

LIQUOR MENU

DOMESTIC BEER	\$6/bottle
GW Light, Labatt Light, Coors Light, Canadian, Kokanee, GW Pilsner, GW Lager, Pilsner, Budweiser	
PREMIUM BEER	\$6.50/bottle
MGD, Alexander Keith's, Sleeman Honey Brown, Sleeman Clear, Sleeman Light, Sleeman Original Draught, Rickard's Red, Big Rock Traditional Ale	
IMPORT BEER	\$7/bottle
Stella Artois, Corona, Guinness, Dos Equis, Sol	
BAR SHOTS	
Rye, Vodka, White Rum, Dark Rum, Gin, Scotch	\$6

WINES

GALLO FAMILY VINEYARDS WHITE ZINFANDEL	\$32
JJ MCWILLIAM'S CHARDONNAY - COLUMBARY	\$37
GALLO FAMILY VINEYARDS SAUVIGNON BLANC	\$32
BAREFOOT CELLARS PINOT GRIGIO	\$32
GALLO FAMILY VINEYARDS MERLOT	\$32
BAREFOOT CELLARS SHIRAZ	\$32
WOLF BLASS CABERNET SAUVIGNON	\$47

Full wine list available please ask the room service attendant

SPARKLING WINE AND CHAMPAGNE

LA SCALA SPUMANTI (BRITISH COLUMBIA)	\$31/bottle
HENKEL TROCKEN (GERMANY)	\$40/bottle
ASTI SPUMANTE (ITALY)	\$39/bottle
MOET CHANDON BRUT IMPERIAL (FRANCE)	\$118/bottle
DOM PERIGNON (FRANCE)	\$430/bottle

PLEASE ALLOW 45 MINUTES FOR DELIVERY

As of Wednesday, June 22nd, 2011 all prices are exclusive of taxes.

All in-room deliveries will have a \$2 charge applied.

Prices do not include taxes and 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.

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IN-ROOM DINING MENU

HARWOOD'S

Temple Gardens
MINERAL SPA RESORT

OUR STORY

*T*emple 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.

FOR ROOM SERVICE DIAL 611
7:00 AM - 11:00 PM

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BREAKFAST

(Served until 11am Monday-Friday, until noon Saturday and Sunday)

TWO EGGS ANY STYLE

Served with hash browns, toast and bacon, ham or sausage ~ \$9

THREE EGG OMELETTE

Choice of three fillings - cheese, bacon, ham, green onion, green pepper, mushrooms or tomato ~ \$10

EGGS BENEDICT half order \$10 - full order \$11

FRENCH TOAST OR PANCAKES ~ \$9

CINNAMON RAISIN PORRIDGE ~ \$7 🍴

MUFFINS: cranberry orange, blueberry or bran with raisin ~ \$3 🍴

SOUP AND SALADS

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 ~ \$8

HARWOOD'S FAVOURITES

All items below come with fries, soup or salad

CHICKEN CLUB HOUSE SANDWICH

Grilled chicken breast and double smoked bacon layered with aged cheddar cheese, fresh tomatoes, green leaf lettuce and mayonnaise on a ciabatta bun ~ \$11

THE BURGER

8 oz. angus burger grilled and rested on a toasted kaiser topped with lettuce, tomatoes, red onions ~ \$9

Add cheese \$1 - Add bacon \$1 - Add mushrooms ~ \$1

CHICKEN TENDERS

Four chicken tenders fried to a golden brown served with honey dill or plum sauce ~ \$11

APPETIZERS

CRISPY CHICKEN WINGS

1 lb of wings with your choice of sauce: hot, bbq, honey garlic or teriyaki Served with carrot and celery sticks and a blue cheese dip ~ \$14

NACHOS

Topped with green onions, green peppers, tomatoes, jalapenos and a Mexican three cheese blend ~ served with salsa and sour cream ~ \$13

Children's menu available upon request

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AFTER FIVE ENTRÉES

(Available from 5pm-11pm)

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

ORANGE CREPES NEPTUNE

Dungeness crab cream cheese, hollandaise, asparagus and sautéed shrimp ~ \$25

OVEN BRAISED HALIBUT PROVENÇAL 🍴

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

LEMON-GARLIC ROASTED CHICKEN BREAST

Preserved lemon and roasted garlic vinaigrette ~ \$20

CERTIFIED ANGUS RIB EYE

Served with mushroom jus

10 oz. cut ~ \$34

CERTIFIED ANGUS PRIME RIB

Certified angus prime rib served with home style Yorkshire pudding with red wine au jus

8 oz. cut ~ \$26

10 oz. cut ~ \$30

12 oz. cut ~ \$33

DESSERT

FRESH FRUIT PLATE with vanilla yogurt dip ~ \$9

CHOCOLATE MILK & COOKIES TORTE

Layers of moist milk chocolate cake covered with cookies and cream ~ \$10

CRÈME BRÛLÉE CHEESE CAKE ~ \$10

BEVERAGES

COFFEE ~ \$2.50 JUICE 8 oz. ~ \$2.50

TEA ~ \$2.50 MILK 8 oz. ~ \$2.50

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🍴 chef recommends for a healthy choice - Harwood's uses only trans fat free oil

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