



DINNER MENU

PRESTONS

RESTAURANT + LOUNGE

OPEN DAILY



Meet Chef Kayla Dhaliwall

Renowned and celebrated chef, Kayla Dhaliwall has been at the helm of kitchens, ranging from 5-star hotels to hotspot restaurants and everything in between. Having competed on Top Chef Canada, contributed to cookbooks, lifestyle magazines, national media outlets, as well, has experience as the personal chef for the X factor in Los Angeles.

SNACKS TO SHARE

- AVOCADO & BEET FRIES** 18
Tempura-fried, salt roasted beets, creamy avocado, herb goat cheese, burnt citrus, pepitas
- CALAMARI** 18
Banana peppers, pickled onion, harissa yogurt, lime
- CONE TACO'S** 17
Pulled chicken tinga, grilled pineapple, pickled onion, cilantro, chipotle crema
- WAGYU BEEF SLIDERS** 20
Cheddar cheese, melted onion, pickle, special sauce
- WHOLE CHICKEN WINGS** 20
K's FC dredge, buffalo sauce, parmesan ranch, crudité's
- CRAB & POBLANO DIP** 22
Our signature dip, roasted poblano, 5 cheese, panko crust, served with tortilla chips and baguette
- TRUFFLE FRIES** 13
Shoestring fries, parmesan, fresh herbs, white truffle, lemon & garlic aioli
- TOASTS** 18
Grilled French bread and choice of :
Bone marrow, tomato agrodolce & arugula
Fresh mozzarella, marinated tomato & basil
Avocado, feta cheese & pickled onion
- BUTTER CHICKEN NACHOS** 28
Mildly spiced creamy butter chicken, cheese sauce, tomato salsa, pickled onion & jalapeno, cilantro, chipotle crema

SOUPS + SALADS

- SOUP OF THE DAY** 7
Please ask your server about our chef's daily feature soup
- SMOKED STEELHEAD CHOWDER**
Cup 8
Bowl 11
Bread Bowl 15
Albertan cold water trout, bacon, potato, corn, fresh herbs, cream.
- WEDGE** 15
Crisp iceberg lettuce, bacon, marinated tomato, blue cheese dressing or parmesan ranch
- CAESAR** 15
Whole leaf romaine, crispy capers, grilled croutons, grana padano, creamy garlic dressing
- GATHERED GREENS** 14
Artisan lettuce, shaved vegetables, apple cider vinaigrette

ENTRÉES

- SPAGHETTI CARBONARA** 23
Applewood smoked bacon, English peas, grana padano, creamy egg emulsion, garlic & herb focaccia
- ROASTED HALF CHICKEN** 28
Salsa verde, lemon roast potato, seasonal vegetables
- STEAK FRITES** 28
Grilled tri tip steak, truffle fries, lemon & garlic aioli, arugula salad
- RIBEYE STEAK** 38
Cast iron seared ribeye, baked potato, seasonal vegetables
- CEDAR PLANK STEELHEAD** 28
Fresh Albertan steelhead, maple & soy glaze, lemon roast potato, seasonal vegetables
- EGGPLANT "STEAK"** 25
Fire roasted eggplant, crispy chickpea & quinoa salad, harissa roasted carrots, artichoke labneh
- ENHANCEMENTS & SIDES**

Seasonal vegetables	8	Sauce Diane	7
Harissa roasted carrots	8	Red wine demi	7
Roasted mushrooms	8	Caesar salad	7
Truffle fries	8	Gathered greens	6
Baked potato	7		

CASUAL MAIN'S

- Served with fries, salad, or soup*
- BURGER ROYALE** 21
House ground Alberta beef brisket & chuck patty, applewood cheddar, stewed onions, lettuce, tomato, pickle, special sauce
 - FRIED CHICKEN SANDWICH** 21
K's FC dredged chicken, bacon jam, tomato, black pepper honey mustard, arugula
 - REAL TURKEY CLUBHOUSE** 21
Oven roasted turkey, crispy bacon, lettuce, tomato, mayo on multigrain or Texas toast
 - FISH & CHIPS** 24
Pickle & beer tempura battered cod, creamy coleslaw, tarragon remoulade

SWEETS

- SALTED CARAMEL APPLE TART** 11
Served with ice-cream
- NY CHEESECAKE** 10
Berry compote or salted caramel
- CHURROS** 11
Cinnamon sugar, chilli chocolate, salted caramel
- PETITE FOURS** 12
Bite sized cake, chocolate & truffles

Please talk with your server if you have any dietary concerns.

*An 18% gratuity will be added to groups of 10 or more