

STARTERS

Soup of the Day	7
Holts Baked Mac and Cheese with fresh herbs and truffle	7
Classic Crab Cakes with traditional tartar sauce	9
Mushroom and Herb Gnocchi with shaved cheese	7
Truffle Potato Chips with sea salt and chives	6
Three Cheese Board "selection of artisanal cheese"	8

MAIN

Pesto Shrimp Salad with green beans, avocado, feta cheese, tomato and champagne vinaigrette	16
Holts Club Salad with chicken, bacon, tomato, lettuce, boiled egg, red onion, cheese crisps and creamy garlic dressing	16
Holts Burger with classic brioche, aged white cheddar, grilled mushrooms and basil pesto (truffle chips or mixed green salad)	14
Creamy Chicken Pot Pie with mixed green salad	15
Roasted Butternut Squash Risotto with saffron, fresh herbs and Parmigiano-Reggiano	14
Chicken Parpadelle with fennel, roasted tomato sauce, Parmigianino Regianno and garlic croustade	15
Salmon Wellington with lobster bisque and fresh vegetables	16
Alberta Beef Steak Sandwich topped with caramelized onion and Stilton served three cabbage slaw	16
Warm Goat's cheese phylo with mixed greens, Fruit Medley and champagne vinaigrette	15
Herb Crusted Scallops and Lemon Pepper Prawn Salad with cucumber, roasted corn and wine vinaigrette	16
Braised Beef Short Ribs with white bean and oven-roasted vegetables	16
Low Fat Frittata with leeks, artichoke, sun-dried tomatoes and low fat cheese	14
Panini of the day- Please ask server for today's selection	15

DESSERTS

Traditional Carrot Cake with cream cheese frosting	7
Peach and White Chocolate Bread Pudding	7
Classic Crème Brûlée with ginger	7
Chocolate Mousse	7

HOLTS BEVERAGES

*Wines- please ask your server for selections*

Glass	8-10
500 ml	26-30
Bottle	38-45
Domestic Beer	6
Imported Beer	7
<i>Voss Mineral Water</i>	
Small	4
Large	9
Iced Tea	3
Iced Lemonade	4
Fresh Squeezed Orange Juice	5
Soft Drinks	2.5
Illy Coffee	2.5
Tea	2.5
Espresso	3
Cappuccino	4
Cafe Latte	4
Hot Chocolate	4