

# VIN ROOM YYC AIRPORT FOOD MENU

## (International Departures- Post Security)

### Take out or Delivery

September 2017

#### ***CHEESE and CHARCUTERIE Platters***

with compotes, mustard, house-made pickles, warm baguette

SELECTION OF THREE \$18

SELECTION OF FIVE \$30

SELECTION OF SEVEN \$40

#### ***COLD BITES***

Quinoa and Roasted Beets \* \$10

Kale, sunflower seeds, goat cheese, dried cranberries & choice of vinaigrette.

Chef's Steak Salad \* \$15

5 oz Alberta Beef with artisan greens, spinach, cocktail tomatoes, cucumbers, carrots, bell peppers, radish, fennel & choice of vinaigrette.

Grilled Chicken Breast Salad \* \$9.5

5 oz Boneless, skinless chicken breast, artisan greens, cocktail tomatoes, carrots, bell peppers, radish, fennel & choice of vinaigrette.

BLT SALAD\* \$8

Maple bacon, lettuce, tomato, applewood smoked cheddar & choice of vinaigrette.

## **SANDWICHES**

*CHOICE OF SIDE: House Salad, Rosemary Russet Potato Chips or Daily Soup  
Gluten-Free Available - \$3*

Driview Farms Lamb Burger\*\* \$18

Beet ketchup, kiwi salsa, seared halloumi, avocado spread, brioche bun.  
*Add fried egg \$3.*

BLT\*\* \$16

Double smoked bacon, artisan lettuce, hothouse tomato, brioche, Applewood- smoked cheddar. *Add fried egg \$3.*

Runway Burger \$15

6 oz Certified Angus Beef patty, hothouse tomato, butterleaf lettuce, brioche bun.  
*Add fried egg \$3. Double-smoked bacon \$2.5 Wisconsin applewood cheddar cheese \$2.5  
Garlic sautéed mushrooms \$2.5*

## **FLATBREAD**

*Gluten-Free Available - \$3*

Roasted Cauliflower Flatbread\*\* \$18

Hummus, pan seared halloumi, arugula pesto, red pepper puree

## **TAPAS**

Lemongrass Chicken Meatballs (5) \$5

Sweet chili jam

Sticky Soy-Sesame Steak Bites \$16

Marinated tenderloin, toasted sesame seeds, green onions

Merguez Meatballs\* (4) \$12

Driview lamb, dates, red pepper purée, mint yogurt

5-Peppercorn Crusted Beef Carpaccio\*\* \$15

Shaved grana padano, horseradish-caper cream, arugula, russet potato chips.

Preserved Lemon Butter Shrimp\*\* (3) \$15

Chorizo, roasted tomatoes, spinach, grilled crostinis.  
*Substitute glute-free crostini \$3. Add Shrimp \$4.*

Wild Boar Gnocchi \$25  
Tomato braise, fresh herbs, grana padano.

Grilled Chicken Skewers\* (3) \$12  
Honey-lemon glaze, cucumber and red onion salad, preserved lemons.  
*Add chicken skewer \$3.*

Seasonal Vegetables\*\* \$14  
Chef's daily feature

\* Gluten-Friendly Items

\*\* Can be made gluten-friendly

## DRINKS

San Pellegrino Sparkling Water  
500 ml • \$5      750 ml • \$6.5  
Montclair Water • 710 ml • \$3

Our menu is available for take out or delivery. As all of our product is made fresh inhouse, we request 48 hours' notice for orders for 10 people or more. Order through phone 587.353.1594 or [info@vinroom.com](mailto:info@vinroom.com)