



ROYAL STEWART

DINING ROOM

BREAKFAST MENU

Breakfast Classics

Chai Spiced Parfait GF DF NF 🌿

Chai Oat Milk Pudding, Fresh Berries, Whipped Coconut Cream, Toasted Seeds, Granola | 16

Banana Bread French Toast 🌿

Spiced Banana, Whipped Cream, Maple Walnuts, Maple Syrup | 19

Avocado Tartine GF DF NF 🌿 Possible

Grilled Bread, Smashed Avocado, Goats Cheese, Pickled Zucchini, Pickled Tomatoes, Arugula, Toasted Seeds | 21

Canadian Benedict NF GF DF

English Muffin, Canadian Peameal Bacon, Two Poached Eggs, Hollandaise, Fresh Fruit, Dressed Artisan Greens | 20

Full English Breakfast DF GF NF

Two Eggs Any Style, Crispy Garlic Potato, Roasted Tomato, Baked Beans, Choice of Artisanal Toast, In-House Preserve. Choice of Peameal Bacon or Bacon Strips or Chicken & Apple Sausage | 19

Breakfast Bowl

Served on Crispy Garlic Potatoes and Dressed Artisan Greens with 2 Eggs Any Style

Smoked Salmon OW NF GF

Lemon Herb Goat Cheese, Pickled Red Onions, Fresh Dill, Crispy Capers | 23

Alberta Beef NF GF DF

Certified Angus Skirt Steak, Blue Cheese Crumbles, Smoked Tomato Jam, Chimichurri | 24

Florentine GF DF NF 🌿

Roasted Tomato, Wild Mushrooms, Parmesan, Basil & Arugula Pesto | 21

The ancient timbers in our dining room tell a story of progress and ingenuity. The very structure and the improbability of its location have sparked imaginations for decades. Our menu has a story to tell too. We use local ingredients in our recipes and our handcrafted cocktails so that every dish paints a tribute to the surroundings.

An 18% gratuity may be added to parties of 8 or more.
Consuming raw or undercooked meats, seafood or eggs may increase the risk of foodborne illness.

GF Gluten Free

NF Nut Free

DF Dairy Free

OW Ocean Wise

🌿 Vegetarian



ROYAL STEWART

DINING ROOM

BREAKFAST MENU

Sides

One Free Range Egg | 4
Two Free Range Eggs | 6
Crispy Garlic Potatoes | 5
Fresh Fruit | 9

Half Avo | 5
Bacon Strips | 5
Peameal Bacon | 5

Chicken & Apple Sausages | 5
Toast | 5
Baked Beans | 4

Little Explorers

Kids Classic GF NF GF DF
One Egg, Bacon or Sausage, Crispy Potatoes, Toast | 11

Bread Pudding French Toast NF GF
Gluten Free Bread Pudding, Fresh Fruit,
Whipped Cream, Maple Syrup | 11

Granola & Berries Parfait GF Possible DF NF 🌿
Fresh Berries, Yogurt, Toasted Oat Granola, Whipped
Coconut Cream | 11

Drinks

Brewed Coffee | 4
Selected Teas | 4

Caffe Latte | 5
Cappuccino | 5

Hot Chocolate | 5

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DINNER MENU

Appetizers

Beef Tartare NF GF DF

Alberta Certified Angus Beef, Pickled Haskap Berry, Radish, Tarragon Aioli, Cured Egg Yolk, Grilled Bread | 22

Potato Leek Croquette NF

Whipped Potato, Creamed Leeks, Braised Red Cabbage, Sour Cream, Chives | 17

Grilled Brassicas GF DF NF

Broccoli, Cauliflower, Rapini, Chimichurri, Red Pepper Romesco, Pickled Shallots, Fresno Chilis, Toasted Sunflower Seeds | 18

Whipped Goat Cheese NF GF

Seasonal Summer Crudit , Garden Fresh Herbs, House-made Red Lentil Crackers | 17

Soup & Salad

Soup of the Day

West Coast Tomato Stew GF Possible DF NF

Tomato Based, White Wine, Mirepoix, Fennel, Served with Bread

Seafood OW, Mussels, Clams, Smoked Salmon, Prawn, Tobiko | 18

Vegan, Braised Fennel, Black Lentils, Kale | 12

Kale Caesar NF Possible GF

Kale & Romaine, Shaved Parmesan, Crispy Caper, Whole Grain Crostini, Lemon and Garlic Dressing | 16

Summer Green Salad DF GF NF

Arugula & Radicchio, Asparagus, Snap Peas, Green Bean, Pistachio, Bee Pollen, Herb Vinaigrette | 16

Add-on Alberta free range chicken breast or Trout filet | 12

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Entrées

Prairie Grains & Carrots NF 🌿

Farro, Barley & Soy Bean Risotto, Carrot Red Lentil Hummus, Grilled Carrots, Puffed Prairie Grains | 28

“Kenow” Chicken Supreme NF GF DF

Braised Leeks, Roasted Potatoes, Broccolini, Sweet Onion, Charred Lemon Chicken Jus | 36

Trout Niçoise OW NF GF DF

Tri Coloured Potatoes, Haricot Vert, Beet Pickled Egg, Heirloom Tomato, Kalamata Olives, Artisan Greens, Dijon Mustard Vinaigrette | 38

BC Sablefish Chowder OW GF NF

Jolene's Smoked Lapsang Tea Cream, Mussels, Clams, Green Peas, Potato Leek Ragu, Old Bay, Dill | 45

Braised Alberta Bison Stroganoff NF GF

Wild Mushroom Cream Sauce, Egg Noodles, Red Wine Mushroom Reduction, Green Peas, Sour Cream, Fresh Herbs, Gherkins | 40

Alberta Beef Tenderloin NF GF DF

Certified Angus Beef, Sweet Potato Mash, Herbed Wild Mushrooms, Seasonal Summer Vegetables, Red Wine Haskap Jus | 48

In 1926, construction began on the Prince of Wales Hotel. During the 12 months it took to build, the famous high winds of Waterton Lake blew the structure over twice. Once completed in 1927, the name “Prince of Wales Hotel” was chosen in an attempt to lure Edward, Prince of Wales (later King Edward VIII) to visit Waterton on his 1927 tour of North America. Although he never came, the hotel soon became revered as one of the finest in all of North America and today is listed as a National Historic Site of Canada.

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Dessert

All desserts are made in a bakeshop around flour and other gluten material.
Available Lunch and Dinner

Strawberry Rhubarb Eton Mess   Possible 
Fresh Strawberries, Poached Rhubarb, Whipped Cream, Strawberry
Sorbet, Thyme Meringue, Lemon Chiffon | 12

Macchiato Cheesecake   
Espresso Infused Cheesecake, Coffee Bean Caramel Sauce,
Caramelized Sugar, Short Bread Cookie | 12


Earl Grey Chocolate Torte  
Flourless Chocolate Torte infused with Earl Grey Tea, Coconut
Whipped, Raspberries | 13


Selection of Ice Creams & Sorbets  Possible
Rotating Seasonal Selection, fresh berries | 12


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KID'S MENU

ALL DAY | \$15

All Kids Meals served with choice of 1 from each:

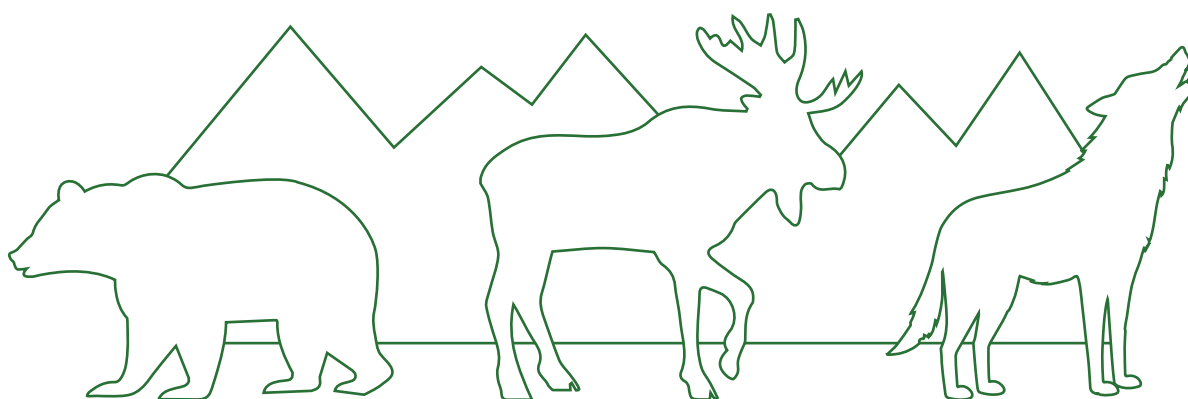
Mash Potato or Fries
Salad or Vegetables.

Kids Burger NF GF Possible DF
Grilled Beef Patty, Ketchup, Pickles
Add Cheese \$0
Add Bacon \$1.00

Penne Pasta NF
Choice of Tomato or Cream Sauce
Add Cheese at no extra cost.

Chicken Dinner NF GF Possible DF
Grilled Chicken Breast
or Fried Chicken Strips

Grilled Cheese NF GF
Cheddar Cheese, Ketchup



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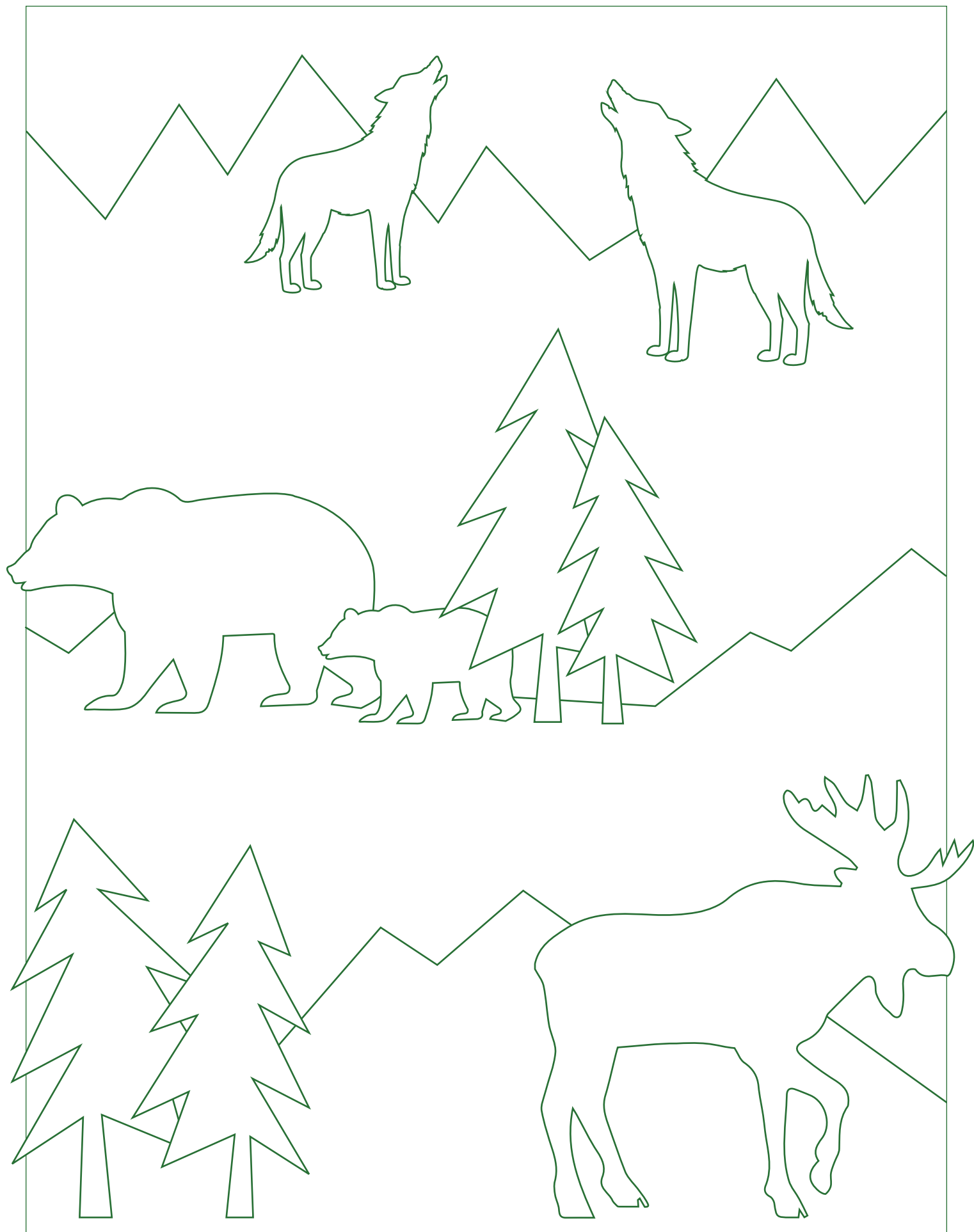
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ROYAL STEWART

DINING ROOM

AFTERNOON TEA | \$49

Gluten Free & Vegan Available upon request

Pastry Tier

Orange Cranberry Scone
Devonshire Cream, Haskap Jam

Palmier
Puff Pastry, Coarse Sugar

Shortbread
Dried Currant

Biscotti
Pistachio White Chocolate

Sandwich Tier

Farm Fresh Egg Salad
Radish, chive, brioche

Apple & Cheese
Roasted apple, spiced butter, cheddar biscuit

English Cucumber
Garden herb lemon butter

House smoked turkey
Haskap aioli, brie, arugula

West Coast Smoked Salmon
Dill cream cheese, pickled shallots

Dessert Tier

Chocolate Profiterole
Raspberry chantilly cream

Lemon Chiffon
Brown sugar streusel

Espresso Cheesecake
Graham crumb, caramel


Summer Berry Tart
Summer berries, citrus curd

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WINDSOR LOUNGE

LOUNGE MENU

Appetizers

Beef Tartare NF GF DF

Alberta Certified Angus Beef, Pickled Haskap Berry, Radish, Tarragon Aioli, Cured Egg Yolk, Grilled Bread | 22

Grilled Brassicas GF DF NF 🌱

Broccoli, Cauliflower, Rapini, Red Pepper Romesco, Pickled Shallots, Fresno Chilis, Toasted Sunflower Seeds | 18

Potato Leek Croquette NF 🌱

Whipped Potato, Creamed Leeks, Braised Red Cabbage, Sour Cream, Chives | 17

Whipped Goat Cheese NF GF 🌱

Seasonal Summer Crudit , Garden Fresh Herbs, House-made Red Lentil Crackers | 17

Soup & Salad

Dressing options: Ranch, Bleu Cheese, Balsamic Vinaigrette, Saskatoon Vinaigrette, Oil and Vinegar

Soup of the Day

West Coast Tomato Stew GF Possible DF NF 🌱

Tomato Based, White Wine, Mirepoix, Fennel, Served with Bread

Seafood OW, Mussels, Clams, Smoked Salmon, Prawn, Tobiko | 18

Vegan 🌱, Braised Fennel, Black Lentils, Kale | 12

Kale Caesar NF Possible GF 🌱

Kale & Romaine, Shaved Parmesan, Crispy Caper, Whole Grain Crostini, Lemon and Garlic Dressing | 16

Summer Green Salad DF Possible GF NF 🌱

Arugula & Radicchio, Asparagus, Snap Peas, Green Bean, Pistachio, Bee Pollen, Herb Vinaigrette | 16

Add-on Alberta free range chicken breast or Trout filet | 12

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WINDSOR LOUNGE

Entrées

Cod & Chips OW NF DF

Big Rock Ale Battered, House Cut Fries, Coleslaw, Tartare Sauce | One Piece 20 | Two Piece 24

Alberta Beef Burger NF GF DF

Alberta Certified Angus Beef, Dijon Mustard Aioli, Smoked Cheddar, Arugula, Pickled Red Onion, Smoked Tomato Jam, Pickle

Served with House Cut Fries or House Salad | 24

Add Wild Boar Bacon | 2

Alberta Corn Polenta NF GF 🌱

Poached Egg, Roasted Corn, Sweet Drop Peppers, Dressed Artisan Greens, Herb Vinaigrette | 22

Shepherd's Pie NF GF

Braised Ground Beef & Lamb, Peas, Carrots, Corn, Mashed Potatoes, Beef Gravy, Herbs | 23

Smoked Turkey Breast Sandwich NF GF Possible DF

House Brined and Smoked Turkey Breast, Apple Fennel Slaw, Haskap Berry Aioli, Brie Cheese, Artisan Greens, Multigrain Bread

Served with House Cut Fries or House Salad | 21

Add Wild Boar Bacon | 2

Wild Mushroom Stroganoff NF 🌱

Wild Mushroom Cream Sauce, Egg Noodles, Red Wine Mushroom Reduction, Green Peas, Sour Cream, Fresh Herbs, Gherkins | 24

Add Braised Alberta Bison | 10

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