrade to Gluten-Free Toast for (+\$2)
Vouchers are not accepted for this item.

TRADITIONAL OATMEAL WITH RAISINS | 15

Choice of: Original or Saskatoon Berry Jam
Choice of Toast: White, Brown, Multi-Grain or Bannock | Coffee, Tea or Juice
Upgrade to Gluten-Free Toast for (+\$2)

CINNAMON FRENCH TOAST CRUNCH (GFO) | 16

Crunchy Toffee | Dulce de Leche | Bacon or Maple Pork Sausage or Bologna |
Breakfast Wedges | Coffee, Tea or Juice
Whipped Cream (+\$1.50), Wild Berry Compote (+\$1.50)

CLASSIC PANCAKES | 16

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

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
3 Slices of Wild Boar Bacon | 6
1 Extra Egg | 2.50
Tomato Slices | 4
Half Avocado | 5
Breakfast Wedges | 5
2 Slices of Toast | 4
(White, Brown, Multi-Grain or Bannock)
2 Slices of Gluten-Free Toast | 5.50
Large Fruit Bowl | 8
Fruit Smoothie | 8
Individual Cup Cereal | 5
(Frost Flakes or Corn Pops)



At Top Grass Cattle Co, we are committed to raising premium-quality, grass-fed, and grass-finished beef. With a deep respect for the land and the animals, Top Grass prioritizes sustainable, ethical farming practices. Our cattle graze freely on pristine pastures, thriving on nutrient-rich grass and clean water.

Located at the base of the Handhills, just east of Drumheller, Alberta, this is where Top Grass Cattle Co was founded.

This is where our animals roam during the spring, summer and fall on mostly native prairie grasses that have been undisturbed for thousands of years. The landscape is one of deep coulees, rolling hills, creeks, big blue skies and grass as far as you can see. This is truly a cow's paradise.



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 | Heirloom Tomatoes | Goat Cheese Mousse | White Balsamic



FRY "BREADED" MOZZA STICK | 17

Crispy Garlic | Fresh Basil | Marinara Sauce



SMOKED ROASTED BONE MARROW (GFO) | 18

Fine Herb Salad | Maple Miso Aioli | Oven-Baked Bannock

CHICKEN WINGS (DF)(GFO) | 19

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



POW WOW POUTINE | 19

'Top Grass' Braised Beef | Crispy Onions | Aged White Cheddar |
Poutine Gravy | Fries

SHARABLES

CANADIAN LOBSTER CHEESE DIP (GFO) | 21

East Coast Lobster | Artichoke | Four Cheese Blend | Confit Garlic |
Fry Bread | Lobster Oil



BREADS & SPREADS | 18

Fry Bread | Oven-Baked Bannock | Seasonal Jam | Local Peace River Honey |
Whipped Butter



LITTLE CHIEF CHARCUTERIE BOARD (GFO) | 30

Chef's Choice Local Carved Meats & Sausage | Cheeses | Preserves |
Fry Bread | Oven-Baked Bannock

VEG = Vegetarian

DF = Dairy-Free

GF = Gluten-Free

GFO = Gluten-Free Option



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.



SOUPS & SALADS



HAMBURGER SOUP (DF)(GFO) | 11

Oven-Baked Bannock or Fry Bread | Macaroni



OXTAIL FRENCH ONION SOUP | 21

'Top Grass' Oxtail | Fry Bread Croutons | Caramelized Spanish, Pearl & Spring Onions |
Aged White Cheddar

CHEF'S DAILY SOUP | 10

Oven-Baked Bannock or Fry Bread

ROMAINE HEART CAESAR SALAD (GFO) | 18

Romaine Lettuce | Sundried Tomatoes | Wild Boar Bacon | Crispy Cheese

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

SUMMER BERRY SALAD (DF)(GFO) | 16

Balsamic Reduction | Crumbled Feta | Candied Pecans |

Seasonal Berries | Rosemary Crisps

House-Made Vinaigrettes: Balsamic, Smoked Ranch, Maple Truffle, Strawberry Champagne Vinaigrette

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

BEEF & GOAT CHEESE SALAD (GFO) | 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

VEG = Vegetarian

DF = Dairy-Free

GF = Gluten-Free

GFO = Gluten-Free Option



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.



BREADS & SANDWICHES

Choice of side: Summer Berry Salad, Caesar Salad, House Cut Fries or Day Soup



INDIAN TACO | 18

Fry Bread | 'Top Grass' Ground Beef | Tomato | Lettuce | Onion |
Maple Corn | Aged White Cheddar
Served with: Sour Cream & Salsa (No Side Choice)

ALBERTA 'TOP GRASS' BUTCHER'S CUT STEAK SANDWICH (GFO) | 27

5oz Cut | Toasted Garlic Ciabatta | Sliced Tomato | Maple Miso Aioli |
Crispy Onions | Choice of Side

CHINOOK "SWEET HEAT" CHICKEN SANDWICH (GFO) | 21

Ciabatta Bun | Pineapple Glaze | Arugula Slaw | Valentina's Hot Sauce Dressing |
Pickled Onion | Choice of Side

7 OZ ALBERTA 'TOP GRASS' BEEF BURGER (GFO) | 23

Grilled Sous Vide Patty | Wild Boar Bacon | Aged Cheddar | Fruit Ketchup Aioli |
Butterleaf Lettuce | Sliced Tomato | Choice of Side

ALBERTA SMOKED BEEF BRISKET SANDWICH (GFO) | 27

'Top Grass' Beef Brisket | Caramelized Onions | Crispy Onions | Pickles | Swiss Cheese |
BBQ Sauce | Coriander & Black Pepper Cheese Sauce | Choice of Side

DAILY FEATURE SOUP & SANDWICH | DAY PRICE

Served Daily Until 4 PM

Soup can be substituted with Side Summer Berry Salad or Caesar Salad

House-Made Vinaigrettes: Balsamic, Smoked Ranch, Maple Truffle, Strawberry Champagne Vinaigrette

MAINS

BISON HAMBURGER STEAK (GF) | 32

Bone Marrow | Mashed Potatoes | Seasonal Vegetables |
House-made Saskatoon Berry BBQ Sauce



10 OZ ALBERTA 'TOP GRASS' PETIT FILET STEAK FRITES (GF) | 45

Butcher's Cut Steak | Compound Butter | Whiskey Green Peppercorn Jus |
Charred Broccolini

PAN SEARED SALMON (GF) | 38

Three Sister's Succotash | Old Bay Aioli | Bouillabaisse Broth | Seasonal Vegetables



BRAISED BONELESS SHORT RIB | 45

'Top Grass' Beef Chuck Flats | Mashed Potatoes | Mushroom Duxelle | Puff Pastry



ELK MEATBALL PASTA | 23

Available Vegetarian Upon Request

Smoked Tomato Rosé Sauce | House Pasta | Kale | Wild Forest Mushrooms | Garlic Bannock

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

VEG = Vegetarian

DF = Dairy-Free

GF = Gluten-Free

GFO = Gluten-Free Option



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.



10" PIZZA

All Pizzas Can Be Made Gluten-Free (GFO)



PEPPERONI, PEMMICAN & PEACE RIVER HONEY | 23

Pepperoni | Pemmican | Local Peace River Honey

PORK & PINEAPPLE | 23

Thinly Sliced Mortadella | Grilled Spicy Pineapple

THREE LITTLE PIGS | 23

Wild Boar Bacon | Ham | Sausage | Romesco Sauce



ELK MEATBALL PIZZA | 23

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

SIDES

Sweet Potato Fries with Spicy Aioli | 9

Steamed Rice | 5

Mashed Potatoes | 5

Seasonal Vegetables | 7

Side House or Caesar Salad | 7

Daily Cup Soup | 7

Hamburger Cup Soup | 7

Fry Bread | 5.50

Oven-Baked Bannock | 5.50

VEG = Vegetarian

DF = Dairy-Free

GF = Gluten-Free

GFO = Gluten-Free Option



At Top Grass Cattle Co, we are committed to raising premium-quality, grass-fed, and grass-finished beef. With a deep respect for the land and the animals, Top Grass prioritizes sustainable, ethical farming practices. Our cattle graze freely on pristine pastures, thriving on nutrient-rich grass and clean water.

Located at the base of the Handhills, just east of Drumheller, Alberta, this is where Top Grass Cattle Co was founded.

This is where our animals roam during the spring, summer and fall on mostly native prairie grasses that have been undisturbed for thousands of years. The landscape is one of deep coulees, rolling hills, creeks, big blue skies and grass as far as you can see. This is truly a cow's paradise.



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.