

DESSERTS

Saskatoon Berry Pie	\$5
Served with Vanilla Ice Cream	
New York Style Cheesecake	\$6
Served with a Fruit Garnish and Strawberry Sauce	
Ice Cream	\$4
Vanilla, Strawberry, or Chocolate	
Cheese Plate Platter with Fresh Fruit	\$13

BEVERAGES

Classic Cocktails	\$6.75
Martinis	\$8.75
Domestic Beer	\$5.25
Imported Beer	\$6.25

WINE

60Z/90Z/BOTTLE

Woodbridge by R.M. White Zinfandel	\$7/\$9/\$28
Peller Estates White Zinfandel	\$6/\$8/\$23
Peller Estates Pinot Grigio	\$7/\$8/\$24
Naked Grape Pinot Grigio	\$7/\$9/\$27
Hardy's Stamp Riesling Gewürztraminer	\$8/\$11/\$30
Copper Moon Sauvignon Blanc	\$7/\$9/\$26
Woodbridge by R.M. Sauvignon Blanc	\$9/\$11/\$31
Cono Sur Viognier	\$8/\$11/\$32
Banrock Station Chardonnay	\$9/\$13/\$37
Jackson Triggs Okanagan Chardonnay	\$11/\$14/\$41
Copper Moon Merlot	\$7/\$9/\$26
Naked Grape Shiraz	\$7/\$9/\$27
Santa Rita 120 Syrah	\$8/\$10/\$29
Banrock Station Shiraz	\$10/\$13/\$38
Woodbridge by R.M. Merlot	\$10/\$13/\$38
Baron Rothschild Pinot Noir	\$11/\$14/\$39
Sumac Ridge Cabernet-Merlot	\$11/\$15/\$42

For additional selections of wine by the bottle, please call us at **7244**

In Room Dining



Life is fun... eat it up

botanica

BREAKFAST

Monday - Saturday, 6:30 AM – 10:00 AM

Sunday, 7:00 AM - 10:00 AM

Traditional Canadian Two Eggs Choice of Ham, Bacon, or Sausage	\$12
Create Your Own Omelette Choose Three: Mushrooms, Cheddar Cheese, Ham, Bacon, Green Onions, Green Peppers	\$13
Our Breakfast Sandwich Toasted Bagel, Seared Ham, Eggs, and Cheddar Cheese	\$10
Golden Griddle Pancakes Warm Syrup, Creamery Butter, and Powdered Sugar	\$10

BAKE SHOP AND HEALTHY CHOICES

Bagel & Cream Cheese	\$5
Our Signature Smoothie Yogurt, Seasonal Fruit Blended	\$6
Market Fresh Cut Fruit Bountiful Selection of the Season's Best	\$10
Toast or English Muffin With Creamery Butter and Preserves	\$3
Juices Orange, Apple, Grapefruit, Cranberry, or V8	\$3
Freshly Brewed Coffee or Tea	\$2.50
Milk	\$3

SUNDAY BRUNCH

10:00 AM - 2:00 PM

Join us in BotaniCa Restaurant for our Sunday Brunch, featuring Chef's Choice Hot Entrées, Eggs Benedict, Salad Bar, Carving Station, Seafood Table, made to order omelettes, and a delicious dessert table!

PIZZA

Please call **7244** for our selection of made to order Pizza.

OUR KITCHEN IS YOUR KITCHEN

We embraced the "our kitchen is your kitchen" philosophy. If you have a specific dietary requirement or if you'd like something not currently on the menu, please ask. If we have the ingredients we'd be pleased to accommodate the request.

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, shellfish, eggs, may increase your risk of food borne illness.

FOR IN ROOM DINING CALL 7244

** All orders are subject to a \$2.50 service charge.*

DINNER

Monday - Saturday, 5:00 PM – 11:00 PM

Sunday, 5:00 PM - 10:00 PM

SOUPS AND SALADS

Add Grilled Focaccia Bread \$1.00

Baked Onion Soup Caramelized Onion with Three Cheese and Herbed Crustini	\$6
Today's Feature Soup Ask Your Server for Today's Fresh Selection	\$5
*Caesar Salad Crisp Romaine, Herbed Croutons, Bacon Bits and Creamy Dressing	\$9
*Garden Salad Fresh Cut Lettuce with an Array of Fresh Vegetables	\$8
*Add Chicken or Shrimp	\$3.00

BURGERS AND SANDWICHES

Big Smoke Burger "Regina Inn Signature" Ground AAA Sirloin and Bacon, Grilled Asparagus Aioli with Grated Smoked Gouda Cheese	\$13
Canadian Clubhouse Fresh Cut Turkey & Double Bacon with Lettuce, Tomato and Cheddar Cheese with Fresh Sage Butter	\$13
Philly Beef Dip Thin Slices of Peppercorn Beef with Sautéed Onions and Peppers Topped with Mozzarella Cheese	\$12
Vegetarian Asian Slaw Wrap Bok Choy, Sprouts, Cucumbers, Peppers, and Rice Noodles Mixed with Ginger Soy Dressing	\$12
Steak Sandwich Grilled AAA Angus Sirloin with Sautéed Mushrooms and Warm Garlic Bread	\$15

ENTREES

Served with Fresh Seasonal Vegetables and Appropriate Side.

Add Shrimp to any Entrée \$3.00

Angus Beef Tenderloin Crusted with Mushroom and Served with Fresh Thyme Mashed Potato and Peppercorn Jus	\$29
Brie Stuffed Chicken With Mashed Sweet Potato, Roasted Spaghetti Squash and Apple Sage Cream	\$23
Poached Steelhead Served on a Trio of Grilled Tomato with Avocado Risotto and Saffron Cream Crisp Leek Garnish	\$25
Slow Roast Ribs Hickory Smoked and Slow Roasted Served with Baked Potato and Fresh Coleslaw	\$23
Eggplant Parmesan Layers of Eggplant with Peppers, Onions, and Sautéed Mushrooms Topped with Fresh Tomato Sauce and Cheese, Linguini Accompanies	\$19

FAVOURITES

Choose Soup of the Day, Fries or Mixed Garden Salad

Battered Cod With Tartar Sauce, Coleslaw and House Cut Salt & Vinegar Chips	\$13
Quesadilla Chili Chicken, Mixed Cheese, Bean Purée and Jalapeño with Homemade Salsa and Lime Scented Sour Cream	\$13
Hot Wings A Pound of Spiced Chicken Wings Tossed in your Choice of; Hot, Plain or Teriyaki sauce.	\$13