

FEATURES

APPS.

SAVOURY CRAB CHEESECAKE \$20

Whipped crab cheesecake, mango habanero salsa, crispy wonton, cilantro lime crema.

Shell Fish - Dairy - Gluten

SHRIMP CEVICHE \$22

Poached shrimp, grilled sweet corn, cucumber, tomato, jalapeno, avocado, cilantro, lime served with crispy wonton & tortilla chips

Shell Fish

SALADS

GRILLED PEACH SALAD \$19

Grilled peaches, whipped goat cheese, cucumber, pickled red onion, candied sunflower seeds finished with a Sonto Honey & Thyme Vinaigrette.

Dairy

WATERMELON SALAD \$19

Watermelon, feta, red onion, cucumbers, mixed greens, light sprinkle of jalapeno dressed in a zesty lime vinaigrette & finished w. balsamic drizzle

Dairy

P-SUN QUINOA SALAD \$25

Beats, egg, potato, cucumber, olives, quinoa, on a bed of mixed greens with a red wine herb vinaigrette topped with seared ahi tuna and a sriracha drizzle

Eggs - Fish

HANDHELDS

TRUFFLE BRIE BEEF DIP \$27

Shaved CAB shaved Prime Rib, truffle brie, sauteed mushrooms on a pretzle bun served with Jus & a side of truffle fries.

Dairy - gluten

WILD MUSHROOM MELT \$21

VEGETARIAN

Roasted wild mushrooms, truffle oil, mozzarella, parmesean, crispy onions, arugula served on toasted focaccia.

Dairy - gluten

ALL OF OUR FEATURES ARE CREATED FROM SCRATCH BY OUR EXECUTIVE CHEF PARTICK O'CONNELL TO PROVIDE A NEW AND VARIED CULINARY EXPERIENCE FOR THE PRAIRIE SUN GUESTS



Have a food allergy or dietary restriction? Please let your server know and we'll do our best to accommodate you. While we take great care in preparing your meal, our kitchen handles common allergens and cross-contamination may occur.



All beef products are crafted with Certified Angus Beef® for serious flavour and tenderness.