



LUNCH & DINNER

menu
feature entree items

**WEDNESDAY
11AM TO CLOSE
ALL YOU CAN
EAT
FISH & CHIPS
\$19.99**

unlimited beer battered fish with fries,
coleslaw & tartar sauce
this item is not shareable

**FRIDAY &
SATURDAY
5PM-CLOSE**
SLOW ROASTED
PRIME RIB
\$38.99**

AAA prime rib slow roasted and served
with parmesan mashed potato, chef's
vegetable and red wine mushroom demi
** available while supplies last**

*Our menu items are prepared on shared work surface with gluten, nuts, and other allergens
guests with an allergy should inform their server so that our kitchen may take the necessary
precautions with your order*

Appetizer

BASIL RAVIOLI 11.25



Wild mushroom filled ravioli with blistered cherry tomatoes, basil pesto and shaved Parmesan

HALLOUMI FRIES 14.25



fried halloumi cheese sticks with a hint of jalapeno served with marinara sauce

CHILI&SOY DRY RIBS 15.25

one pound of soy marinated bone in dry ribs served with your choice of honey garlic, sweet chili, or salt and pepper

PORK BITES 15.25

one pound of boneless pork bites dusted and served with your choice of honey garlic, sweet chili, or salt and pepper

BACON TENDERS 14.50



Chicken tenders wrapped in crispy bacon and served with honey chipotle sauce

ROSEMARY CHICKEN SOUP 9.5

Shredded smoked chicken and wild mushrooms in a smooth creamy sauce finished with white wine and fresh rosemary

SOUP D'JOUR 8

prepared daily by our team of culinary specialists

GARLIC PARMESAN KNOTS 8.75



crispy fried bread knots tossed in garlic butter, topped with grated parmesan served with a spicy buffalo marinara sauce

POUTINE 10.5

crispy fries topped with poutine curds and gravy

TATER BOMBS 12.25

creamy potato and cheddar cheese filling hand wrapped in our bacon and scallion spud-nut style doughnut dough



Gluten free



Vegetarian

Share plate

SALMON CAKES 16.5

Flaked Atlantic salmon and shrimp cakes pan seared and served with a fresh herb aioli

CHICKEN WINGS 19.50

pound of our jumbo maple and chili brine chicken wings tossed in a seasoned crumb coating. Your choice of honey dill, sweet chili, honey garlic, or buffalo sauce on the side

SMOKED BRISKET POUTINE 14.5

Crispy fries topped with fresh cheese curd and tender house smoked brisket smothered in our rich house made gravy

FISH TACOS 16

our crispy battered pollack wrapped with shredded cabbage slaw in a soft flour tortilla with tangy tartar sauce

BEER BATTERED SHRIMP 16.75

6 pcs of crispy beer battered jumbo shrimp served on a bed of coleslaw



with sweet chili sauce

BEEF NACHOS 15.50

tricolor corn chips, bell pepper, black olives, red onion, melted cheddar cheese and seasoned ground beef

Salad

CAESAR 16

CHICKEN CAESAR 23

romaine lettuce tossed with our house-made zesty Caesar dressing, croutons and bacon. Topped with grilled chicken breast

SIDE CAESAR 8.75



GARDEN 14

garden salad topped with an array of veggies



SIDE GARDEN 7.5



SMOKED CHICKEN TACO SALAD 21.25

Fried corn tortilla topped with fresh romaine, shredded cheese, shredded smoked chicken and finished with a scoop of salsa and sour cream

ADD ROASTED SALMON 8

ADD 4OZ GRILLED CHICKEN 7

ADD SHRIMP SKEWER 7

ADD 6OZ WRANGLER STEAK 9

Handhelds

each dish is served with your choice of, fries, soup d jour, or garden salad.

Substitute Caesar salad, Chicken soup or Poutine \$2 extra.

SMOKED BBQ BRISKET 22.5

house-made smoked brisket with our house BBQ sauce crispy red onions and dill pickle on ciabatta roll

PRAIRIE CHICKEN SANDWICH 21.25

Toasted ciabatta roll with crispy fried chicken on a bed of leaf lettuce, red onion and tomato drizzled with buffalo ranch sauce

PRIME RIB MELT 24.5

Slow roasted Prime Rib and Swiss cheese on a buttered ciabatta bun topped with crispy fried onions and horseradish aioli

AVOCADO CHICKEN WRAP 21.25

Shredded chicken, honey BBQ sauce crisp lettuce, tomato, red onion, shredded cheese, and avocado wrapped in a flour tortilla

STEAK SANDWICH 27.5

Grilled 6oz wrangler steak on a toasted panini with garlic mushrooms, horseradish aioli and crispy onion rings

BBQ CHICKEN CLUBHOUSE 23.5

triple decker with honey roasted BBQ chicken breast, bacon, lettuce, tomato, herb aioli, and cheddar cheese

HARVEST BURGER 19.25

Sweet Harvest vegetarian burger with herb aioli, crisp leaf lettuce, red onion and sliced tomato.



Gluten free



Vegetarian

Smash burgers

Our house made smash burgers are made with seasoned ground chuck on a toasted brioche bun each dish is served with your choice of, fries, soup d jour, or garden salad.

MUSHROOM SWISS 22.5

Double patty, Swiss cheese, sautéed mushrooms, lettuce, tomato, red onion, dill pickle, herb aioli

CHEDDAR BACON 23.5

Double patty, cheddar, smoked bacon, mustard, lettuce, tomato, dill pickle, herb aioli, crispy onions

SMOKED BRISKET 25.5

smash patty, smoked brisket, BBQ sauce, lettuce, tomato, red onion, dill pickle, mustard

CHIPOTLE CHORIZO 24.75

smash patty, spiced chorizo sausage lettuce, tomato, dill pickle, red onion, mustard, chipotle aioli

SMOKED RIB 24.5

smash patty, smoked rib, BBQ sauce, lettuce, red onion, tomato, dill pickle, herb aioli

AVOCADO CLUB 21.25

smash patty, avocado, lettuce, tomato, red onion, ranch, herb aioli

Pizzas

traditional 10 inch pizza made with our house made pizza crust



Gluten free crust available \$2.00

Add cheese stuffed crust 2.00

PEPPERONI & MUSHROOM 21

tomato sauce, pepperoni, mushrooms and mozzarella

HAM & PINEAPPLE 19

tomato sauce, shaved ham, pineapple, mozzarella

ITALIAN DELUXE 23

tomato sauce, Chorizo sausage, pepperoni, bell pepper, mozzarella

ALL MEAT 22.5

tomato sauce, shaved ham, pepperoni, bacon, mozzarella

SMOKED CHICKEN 22

BBQ sauce, shredded chicken, pineapple, and mozzarella

Comforts

CHORIZO GNOCCHI 22.5

Potato gnocchi with spiced chorizo sausage tossed in a creamy wine sauce

BAKED SEAFOOD FETTUCCINI 27.5

Shrimp, clams, and mussels tossed with fettuccine noodles in a creamy Alfredo sauce topped with scallions and Parmesan cheese and asiago crisps

CHICKEN CARBONARA 25.75

Fettuccine tossed in a garlic Alfredo sauce with grilled chicken, bacon lardons and sautéed mushrooms topped Parmesan cheese and a side of asiago crisps

BAKED CAVATAPPI 22.25

Cavatappi tossed in our house made marinara sauce baked with mozzarella and Parmesan cheeses served with asiago crisps

2PC FISH & CHIPS 21

1PC 19

Flaky beer battered fish served with fries, coleslaw & tartar sauce

CHICKEN TENDERS 22.5

Buttermilk marinated chicken tenders in a seasoned flour coating served with fries and dipping sauce

sides

-  **FRIES 5.5**
-  **ONION RINGS 7.5**
-  **ASIAGO CRISPS 4.5**
- GRAVY 2**



Gluten free



Vegetarian

Entrees

SMOKED RACK OF RIBS 36.5

House smoked pork back ribs served with baked 3 cheese Cavatappi, grilled vegetables and creamy cabbage slaw



BBQ SMOKED CHICKEN 34.5

House smoked 1/2 chicken served with grilled vegetables Parmesan mashed potatoes

MAPLE GLAZED SALMON 38

Baked Atlantic salmon brushed with maple, ginger, and soy glazed served with chef's vegetables and steamed rice

16 OZ RIBEYE 49

seasoned flame broiled AAA Ribeye steak served with twice baked stuffed potato sautéed mushrooms and grilled vegetables

12OZ STRIPLION 42

grilled New York striploin with fig demi-glace, Parmesan mashed potato, grilled vegetables, Asiago crisps

Bowls



EDAMAME VEGETABLE 19.75

fresh vegetables, edamame beans and roasted cashews served with sticky jasmine rice and sweet sauce

GINGER BEEF 22.75

crisp beef strips tossed in a ginger sauce with stir-fried vegetables over sticky jasmine rice

HONEY BBQ PORK 22.5

smoked boneless pork ribs glazed with our house-made honey BBQ sauce fresh vegetables and steamed noodles with a sweet and spicy sauce

CASHEW CHICKEN NOODLE 22.75

garlic chicken with stir-fried vegetables tossed with steam noodles in a spicy hoisin sauce topped with roasted cashews

sweet things



BAILEY'S CREME BRULEE 10

A smooth and creamy custard flavored
with Bailey's liqueur finished with
caramelized sugar

CINNAMON SPUDNUTS 7

Warm spudnut style doughnuts fried and
tossed in cinnamon sugar

CHOCOLATE PECAN 9.75

Decadent chocolate cake with a coconut
pecan filling coated in a dark chocolate
ganache

SASKATOON BERRY CHEESECAKE 10

New York cheesecake with Saskatoon
berry sauce served with whipped cream
and fresh fruit garnish

beverages

STARBUCKS COFFEE 4

TEAVANA TEA 3.5

JUICE 4

2% MILK 4

CHOCOLATE MILK 4

SOFT DRINKS 3.75

17% gratuity will be automatically added to the bill for groups of 10 or more*

a lush history

SASKATOON INN & CONFERENCE CENTRE CELEBRATES 40 YEARS

THE SASKATOON INN & CONFERENCE CENTRE HAS SEEN SOME CHANGES OVER THE PAST FOUR DECADES, BUT ONE THING THAT HAS STAYED THE SAME IS THAT WE ALWAYS FIND A WAY TO ENSURE THAT OUR GUESTS FEEL WELCOME.

THE HOTEL AND CONFERENCE CENTRE BROKE GROUND IN MARCH OF 1980. WE OFFICIALLY OPENED OUR DOORS ON VALENTINE'S DAY IN 1982, WITH JUST OVER 26,000 SQUARE FEET OF MEETING SPACE AND 257 ROOMS

THE HOTEL WAS A VOLLAN CONSTRUCTED LTD. PROJECT THAT WAS DESIGNED AS A LUXURY PROPERTY FEATURING A 1,500 PERSON BANQUET FACILITY, RESTAURANT, LOUNGE, TAVERN AND EVEN A NIGHT CLUB (ESMERELDA'S), ALL SURROUNDING THIS WAS A LUSH LANDSCAPE TEAMING WITH VEGETATION.

THE SASKATOON INN & CONFERENCE CENTRE HAS BECOME A STAPLE FOR EVENTS AND CELEBRATIONS. IT IS OUR GOAL TO WELCOME OUR GUESTS FOR MANY YEARS TO COME AND FOR THEM TO ENJOY THEIR STAY AND CELEBRATE WITH US. WE ARE PROUD AND HONOURED THAT TRAVELLERS AND LOCALS TRUST US FOR AN EXCELLENT HOTEL EXPERIENCE.

