



HARWOOD'S

OUR STORY

Temple Gardens is a great story about one community working together to build a destination attraction. The resort showcases the geo therapeutic waters drawn from the ancient sea-beds lying deep below the city's surface. We are proud to say that we have visitors from around the world coming to enjoy the resort's prairie hospitality.

Temple Gardens is an example of community economic development that started with a handful of local volunteers building a company that continues to give back to the community.

Our story is about people with true Saskatchewan~style "heart and soul".

Moose Jaw is a proud prairie city and we hope our story encourages other communities to work together to create their own successes.

Temple Gardens Mineral Spa Resort is unique in its philosophy:

"...Come for the warmth of our waters...stay for the warmth of our people".

OUR WISH IS THAT EVERY GUEST LEAVES FEELING MORE RELAXED, REJUVENATED AND HAPPIER THAN WHEN THEY ARRIVED.

As of June 14th, 2011 all prices are exclusive of taxes. Prices do not include taxes or gratuity.

Please inform your server if you have any food allergies or special dietary restrictions.

Our well trained culinary team can assist you with meeting your nutritional requirements.

Temple Gardens
MINERAL SPA RESORT



HARWOOD'S

APPETIZERS

MARKET FRESH SOUP OF THE DAY ~ \$5

CLASSIC CAESAR SALAD

Shaved padano and buttered croutons ~ \$8

HARWOOD'S HOUSE SALAD

Granny Smith apples, dried cranberries, candied walnuts, maple dressing ~ \$6

SPINACH SALAD 🍴

Baby spinach, toasted pecans, sliced strawberries, sweet peppers, strawberry balsamic dressing ~ \$8

MEDITERRANEAN SALAD 🍴

Romaine lettuce, artichoke hearts, grape tomatoes, sweet onions, bell peppers, cucumber, feta, sundried tomato and pesto dressing ~ \$8

Add to any salad: Sautéed garlic shrimp ~ \$5 Add breast of chicken ~ \$4

LOBSTER CORN DOGS

Ale and grainy mustard sauce ~ \$10

BRUSCHETTA 🍴

Roma tomato, garlic, basil, olive oil, shallots, parmesan cheese and a balsamic reduction ~ \$9

ASIAN PLATTER

Shrimp dim sum, vegetarian spring roll, pot stickers served with a sweet and spicy dipping sauce ~ \$9

CRISPY CALAMARI

Grilled lemon and garlic aoli ~ \$10

STUFFED MUSHROOM CAPS

with blue cheese soufflé ~ \$9

MOROCCAN SHRIMP

Spiced shrimp, raisins, almonds, mint aioli ~ \$10

CRAB CAKES

Sweet chili and mango puree, grilled lemon, scallion oil ~ \$11

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🍴 Chef recommends for a healthy choice ~ Harwood's uses only trans fat free oil.



HARWOOD'S

THE HARWOOD'S SIGNATURE STEAKS

All signature steaks are charbroiled and served with demi glazed fingerling potatoes and seasonal vegetables

CERTIFIED ANGUS BEEF TENDERLOIN

Smoked onion jus, crispy onions

6 oz ~ \$32 8 oz ~ \$38

CERTIFIED ANGUS NEW YORK STRIPLOIN 8 oz.

Madagascar green peppercorn sauce ~ \$26

CERTIFIED ANGUS RIB EYE 10 oz.

Wild mushroom jus ~ \$32

CERTIFIED ANGUS PRIME RIB

Served with homestyle Yorkshire pudding and a red wine au jus

8 oz. ~ \$25 10 oz. ~ \$29 12 oz. ~ \$32

TEMPERATURE GUIDE

BLUE RARE seared on the outside, cool throughout

RARE cool red center

MEDIUM RARE warm, moist, red center

MEDIUM hot, pink center

MEDIUM WELL hot with a slight trace of pink

WELL DONE cooked all the way through

PASTAS

CHEF'S DAILY PASTA FEATURE


Inspired daily by one of our chef's ~ \$17

LOBSTER "MAC AND CHEESE"

Penne noodles, lobster, swiss cheese, white cheddar and a white wine cream sauce ~ \$23

FETTUCCINE "RATATOUILLE"

Roasted summer squash, red peppers, onions sundried tomato sauce ~ \$17

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HARWOOD'S

ENTRÉES

All of our entrées are served with seasonal vegetables and your choice of demi glazed fingerling potatoes, red skin mashed potatoes, or jasmine rice

LEMON-GARLIC ROASTED CHICKEN BREAST

Preserved lemon and roasted garlic vinaigrette ~ \$19

OVEN BRAISED HALIBUT PROVENÇAL

Roma tomatoes, shallots, garlic and Kalamata olives ~ \$28

ORANGE CREPES NEPTUNE

Dungeness crab cream cheese, hollandaise, asparagus and sautéed shrimp ~ \$24

LEMON-THYME CRUSTED SALMON

Set upon a crab and corn chowder ~ \$24

BBQ-ALE GLAZED SUPREME OF CHICKEN

Roasted corn and bacon hash ~ \$21


SASKATOON BERRY GLAZED PORK BACK RIBS

Slow roasted then charbroiled to order

full rack ~ \$27 half rack ~ \$18

PISTACHIO CRUSTED RACK OF LAMB

Minted jus ~ \$36

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