



Saskatoon Inn
& CONFERENCE CENTRE

BREAKFAST MENU

The Bake Shop

Morning Muffin, big beautiful muffins baked daily 5
Chocolate Croissant 5
Toast, Bagel or English Muffin with butter and preserves 5
House Baked Bannock with butter and preserves 5
Bagel with Cream Cheese 5.5
Smoked Salmon Bagel with Cream Cheese 10

Health Conscious Selections

Yogurt Parfait, A layered parfait with yogurt, fruit and granola 10
Fruit Cup 10
Oatmeal, Rolled oats with brown sugar, milk and raisins 7
Granola served with 2% milk 7

Breakfast Classics Served with Hash Brown Potatoes and Toast

Traditional Breakfast, two eggs with choice of Bacon, Ham or Sausage 15
Sicilian Skillet, scrambled eggs, our house made sausage, bell peppers, green onion and cheese 15
Eggs and Toast, two eggs with toast (no hash browns) 9.5
Skip the Meat, two eggs, hash brown potatoes and toast 11
Farmer's Special, two eggs, bacon, ham and sausage 16
Breakfast Sandwich, English muffin, fried back bacon, one egg and melted cheddar cheese. 11

From the Griddle

Stack of Cakes, Pancakes with syrup and butter 11
French Toast, with sautéed peaches, whip cream and butter 10.5
Duo Stack, two eggs, two pancakes, two strips of bacon or two sausages 14.5



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Omelettes *Served with Hash Brown Potatoes and Toast*

<i>Western Omelette, filled with ham, green onion and cheddar cheese.....</i>	14.5
<i>Greek Omelette, crumbled feta, sautéed spinach and diced tomatoes.....</i>	14.5
<i>Italian Omelette, wilted spinach, sautéed mushroom, our house made sausage and cheese.....</i>	14.5
<i>Cheese Omelette, filled with mixed cheeses.....</i>	14
<i>Additional toppings</i>	1

Benedict's

<i>Traditional Benny, two poached eggs resting on an English muffin and back bacon with Hollandaise.....</i>	16
<i>Smokin' Benny, two poached eggs resting on an English muffin and smoked salmon with Hollandaise</i>	16.5

All our eggs are free run natural from local farms

Side Order

<i>Ham, Bacon or Sausage</i>	4
<i>Hash Brown Potatoes</i>	4
<i>Side of Fresh Cut Fruit Salad</i>	6

Beverage

<i>Tomato Juice.....</i>	3.5
<i>Fruit Juices</i>	3.5
<i>Coffee</i>	3.5
<i>2% Milk</i>	3
<i>Chocolate Milk</i>	3.5

A 17% gratuity will be added to any order

Dial 54 for Room Service



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Tazo Tea..... 3.25



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APPETIZERS

Tomato Bruschetta 13

Traditional Italian Roma tomatoes with garlic, fresh basil and olive oil, served along our signature fresh bread

Thai Chicken rolls 13

Marinated chicken, julienned carrots, lettuce and cilantro. Served with a peanut butter dipping sauce

French Escargots 14

Escargots in the shell prepared with parsley, garlic and white wine

Steak Bites 15

Marinated beef tenderloin steak bites sautéed with mushrooms, onion & sweet peppers

Spring Roll Platter 17

Pork, bacon cheeseburger, pepperoni & cheese and duck spring rolls. Served with three dipping sauces. (3 of each)

Lobster Tail Martini 15

Canadian Atlantic half lobster tail baked with garlic and bread crumbs, served over a mini bed of linguine Alfredo

Mussels 14

Fresh, sustainably harvested steamed mussel, tossed in a garlic white wine cream sauce

Calamari 15

Calamari lightly dusted with herbs and flour, served with our house made curry aioli

Chicken Dumplings 12

Asian chicken dumplings in a light dumpling wrap served with dipping sauce

Fresh Shucked Oysters 16

Six fresh East coast oysters shucked & served with a white wine shallot dipping sauce

Bucket Of Bacon 15

Canadian Cherry smoked bacon 8 pieces brushed with maple syrup baked crisp served with Mac & Cheese bites

Elk Carpaccio 15

Locally raised elk, sliced thin and topped with extra virgin olive oil, parmesan shavings, crisp capers and sea salt



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APPETIZERS

<u>House Dip Platter</u>	17	<u>Coconut Shrimp</u>	15
A flight of our artichoke spinach and bruschetta dips with assorted breads		Six black tiger shrimps dusted with fresh coconut and served with sweet chili sauce	
<u>Pork Ribs</u>	15	<u>Spinach Artichoke Dip</u>	15
Bone-in pork ribs with honey mustard and roasted garlic aioli		Our signature spinach dip with assorted breads	
<u>Wings</u>	18	<u>Chicken Tenders & Fries</u>	18
With choice of hot, buffalo, BBQ, honey garlic, lemon pepper or salt n' pepper with pickled vegetables		Five chicken tenders lightly breaded and fried, served with French fries and dipping sauce.	
<u>Pequeños Nachos</u>	17	<u>Quesadilla</u>	16
Fully loaded nachos served with salsa fresca and sour cream		Chicken, sour cream, green onion, cheese, sweet peppers and onions. Parmesan crusted	
<u>Lobster Nachos</u>	18	<u>Tempura Shrimp</u>	15
Fully loaded nachos topped with lobster meat and mixed Italian cheese. Salsa fresca and sour cream		Six crispy Japanese tempura battered shrimp served with a ginger dipping sauce	
<u>Mozzarella Cheese Sticks</u>	15		
Six pieces of battered mozzarella, served with marinara dipping sauce			



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SALADS AND SOUPS

Caesar Salad **15**
Fresh romaine with our signature house Caesar dressing, croûtons, prosciutto chips, parmesan and lemon

Chef Salad **15**
Iceberg and leaf lettuce with ham, turkey, hardboiled egg, shredded cheese, tomato and vegetable brunoise with choice of available dressings

Strawberry & Kale Salad **15**
Fresh strawberries, kale, mixed greens, candied pecans and shallots with a balsamic vinaigrette

Tabouli Salad **14**
Traditional Tabouli salad made with fresh parsley, cracked wheat, cucumbers, tomato, and red onion tossed in an extra virgin olive oil lemon dressing. Served with Nann bread

Super Food Salad **14**
Spinach, figs, apples, red onions, cucumbers and toasted almonds with a blueberry ginger vinaigrette

Soup de Jour **6**
Ask your server about our daily Chef inspired soup

French Onion Soup **8**
Caramelized onions and herbs, swimming in a rich beef broth, topped with croûtons and melted Swiss cheese

Elk Chili **14**
Ground Saskatchewan elk, beans, vegetables, tomatoes and shredded cheese with just the right amount of heat, served with baked bannock

Bison Stew **14**
Locally sourced bison in a rich, hardy stew, served with baked bannock



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BURGER AND SANDWICH BOARD

The "Inn" Burger 17

House made beef Angus patty, with or without cheese, crispy battered onions, garlic aioli, lettuce, tomatoes and pickles

Buffalo Chicken Burger 16

A spicy, breaded, whole muscle chicken breast, buffalo sauce, lettuce, tomatoes and pickles

Salmon Burger 15

Pan fried salmon fillet with tartar sauce, lettuce, tomatoes and pickles

Lobster Croissant 14

Atlantic lobster meat, lemon mayo and lettuce

Fry Bannock Taco 15

Our signature elk chili on fried bannock with chopped tomatoes, lettuce and shredded cheese, served with salsa and sour cream

Donut Bacon Cheeseburger 17

House made beef Angus patty topped with bacon and cheddar cheese served between a house made honey glaze donut

Prime Rib Au Jus 16

Shaved prime rib and caramelized onions with au jus dipping sauce on house bread

Montreal Smoker 14

Montreal smoked meat, sliced thin and served over rye bread with mustard and Swiss cheese

Bacon & cheese Curd Poutine 12

Cheese curds with crispy bacon, fries and house made gravy

Chicken Souvlaki Pita 16

Fresh chicken marinated with herbs, grilled and served in a pita with tzatziki, tomatoes, lettuce and white onions

Chicken Club House 16

Triple decker chicken sandwich with Cheddar, Bacon, Lettuce and Tomato

Tacos Beef or Crispy Chicken 14

Soft tacos served with shredded lettuce, white onion, sour cream, shredded marble cheese and tomatoes (4 tacos) Choice of beef or crispy chicken

All sandwiches served with choice of house salad or fries or soup.



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DINNER MENU

Mains

Dover Sole Florentine 27

Fresh sole rolled and stuffed with spinach, garlic crouton and cheese. Topped with a light diced tomato cream sauce

Baked Salmon 27

Oven roasted salmon fillet topped with a light Mediterranean salsa

Scallop & Shrimp Plate 35

Four jumbo scallops pan seared and finished in a brandy cream sauce and four Black Tiger shrimp sautéed with garlic, white wine and butter

East Coast Seafood Bake 25

Mussels, clams, salmon, halibut, scallops and shrimp sautéed with garlic and white wine, finished with cream and baked in the oven with cheese, served with garlic bread and a side tomato pasta

Lamb & Lobster 32

Rack of lamb pan seared and finished in a red wine demi-glace sauce swerved with a four ounce baked lobster tail

Tuscan Chicken 24

Fresh chicken breast, pan seared. Roasted red pepper, artichoke, mushroom cream sauce

Stuffed Chicken Supreme 25

Chicken breast supreme stuffed with spinach, mozzarella and garlic croûtons. Pan seared and finished with a rosemary deglazed mushroom sauce

Rack of Ribs 29

Tender rack of baby back ribs with house made BBQ sauce

Lamb Shank 27

Slow braised lamb shank finished in a caramelized onion and red wine demi-glace, served with risotto and daily vegetable

Osso Bucco 26

Saskatchewan beef shank stewed for six hours in Italian red wine, celery, carrots, onions and beef stock



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DINNER MENU

A Taste of Italy & More

Spaghetti Bolognese 16

Spaghetti with a tomato ground beef Bolognese sauce

Seafood Pasta 24

Fettuccine pasta tossed with mussels, clams, shrimp and scallops in your choice of a white wine cream sauce or a tomato basil sauce

Lasagna 18

Six layers of pasta, fresh basil, Italian cheeses and our home made meat sauce

Spinach Shrimp & Scallop Primavera 17

Spinach fettuccine sautéed with shrimp, garlic, white wine, fresh lemon and cream, all tossed with Parmigiano

Penne Calabrese 17

Penne pasta tossed with Italian sausage, sweet yellow peppers and mushrooms in a tomato basil sauce

Rigatoni (Chef's Choice) 18

Rigatoni pasta tossed with chicken, fresh spinach and shrimp in a Bolognese sauce.

Lobster Ravioli 19

Fresh, Atlantic lobster stuffed ravioli, tossed with fresh diced tomatoes, white wine and cream

Pappardelle Pollo 18

Pappardelle pasta tossed with grain-fed chicken breast, mushrooms and sundried tomatoes in a cream sauce

Chicken Cashew Bowl 18

An all-time favorite of grilled chicken breast, vegetables and toasted cashews in our signature sauce, served over rice

Butter Chicken 17

Breast of chicken, marinated and stewed in a butter chicken sauce, garnished with cilantro, served over rice

All pastas served with garlic bread & can be substituted for gluten free pasta, except for stuffed pastas.