



LUNCH

TAKE OUT AVAILABLE

403 678 3313

SOUPS

Daily Inspiration Soup 6.95
served with bread & butter

O Bistro Onion Soup 7.95
served with Oka cheese over croûtons

SALADS AND APPETIZERS

Organic Baby Greens Salad 6.95
market vegetables, mixed greens tossed in red wine vinaigrette

Tomato & Bocconcini Cheese 8.95
served with extra virgin olive oil, Balsamic vinegar, pesto
fresh basil & organic baby greens

Grilled Romaine Lettuce Hearts 8.95
shaved parmesan, garlic croutons, grilled pancetta,
homemade traditional Caesar dressing

Baby Spinach Goat cheese Salad 11.95
served with market fruits, berries & walnuts
tossed in raspberry vinaigrette

Pomme Frites & Aioli 6.95
Yukon Gold, Yam & Organic purple potatoes (in season)

Traditional Poutine 9.95
pomme frites, Quebec cheese curd
topped with homemade gravy

Lake Brome Poutine 14.95
traditional poutine served with marinated Brome lake duck

SALAD AS A MEAL

Wild B.C. Salmon Salad 16.95
seared salmon over mixed greens, goat cheese,
grilled almonds, warm citrus & caper vinaigrette

Surf & Turf Salad 15.95
Sautéed prawns & marinated beef tenderloin,
jasmine rice, organic baby greens,
market vegetables & spicy Thai vinaigrette

ALBERTA BEEF

“O” Local Beef Burger 14.95
Lean beef patty from Valbella
mixed green, sliced tomato, grilled pancetta,
Quebec Oka cheese and O roasted red pepper aioli
over Panini bread with pommes frites or house salad
ADD SAUTÉED MUSHROOM OR SAUTÉED PEPPER & ONIONS 1.95

Steak & Frites 16.95
6oz Alberta strip loin steak & pommes frites
roasted red pepper aioli,
Sautéed mushrooms, red peppers & onions

EGGS, SANDWICHES & CRÊPES

SERVED WITH YOUR CHOICE OF
DAILY SOUP OR POMMES FRITES OR HOUSE SALAD

Cajun Omelet 13.95
spicy sausages, peppers, onions, tomatoes,
Emmental cheese and Cajun spice

Ole Breakfast Wrap 12.95
scrambled eggs, red & green peppers,
onions, cilantro, salsa & sour cream

“O” Club House Croissant 13.95
Chicken breast, bacon, brie cheese, tomatoes,
mixed greens and roasted red pepper aioli

Smoked Salmon Panini 13.95
served with melted Brie cheese, baby spinach,
red onions, capers & dill

Duck Confit, Prosciutto Wrap 13.95
served with caramelized onions, mixed greens,
mango & goat cheese

Mediterranean Sausage Panini 13.95
with cherry tomatoes, onions, roasted red peppers,
black olives, feta cheese

Wild B.C. Salmon Sandwich 15.95
Seared salmon, avocado spread, chives,
roasted red pepper aioli on multigrain baguette bread

Chicken Crêpes 14.95
chicken tenders, mushrooms and asparagus in a creamy
white wine sauce gratiné with Oka Cheese

Fisherman Crêpes 14.95
salmon, basa & halibut in a creamy Pernod sauce

Vegetarian Crêpes 13.95
spinach, tomatoes, zucchini, asparagus, peppers,
red onions in a tarragon rosé sauce

PASTA

Cajun Penne 16.95
prawns, chicken, Valbella ham, red peppers, onions,
in a creamy Cajun sauce

Grilled Vegetable Tomato Penne 13.95
fresh market vegetables in a tomato pesto sauce

Smoked Salmon Penne 15.95
smoked salmon, mushrooms in a creamy dill & caper sauce

Chicken Curry Penne 15.95
Chicken tender, sautéed mushrooms, onions & peppers
in a creamy fruity curry sauce

Extras

Add chicken or shrimp to salad or pasta 4.95
Substitutions Onions soup 2.50 Poutine 3.95
Sautéed mushrooms & onions 3.95

G.S.T. & gratuities not included, Thank you!

BEVERAGES :

Soft Drink 2.95 (One Free Refill)

Cola, Diet Cola, Sprite/7up, Ginger Ale, Soda water, Tonic water

Ice Tea 2.95 (One Free Refill)

Lemonade 2.95 (One Free Refill)

Juice 3.25

Orange, Apple, Cranberry, Pinapple, Grapefruit

Milk/Chocolate Milk 2.75

32oz Old Style Milk Shake 7.75 Add 1oz of Bailey's or Crème de Cacao 2.00

Vanilla, Chocolate, Wildberry (mmm..... topped with whipped cream and a cherry)

Virgin Ceasar 4.25

Sherley Temple 4.00

San Pellegrino sparkling water 250ml 3.25 750ml 5.95

Coffee/Decaf 2.75

Specialties Tea 2.75

Red Rose, English Breakfast, Earl Grey, Green Tea, Camomille, Spice & Orange, Raspberry

Espresso 3.00 double 4.25

Americano 3.75

Cappuccino 4.00

Latte 4.25

Hot Chocolate 4.25

WINE BY THE GLASS :

Daily selection from 8\$ to 11\$ per glass.

Ask your server about our limited monthly wine features provided by Canmore Wine Merchant

CANADIAN & INTERNATIONAL BEERS :

We have a large selection of canadian and import beers by the bottle.

Ask your server about our monthly beer feature provided by The Oak Barrel

DESSERTS : Your server will be happy to tell you about today dessert selection.



Locally Owned and Operated
Chef Olivier Guin

FRESH TASTY FOOD CREATIONS IN A FRIENDLY ENVIRONMENT