



BREAK FAST & BRUNCH



THE WILD ROSE CLASSIC 17.99

Two eggs, any style, your choice of protein, toast & side.

PROTEIN

Smoked bacon, Ham Steak, Country Sausage, Avocado+Grilled tomato

BREAD

Multigrain, Rye, Artisan Sourdough, English Muffin

SIDES

Skillet hash, Garden Salad, Sweet Potatoes

WRK BENEDICT 19.99

Poached eggs on a toasted English muffin, layered with house-made hollandaise, with your preferred style & a choice of side.

ALBERTA

Smoked bacon, Sautéed Mushrooms & Caramelized onion

PRAIRIE

Baby Spinach, goat cheese & grilled tomato.

TRADITIONAL

Ham steak on English muffin.

SIGNATURE OMLETTE 19.99

Three-Egg Omelet, prepared to your style, served with your choice of side and bread.

CLASSIS

Ham, Bacon, sautéed mushrooms & peppers, caramelized onions & cheddar cheese.

PRAIRIE

Sautéed mushrooms, baby spinach, caramelized onions, tomatoes & feta cheese.

PHILLY

Sirlion steak, sautéed peppers, onions & mushrooms with Swiss and Cheddar cheese



THE BATTER BAR 17.99

Your Choice of Two Fluffy Pancakes or French Toast, crafted to your preference

BERRIES

Seasonal berries with powdered sugar and whipped cream

NUTELLA

Creamy Nutella, toasted hazelnuts, chocolate drizzle with whipped cream

STACKED

Golden fluffy stack with powdered sugar whipped butter & maple syrup

BRIGHT & BALANCED 17.99

A wholesome trio to start your day right, featuring a perfect balance of flavors, nutrients.

AVOCADO

Creamy housemade guac on artisan bread, topped with ricotta scrambled eggs

WRK BREKKIE

Ricotta scrambled eggs, Mediterranean salad & sourdough toast

QUINOA BOWL

Turmeric-spiced quinoa topped with roasted sweet potatoes, sautéed spinach, and soft scrambled eggs, finished with a drizzle of spicy hollandaise.

BEVERAGES

- Cappuccino
- Decaf
- Chai Latte
- Hot Chocolate
- Orange Juice
- Apple Juice
- Berry Shake
- Green Tea
- Iced Coffee





PLATES & PROVISIONS



FIRST TASTE

WILD ROSE DUMPLINGS

Hand-folded chicken dumplings, pan-seared for a delicate crisp, filled with seasoned chicken and aromatic herbs. Served with a warm sesame-ginger soy reduction.

LAKESHORE CALIMARI

Lightly breaded squid rings, golden-fried to perfection, served with a duo of housemade lemon aioli and spicy marinara for a refined coastal touch.

CRISPY WINGS

Double-fried wings tossed in your choice of Spicy buffalo, garlicparmesan, or classic Salt & Pepper.

HALLOUMI PEACH SKEWER

Char-grilled halloumi and sweet peaches glazed with honey-thyme reduction, served warm with a hint of sea salt and fresh herbs.

WILD ROSE RESERVE BURGERS

Prepared with Alberta pride and premium ingredients, served your way on a toasted brioche bun with your choice of side.

ALBERTA

Alberta beef patty topped with aged cheddar, caramelized onions, smoked bacon, and our signature maple-pepper aioli.

PRAIRIE

A hearty housemade patty of potatoes and garden vegetables, finished with aged cheddar,crispy onions, and smoky chipotle aioli.

ROCKY

Skillet hash, Garden Salad, Sweet Potatoes



LEAF & LADLE

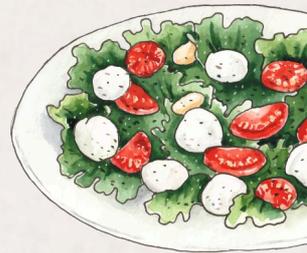
Fresh, vibrant, and made-to-order salads,crafted with the finest ingredients.

GOLDEN CAESAR

Crispy chicken atop crisp romaine tossed in creamy Caesar dressing, finished with shaved Parmesan and garlic croutons.

ORCHARD GROVE

Grilled halloumi and caramelized peaches over mixed greens with cucumber, avocado, edamame, and cherry tomatoes, finished with a honey-mustard drizzle.



CHEF 'S SELECTION

Signature entrées prepared with care,showcasing the finest ingredients and local flavors.

PACIFIC FILLET

Pan-seared seasonal fish fillet served over wild rice with seasonal vegetables and a mildly spiced Thai sauce.

CORDON BLUE SUPREME

Tender chicken stuffed with ham and Swiss cheese, served with wild rice, seasonal vegetables, and a mild Thai sauce.

CLASSIC LASAGNA

Classic baked lasagna layered with rich meat sauce and double cheese, served with a side of crisp Caesar salad.

WILD ROSE RESERVE SANDWICHES

Handcrafted sandwiches featuring Alberta-sourced ingredients, served with your choice of side.

WESTMOUNT

Tender corned beef on toasted light rye with Swiss cheese, caramelized onions, and classic Dijon mustard.

PRAIRIE CHICKEN

Choice of crispy fried or grilled chicken with lettuce, tomato, and housemade maple-pepper aioli on a toasted brioche bun.

ALBERTA PRIME

AAA Alberta sirloin with sautéed onions and peppers on a toasted hoagie, topped with melted Swiss cheese and truffle aioli.

SIDES Crispy fries, garden salad, crispy calamari*

