

Kitchen Buffet and Bistro

300 East Lapotac Blvd T7X 3Y3 · +17804842121 · Updated: Jan 14, 2026

[View online menu](#)



MAIN 12

Breakfast Basket	\$8.00
freshly baked 2 croissants, 2 muffins & 2 Danishes	
Buttermilk Pancakes	\$14.00
sliced berries, whipped butter & maple syrup	
Great Canadian Breakfast	\$16.00
2 eggs any style, breakfast potatoes or seasonal fruit, choice of bacon, sausage or ham & toast	
Full House Breakfast	\$19.00
2 eggs any style, breakfast potatoes or seasonal fruit, 2 slices of bacon, 2 sausages and 2 slices of ham & choice of toast or croissant, served with coffee or juice	
Traditional Eggs Benedict	\$17.00
poached eggs, English muffin, back bacon, hollandaise sauce & breakfast potatoes or seasonal fruit	
Bannock French Toast	\$15.00
whipped cream, chunky berry compote, maple butter, shaved chocolate	
Avocado Breakfast Sandwich	\$16.00
toasted ciabatta, smashed avocado, scrambled eggs, bacon, chipotle aioli & breakfast potatoes or seasonal fruit	
Egg White Omelet	\$16.00
ham, spinach, cheese, breakfast potatoes or seasonal fruit & toast	
Denver Omelet	\$15.00
ham, bell peppers, cheese, green onions, breakfast potatoes or seasonal fruit & toast	
Steak & Eggs	\$21.00
8 oz steak two eggs any style, breakfast potatoes & toast	
Oatmeal	\$7.00
sliced banana, raisins & brown sugar	
Cereal	\$5.00
Corn Flakes, Rice Krispies, Frosted Flakes, Raisin Bran or Fruit Loops with choice of 2% or non-fat milk	

BREAKFAST SIDES 6

Toasted Breads	\$5.00
choice of multigrain, rye, white, whole wheat, sourdough or English muffin	

Gluten Free Bread	\$7.00
Toasted Bagel	\$6.00
side of cream cheese	
Fried Potatoes or Fruit Cup	\$4.00
Ham, Bacon, Sausage or Back Bacon	\$5.00
Turkey Bacon, Turkey Sausage	\$5.00

BEVERAGES 6

Milk	\$4.00
2%, non-fat, chocolate, soy	
Juice	\$4.00
orange, grapefruit, apple, cranberry, V8®, tomato	
Soft Drinks	\$4.00
Pepsi, Diet Pepsi, 7 Up, Diet 7 Up, Ginger Ale, Tonic Club Soda, Brisk Iced Tea, Root Beer	
Pot of Tea	\$5.00
Earl Grey, English breakfast, green tea, chamomile, ginger peach, hibiscus spice, jasmine citrus, chai, pomegranate zest	
Pot of Coffee	AVAILABLE OPTIONS
	Small: \$5.00
	Large: \$7.00
Bottled Water	AVAILABLE OPTIONS
Evian, San Pellegrino, Perrier	Small: \$4.00
	Large: \$8.00

APPETIZERS 11

Soup
Chef's daily soup creation, fresh rolls, butter
Pasta Salad
bow tie pasta, roasted peppers, semi-dried tomatoes, roasted onions, spinach, olives, pesto dressing
Tomato Bocconcini Salad
roma tomatoes, basil pesto marinated bocconcini, olive oil, balsamic glaze
Sweet Yam Salad
roasted yams, Yukon potatoes, shredded vegetables, bacon, creamy mustard dressing
Panzanella Salad
romaine lettuce, cucumber, red onion, sweet bell peppers, field tomatoes, stale bread in herb dressing
Caesar Salad
romaine lettuce, house made croutons, shaved parmesan, bacon bits, garlic dressing

Mixed Greens

assorted selection of toppings, dressings

Mezze Platter

house made hummus, baba ganoush, olives, grilled pita chips

Shrimp

ready to peel shrimp, lemons wedges, cocktail sauce

Nacho Bar

shredded cheese, peppers, jalapeños, olives, scallions, tomatoes, onions, salsa, sour cream, guacamole, cheese sauce, beef chili

Perogy Station

caramelized onions, scallions, bacon bits, sour cream

ACTION STATIONS 2

Carved Slow Cooked Beef Rib Eye

marinated in rosemary, stone ground mustard, Yorkshire pudding, Chef's au jus

Make Your Own Pasta

fusilli pasta, selection of meats, sautéed vegetables, cream sauce, tomato sauce, shredded parmesan

MAINS 10

Grilled Lamb Cutlets

forest mushroom sauce

Roasted Chicken Breast

Chardonnay tarragon cream

Oven-Baked Cod

salsa rossa, sweet balsamic reduction

Roasted Pork Loin

mustard sauce

Cabbage Rolls

rustic tomato sauce, sautéed bacon, onion

Roasted Mushoom Ravioli

pesto cream sauce, parmesan cheese

Vegetable Spring Rolls

sweet chilli sauce, scallions

Whipped Potatoes

sour cream, chives

Saffron Rice Pilaf

Seasonal Vegetables

SWEETS 5

Chocolate Fountain

banana bread, strawberries, cubed fruit, marshmallows

Mixed Berry Crumble

whipped cream

Chef's Dessert Selections

éclairs, profiterole, mousse cups, honey glazed doughnuts

Cheese Board

international, domestic

Fruits

freshly sliced seasonal fruit

DINING PROMOTIONS 8

The Kitchen: Steak & Prawns \$21.99

Steak & Prawns at The Kitchen Restaurant! This dish features grilled beef tenderloin, six sautéed butter prawns, whipped potatoes, chef's vegetables, and pan jus. Available Sunday to Thursday from 11 AM to 10 PM. This is a limited-time offer. Cannot be combined with any other promotion or discounts. Available for dine-in and takeout. Not available on show nights

Happy Hour: Drinks \$4.75

If Happy Hour is the BEST hour, why limit it to just an hour? All beers (including bottle & draft, import & domestic), select premium well highballs & select premium wine served at The Kitchen Restaurant, Tap 25, Center Bar, Onyx Lounge, and on the casino floor. Available Sunday to Thursday from 9 AM to 7 PM. This is a limited-time offer. Cannot be combined with any other promotion or discounts. Must be eighteen (18) years of age or older

\$3.99 Drink Special \$3.99

Monday to Thursday 11AM – 10PM Enjoy \$3.99 drinks with the purchase of any food item on the menu. Includes any well liquor, beer or house wine. This is a limited-time offer. Cannot be combined with any other promotion or discounts. Must be 18+.

\$9.99 BBQ Ribs and Hot Sandwhich Thursdays \$9.99

Thursdays are Ribs - or- HOT Sandwhich NIGHT at The Kitchen! Enjoy a half rack of ribs, - or a hot sandwhich - served with coleslaw coleslaw, cactus chips and spicy aioli for only \$9.99 every Thursday from 11am – 10pm! This is a limited-time offer. Cannot be combined with any other promotion or discounts. Available for dine-in and takeout. Not available on show nights.

\$9.99 Burger Wednesdays \$9.99

Wednesdays are Burger Night at The Kitchen! Enjoy one of three burgers and a side of fries for only \$9.99 every Wednesday from 11am – 10pm! Choice of beef, chicken or salmon burger served with fries. Grilled salmon burger 5 oz fillet of salmon, avocado crema, pickled onionS, lettuce, tomato Beef cheddar burger Cheddar cheese, garlic aioli, lettuce, tomato, toasted bun Charred Chicken burger Chicken breast, chipotle aioli, lettuce, tomato, toasted bun This is a limited-time offer. Cannot be combined with any other promotion or discounts. Available for dine-in and takeout. Not available on show nights.

\$9.99 Taco Tuesdays \$9.99

Enjoy tacos on Taco Tuesdays from 11am – 10pm! Choose from three delicious options for only \$9.99! Choice of 3 beef, 3 chicken or 3 fish tacos, served with cactus chips. Spicy Chicken Tacos Spiced chicken, shredded lettuce, chipotle aioli, Pico de Gallo Tex-Mex Beef Tacos Chili spiced ground beef, corn, tomatoes, avocado, lettuce, chipotle aioli, shredded cheese Fish Tacos Citrus Marinated fish, avocado lime crema, cilantro, cabbage, pico de gallo, chipotle aioli This is a limited-time offer. Cannot be combined with any other promotion or discounts. Available for dine-in and takeout. Not available on show nights.

\$9.99

\$ 30 Grab The Crab - Add on

\$30.00

ACTION STATION 2

marinated in rosemary, stone ground mustard, Chef's au jus

fusilli pasta, selection of meats, sautéed vegetables, cream sauce, tomato sauce, shredded parmesan

SIDES 6

\$4.00

\$5.00

\$5.00

\$4.00

\$3.00

\$3.00

STARTERS 5

AVAILABLE OPTIONS

Cup: \$8.00

Bowl: \$12.00

\$13.00

Tangy soya sauce

\$19.00

Grilled corn, creole catsup

\$9.00

Baked & fried bannock, maple butter, saskatoon berry jam

\$17.00

Wedge fries, real cheese curds, beef gravy, jack daniel's bbq

HANDHELDS 2

Kitchen Burger	\$24.00
Hand pressed alberta beef patty, lettuce, tomatoes, pickles, smoked cheddar, house burger sauce	
Philly Cheesesteak	\$24.00
Pretzel bun, sauteed onions & peppers, swiss cheese, mustard aioli, au jus	

SALADS 2

Caesar Salad	\$16.00
Romaine, parmesan, croutons, garlic dressing	
Wedge Salad	\$17.00
Romaine wedge, baby tomatoes, pickled shallots, eggs, bacon, blue cheese, ranch dressing	

BOWLS 3

Thai Noodle Salad Bowl	\$24.00
Marinated steak bites, chow mein noodles, napa cabbage, asian pickles, thai peanut dressing	
Butter Chicken	\$23.00
Chicken tikka in butter sauce, basmati rice, poppadum, kachumber	
440 Heritage Stew	\$22.00
Hearty beef stew, fried bannock	

SPECIALS: MONDAY - THURSDAY 2

Steak & Prawns	\$21.99
Alberta beef tenderloin, garlic prawns, garlic mashed potatoes, market vegetables	
Drinks	\$3.99
Any well liquor, beer, or house wine with the purchase of any food item on the menu	

ANTIPASTI DISPLAY 2

Cheese Display	
Assorted Cheeses, Dried Fruits, Crostini	
Grilled Marinated Vegetables & Cured Meats	
Traditional Accompaniments	

COLD SEAFOOD DISPLAY 3

Alaskan Snow Crab Legs & Prawn Cocktail Tower	
Drawn Butter & Cocktail Sauce	
BBQ Peppercorn Salmon	
Traditional Crisps	

Chilled Clams & Mussels

White Wine Poached, Garlic Marinated

SOUP 1

Seafood Chowder

HOT MAINS 9

Maple Glazed Salmon

Garlic Seared Broccolini

Pork Tenderloin Filet

Butternut Squash, Apple Brandy Braised Cabbage

Herb Crusted Cod

Dill Pickle Potatoes, Lemon Butter Sauce

Coconut Curry Mussels

Snow Peas, Bell Peppers, French Bread

Mediterranean Chicken

Cucumber Salad, Lemon Yogurt Dressing

Seafood Risotto

Dill, Green Peas

Gnocchi Primavera

Grilled Marinated Vegetables, Tomato Ragu

Eggplant Tagine

Quinoa Pilaf, Rich Harissa Sauce

Garlic Whipped Mashed Potatoes

Market Vegetables

CARVING STATION 1

Alberta Baron of Beef

Yorkshire Pudding, Selection of Mustards, Merlot Demi

DESSERTS 3

Chocolate Fountain

Fresh Fruits, Marshmallows

Warm Berry Crumble

Whipped Cream

Chef Inspired Dessert Selections

Assorted Mousse Cups, Cheesecakes, Traditional Easter Desserts

SOUP & SALADS 6

New England Seafood Chowder

Cream base, potatoes, mixed seafood

Organic Greens

Assorted chef's selection vinaigrettes & dressings

Crisp Caesar

Chopped romaine hearts, herb croutons, shaved parmesan

Brussels Sprouts & Bacon

Red wine vinaigrette

Dill Pickle Potatoes

Dill infused, rémoulade dressing

Scallop & Baby Shrimp

Cilantro lime dressing

FROM THE CARVERY 2

Salmon Wellington

French puff pastry, caper cream sauce

Alberta Prime Rib of Beef

Yorkshire pudding, merlot demi glace

STARTS & SHARES 9

Chicken Gyoza \$14.00

Tangy soya sauce, sweet chili

Truffle Fries \$9.00

Truffle, herbs, grana padano, garlic aioli

Avocado Dip \$14.00

Pico de gallo, feta, chili oil, cilantro, fresh lime, bannock crostini

Marinated Steak Bites \$19.00

Watercress salad, tamari vinaigrette

Garlic Prawns \$18.00

Pan fried prawns, fresh tomatoes, citrus salsa verde, garlic bread

Bannock Board \$12.00

Baked & fried bannock, maple butter, saskatoon berry jam

Stuffed Yorkies \$15.00

Shredded beef, horseradish aioli, beef jus for dipping

Szechuan Lettuce Wraps	\$19.00
Sweet & spicy szechuan glaze, peanuts, wontons, Korean chili sauce, spicy yogurt chicken, tofu, or tender beef tips	
Mushroom & Blue Cheese Flatbread	\$17.00
Torch blue cheese, pesto brushed, shaved parmesan, arugula & balsamic drizzle	

SOUPS & SALADS 6

Soup of the Day	AVAILABLE OPTIONS
Ask your server	Cup: \$8.00
	Bowl: \$12.00
Seafood Chowder	AVAILABLE OPTIONS
Traditional creamy chowder, seafood medley	Cup: \$14.00
	Bowl: \$18.00
Neck Bone Soup	\$16.00
Slow-cooked pork neck, potatoes, cabbage, carrots, broth	
Caesar Salad	\$16.00
Romaine, parmesan, croutons, garlic dressing	
Wedge Salad	\$18.00
Romaine wedge, baby tomatoes, pickled shallots, eggs, bacon, blue cheese, ranch dressing	
Chop Chop Salad	\$16.00
Cucumbers, avocado, chickpeas, crumbled goats cheese, dried cranberries, candied nuts, honey grainy mustard dressing	

SPECIALS 2

Steak & Prawns	\$23.99
Alberta beef tenderloin, garlic prawns, garlic mashed potatoes, market vegetables	
Drinks	\$3.99
Any well liquor, beer, or house wine with the purchase of any food item on the menu	

MONDAYS - BOWL 3

Spaghetti Pomodoro Bowl
Calabrian chili spiked tomato sauce, whipped ricotta, basil, parmesan
Teriyaki Rice Bowl
Peppers, broccoli, cabbage, sprouts, spicy yogurt
Thai Green Curry Bowl
Coconut rice, spinach, peppers, onions, bean sprouts, Thai basil, green chilies, crispy onions, lemongrass green curry

TUESDAYS - TACO 3

Spicy Chicken Tacos

Spiced chicken, shredded lettuce, pico de gallo, chipotle aioli

Tex-Mex Beef Tacos

Chili spiced ground beef, corn, tomatoes, avocado, lettuce, shredded cheese, chipotle aioli

Fish Tacos

Citrus marinated fish, avocado lime crema, cilantro, cabbage, pico de gallo, chipotle aioli

WEDNESDAYS - BURGER 3

Grilled Salmon Burger

5 oz fillet of salmon, avocado crema, pickled onions, lettuce, tomatoes

Beef Cheddar Burger

Cheddar cheese, garlic aioli, lettuce, tomatoes, toasted bun

Charred Chicken Burger

Chicken breast, chipotle aioli, lettuce, tomatoes, toasted bun

THURSDAYS - BBQ RIBS OR HOT SANDWICH 2

BBQ Ribs

BBQ ½ rack of ribs, coleslaw

Fried Bologna & Melted Cheddar Toasted Sandwich

Buttered sour dough, crisp pickle wedges

SOUP & SALAD 2

Borscht Velouté

\$12.00

Chive crema, Napa cabbage, quick pickled 3 colour beets

Tomato & Avocado Wedge Salad

\$14.00

Arugula, back bacon, honey chive vinaigrette

DESSERT 2

Blood Orange Crème Caramel

\$12.00

Candied orange peel

Chocolate Fondue

\$12.00

Donut holes, strawberries, pineapples