

holts café

THE TIPPED FEDORA

Amaretto, Southern Comfort,
peach bitters
& soda

\$10

THE MUSICAL

peach, raspberry nectar,
Prosecco
& fizz candy

\$10

THE WESTERN

Cognac, Amaretto,
& black coffee

\$10

THE SPY

Gin, Vodka, Lillet, shaken with ice
& channel of lemon peel

\$10

CAFÉ DAILY FEATURES

Made with fresh seasonal ingredients; please ask your server for today's selections.

Soup of the Day, Sandwich (with Soup or Salad), Pizza, Featured Entrée, Cocktails.

STARTERS AND SIDES

Truffle Potato Chips with sea salt, chives and porcini mushroom aioli, 8

Rutabaga and Oka Soup with Canadian Oka cheese, puréed rutabaga and root vegetables, 8

Roasted Squash and Beet Salad with whipped goat cheese and pistachio, 9

Winter Pear and Spinach Salad with toasted pecans and berry yogurt dressing, 10

Goat Cheese and Artichoke Dip with warmed naan bread, 10

Warmed Potato Salad with grilled asparagus, roasted peppers, shaved parmesan cheese, and crisp pancetta, 10

Green Pea Risotto with gingered carrot juice, 12

SAVOUR

Herb Crusted Scallop and Lemon Pepper Prawn Salad with cucumber, corn salad, and red wine vinaigrette, 16

Holt's Cobb Salad with grilled chicken, pancetta, cherry tomato, avocado, feta cheese, and a tarragon dressing, 16

Grilled Chicken on Quinoa Salad with avocado salsa and vegetables, 15

Holts Truffle Beef Burger with aged cheddar, caramelized onion and porcini truffle aioli, 14

Caramelized Scallops with black truffle emulsion, cauliflower purée, and pancetta risotto, 17

Braised Bison Short Ribs creamy polenta, sautéed spinach, and gremolata, 17

Citrus Seared Salmon with smashed leeks and fingerling potato, fennel root beurre blanc, and vegetables, 16

Spicy Fennel Sausage Medagilone with cheese stuffed pasta, tomato sauce, and spicy fennel sausage, 15

Gnocchi with Wild Mushroom Cream with potato pasta, mushroom cream sauce and parmesan, 14

SWEETS

Honeyed Mascarpone Panna Cotta with pomegranate syrup and honey brushed pastry twist, 8

Double Baked Bread Pudding with a bourbon caramel sauce, 8

Chocolate and Hazelnut Cheesecake with mixed nut crust and berry compote, 8

Carrot Cake with Grand Marnier crème anglaise and citrus cream cheese icing, 8

Cheese Sampler Chef's selection of four cheeses, 14

WHITE WINE

	2.5oz	5oz	500ml	Bottle
Gray Monk BC - Okanagan, Canada Chardonnay 2008	6	10	30	45
Lagaria Trentino-Alto Adige, Italy Pinot Grigio 2009	5	9	28	44
Kenwood California - Sonoma, USA Sauvignon Blanc 2009	5	8	26	38
Cave Spring Kamptal, Austria Reisling 2007	6	10	30	45
Protos Verdejo Castilla y Leon, Spain Sauvignon Blanc 2009	5	9	28	44

RED WINE

	2.5oz	5oz	500ml	Bottle
Vineland Estates Ontario - Niagara, Canada Cabernet Franc 2008	5	9	28	44
Kenwood California - Sonoma, USA Merlot 2007	5	9	28	44
Sur de Los Andes Mendoza, Argentina Malbec 2008	5	9	28	44
Cono Sur Organic Colchagua Valley, Chile Pinot Noir 2009	5	9	28	44

CHAMPAGNE AND SPARKLING WINE

	2.5oz	5oz	500ml	Bottle
Bonterra California - Lake County, USA Muscat 2009	5	9	28	44
NV Domain Chandon Blanc de Noirs Brut California, USA			11	55
NV Canella Prosecco di Conegliano Veneto, Italy		9		45

BEERS

Please ask your server for selections

Domestic beer	6
Imported beer	7

SPECIALTY DRINKS

The Tipped Fedora Amaretto, Southern Comfort, peach bitters & soda	10
The Musical peach, raspberry nectar, prosecco, & fizz candy	10
The Western Cognac, Amaretto, & black coffee	10
The Spy Gin, Vodka, Lillet, shaken with ice & channel of lemon peel	10

BEVERAGES

Mineral Water Small	4
Large	9
Iced Tea	3
Iced Lemonade	4
Fresh Squeezed Orange Juice	5
Soft Drinks	2.50
Illy Coffee	2.50
Tea	2.50
Espresso	3
Cappuccino	4
Cafe Latte	4
Hot Chocolate	4