



Small Plates

- Crabcakes (df)** 15.
Three house-made crabcakes, turmeric coconut sauce, house made chili oil, sautéed kale. Add crabcake 5.
- Potato and Steak Bites with Truffle-Butter (gf)** 19.
*Medium-rare AAA Alberta beef steak bites, roasted baby potatoes tossed in truffle butter. Topped with crispy kale.
Add Truffle mushrooms 5.
Add Truffle Aioli 2.5*
- Cheese and Charcuterie - Selection of 3** 19.
*Chef's selection of one cheese and two charcuterie, house made compotes, grainy mustard, pickles and a warm baguette.
Add truffle honey 6. Add olives 5. Add Smoked Duck 10. Add Smoked Samon 7. Add Cheese 6.*
- Soup of the Day** 13.
Chef's weekly inspiration, served with a warm baguette
- Brussel Sprouts with Maple Bacon** 15.
Deep fried brussel sprouts, maple syrup reduction, black peppered pork bacon bits.
- Vin Room Poutine** 16.
*Pomme frites, house made gravy, 3 cheese mix (fontina, provolone, and mozzarella)
Add Montreal Smoked Meat 6.*

Salads

Warm Kale and Quinoa Salad (gf)(v) 19.
Roasted beets, cranberries, sunflower seeds, goat feta, house made balsamic vinaigrette.

Vin Room YYC House Salad (gf) 15.
Artisan greens, tomatoes, cucumber, carrots, house made honey-Dijon vinaigrette.

Add protein to your salad:

Steak - 5oz grilled AAA beef petite tender 15.

Chicken - 5oz grilled chicken breast 10.

Shrimp - 4 sautéed garlic shrimp 12.

Salmon Fillet – 5oz Pan seared Atlantic salmon 15.

Smoked Duck Salad (gf) 23.
Brome Lake Duck breast, heritage mixed greens, shaved fennel, pickled red beets, house-made blueberry-Dijon vinaigrette, topped with a goat cheese sphere.

All Day Breakfast

Two Eggs, Any Style (gf)(v) 18.
Served with two strips of bacon, two pork sausages, texas toast and hash browns.
Substitute fruit instead of meat 3. Substitute gluten-free toast 4.

Chef's Omelette (gf)(v) 17.
Spinach, mushroom and provolone, mozzarella, and fontina cheese blend. Served with texas toast.
Add side: pork bacon 5. pork sausages 5. sliced tomato 4. avocado purée 4. Substitute gluten-free toast 4.
smoked salmon 7.



gf – gluten-friendly

gf-r - gluten-friendly upon request

df - dairy-free

v - vegetarian

Large Plates

Flatbread (gf-r)	19.
<i>Hummus, roasted cauliflower, seared Halloumi cheese, nut-free basil pesto, roasted red pepper purée, heritage greens.</i>	
<i>Substitute gluten friendly crust 4.</i>	
<i>Add protein:</i>	
<i>Steak - 5oz grilled AAA beef petite tender</i>	15.
<i>Chicken - 5oz grilled chicken breast</i>	10.
<i>Shrimp - 4 sautéed garlic shrimp</i>	12.
Linguini Puttanesca (v, df)	19.
<i>Kalamata olives, capers, tomatoes, onions, and sautéed kale.</i>	
Pesto Linguine (v)	25.
<i>Nut-free pesto cream sauce, topped with parmesan cheese</i>	
<i>Choice of: grilled chicken breast or sauteed shrimps (5)</i>	
Alberta AAA Beef Ribeye Steak (gf, df-r)	49.
<i>10oz AAA Ribeye steak, garlic butter, seasonal vegetables, roasted baby potatoes. Add 4 sautéed shrimp 12.</i>	
Steak and Frites (df)	25.
<i>5oz Alberta AAA beef petite tender, shoestring fries, house made Madagascar green peppercorn sauce.</i>	
Mediterranean Salmon Salad (gf)(df)	30.
<i>Pan seared 5oz Atlantic salmon, made medium well with warm chickpea salad, roasted red peppers, fresh fennel and arugula.</i>	
Rustic Mac & Cheese (v)	21.
<i>Cavatappi pasta, 3-cheese mornay sauce, topped with parmesan cheese.</i>	
<i>Add ons:</i>	
<i>Truffle-oil roasted mushrooms</i>	5.
<i>Steak - 5oz grilled AAA beef petite tender</i>	15.
<i>Chicken - 5oz grilled chicken breast</i>	10.
<i>Shrimp - 4 sautéed garlic shrimp</i>	12.

Sandwiches

Choice of shoestring fries or house salad
Add: Truffle Aioli 2.5 or House-made gravy 4.

BLT (gf-r) 19.

*Pork bacon strips, butterleaf lettuce, hothouse tomato, mayo, brioche bun, smoked applewood cheddar.
Add fried egg 3. Substitute gluten-free bread 4.*

Grilled Greek Chicken Club Sandwich (gf-r) 19.

*5 oz. herb-citrus marinated chicken breast, pork bacon, tzatziki, butterleaf lettuce, hothouse tomato, and red onions
on toasted Texas toast.*

Substitute gluten-free bread 4.

Add applewood smoked cheddar 2.5

Add sautéed garlic mushrooms 2.5

Runway Burger (gf-r) 21.

House made 6 oz. Certified Angus beef patty, hothouse tomato, butterleaf lettuce, mayo, brioche bun.

Add fried egg 3. Add bacon, applewood smoked cheddar, garlic sautéed mushrooms 2.5 each

Substitute gluten-free bun 4.

Prime Roots Italian Sandwich (v, gf-r) 24.

*100% vegan with Prime Roots plant based Italian salami. Ciabatta bread, nut-free pesto, sun-dried tomato and
mushroom mix, and arugula. Substitute gluten-free toast 4.*

Kids Menu

(For our guests 12 years old and under)

Kid's Pasta With House Made Bolognese Sauce 12.

Kid's Chicken Fingers with Shoestring Fries 12.

VIN ROOM on the fly...

These packages are designed for take out and for you to enjoy on your flight

Charcuterie Box <i>Chef's selection cured meats and cheese, house made fruit compote, pickles, grainy mustard & crackers</i>	15.
Roasted Beet Quinoa Salad (gf) (v) <i>Kale, sunflower seeds, goat cheese, dried cranberries and balsamic vinaigrette</i>	14.
Yogurt Parfait (v) <i>Granola, blueberry jam</i>	7.
Grilled Chicken Salad gf <i>5 oz chicken breast, artisan greens, hothouse tomatoes, carrots, house made honey mustard vinaigrette</i>	15.

RAPID RE-FUEL BOX \$25

Includes: bottled water, Neal's Yard hand sanitizer
- packed in cooler bag

Mediterranean Bites

grilled flatbread with house-made hummus, roasted vegetable pasta salad, apple tarts

Light Delights gf

pan seared chicken with sun dried tomato potato salad, mixed fruit salad, limocello-honey, white chocolate pudding

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We offer over 40 wines by the glass with a full bar and cocktail menu.