



## Small Plates

- Merguez Meatballs (gf, df-r)** 14.  
*Five meatballs, ground local lamb, dates, red pepper purée, tzatziki. Add meatball 3.*
- Crabcakes (df)** 14.  
*Three house-made crabcakes, spicy turmeric coconut sauce, sautéed kale. Add crabcake 4.5*
- Gambas Al Ajillo (df, gf-r)** 16.  
*Three pan-seared prawns tossed with calabrese picante, sun-dried tomato miscela, kale, roasted red peppers and topped with fresh shaved fennel. Served with warm ciabatta wedges. Add prawn 3.*
- Potato and Steak Bites with Truffle-Butter (gf)** 17.  
*Medium-rare beef steak bites and roasted baby potatoes tossed in truffle butter. Topped with crispy kale.*
- Tempura Cauliflower** 12.  
*Classic tempura battered, crushed chili flakes, citrus Gochujang aioli.*
- Cheese and Charcuterie - Selection of 3** 19.  
*Chef's selection of cheese and two charcuteries, house made compotes, grainy mustard, pickles and a warm baguette. Add truffle honey 6. Add olives 5.*
- Soup of the Day with Warm Baguette** 13.  
*Chef's weekly inspiration*

## Salads

- Vin Room YYC House Salad (gf)** 14.  
*Artisan greens, tomatoes, cucumber, carrots, house made honey-Dijon vinaigrette.*
- Warm Kale and Quinoa Salad (gf)** 18.  
*Roasted beets, cranberries, sunflower seeds, goat feta, balsamic vinaigrette.*
- Add protein to your salad:*
- |   |            |
|---|------------|
| <i>Steak - 5oz grilled AAA beef petite tender</i>     | <i>12.</i> |
| <i>Chicken - 5oz grilled chicken breast</i>           | <i>10.</i> |
| <i>Shrimp - 4 sautéed garlic shrimps</i>              | <i>12.</i> |
| <i>Salmon Fillet - Pan seared 5oz Atlantic salmon</i> | <i>14.</i> |
| <i>Tofu - 4oz pan-fried pressed tofu</i>              | <i>8.</i>  |
- Smoked Duck Salad (gf)** 21.  
*Heritage mixed greens, shaved fennel, pickled red beets, house-made blueberry-Dijon vinaigrette, topped with goat cheese sphere.*

## Large Plates

- Flatbread (gf-r)** 18.  
*Hummus, roasted cauliflower, seared Halloumi, basil pesto, roasted red pepper purée, heritage greens.*  
*Substitute gluten friendly crust 3.*  
*Add protein:*  
*Steak - 5oz grilled AAA beef petite tender 12.*  
*Chicken - 5oz grilled chicken breast 10.*  
*Shrimp - 4 sautéed garlic shrimps 12.*
- Linguini Puttanesca (v-r, df)** 28.  
*Kalamata olives, capers, tomatoes, onions, and sautéed kale.*  
*Choice of: pan-fried shrimps or grilled chicken breast.*
- Alberta AAA Ribeye Steak (gf)** 42.  
*8oz.beef ribeye steak, garlic butter, seasonal vegetables, roasted baby potatoes. Add sautéed shrimps(4) 12.*
- Moroccan Flatbread (gf-r)** 21.  
*Lamb merguez sausage, house marinara sauce, roasted red peppers, goat cheese, tzatziki and fresh arugula.*  
*Substitute gluten-free crust 3.*
- Mediterranean Salmon Salad (gf, df)** 25.  
*Pan seared 5oz Atlantic salmon, made medium well with warm chickpea salad, roasted red peppers, fresh fennel and arugula.*
- Rustic Mac & Cheese (v)** 21.  
*Cavatappi pasta, 3-cheese mornay sauce, topped with parmesan cheese.*  
*Add ons:*  
*Truffle-oil roasted mushrooms 5.*  
*Add protein:*  
*Steak - 5oz grilled AAA beef petite tender 12.*  
*Chicken - 5oz grilled chicken breast 10.*  
*Shrimp - 4 sautéed garlic shrimps 12.*



**gf – gluten-friendly      gf-r - gluten-friendly upon request**  
**df - dairy-free          v - vegetarian**

## All Day Breakfast

**Two Eggs, Any Style (gf-r)** 17.  
*Served with two strips of bacon, two pork sausages, texas toast and hash browns.*  
*Substitute fruit instead of meat 3.*  
*Substitute gluten-free toast 3.*

**Chef's Omelette (gf-r)** 16.  
*Spinach, mushroom and provolone, mozzarella, and fontina cheese blend. Served with texas toast.*  
*Add side: bacon 4. pork sausages 4. sliced tomato 4. avocado purée 4. Substitute gluten-free toast 3.*

### Sandwiches

Choice of Side: shoestring fries or house salad

**BLT (gf-r)** 17.  
*Pork bacon strips, butterleaf lettuce, hothouse tomato, mayo, brioche, applewood smoked cheddar. Add fried egg 3.*  
*Substitute gluten-free bread 3.*

**Grilled Greek Chicken Club Sandwich (gf-r)** 18.  
*5 oz. herb-citrus marinated chicken breast, bacon, tzatziki, butterleaf lettuce, hothouse tomato, and red onions on toasted Texas toast. Substitute gluten-free bread 3.*  
*Add applewood smoked cheddar 2.5*  
*Add sautéed garlic mushrooms 2.5*

**Runway Burger (gf-r)** 19.  
*6 oz. Certified Angus beef patty, hothouse tomato, butterleaf lettuce, mayo, on brioche bun. Add fried egg 3.*  
*Add bacon, applewood smoked cheddar, garlic sautéed mushrooms 2.5 each*  
*Substitute gluten-free bun 3.*

**Vegetarian Banh-Mi (v, df, gf-r)** 17.  
*Pan-fried pressed tofu, red onions, pickled carrots, cucumbers and cilantro with coconut-turmeric aioli on toasted ciabatta.*  
*Substitute gluten-free bread 3.*

### Kids Menu

(For our guests 12 years old and under)

**Kid's Linguini and Meatballs** 10.  
*Beef meatballs with house made tomato sauce, topped with parmesan cheese.*

**Kid's Chicken Fingers with Shoestring Fries** 10.

## Drink This... Vin Cocktails... Cider

### Cheeky Rosie (2oz) 15.

Gin, Wilfred's Bittersweet, lemon juice, cranberry juice, fresh rosemary

### Field & Forge, Avilion, Cider, (355ml) 12.

Innisfail, Alberta

## Drink This... Feature Wine!!

White	2oz	6oz	13oz	Btl.
2020 Poderi di Carlo, <b>Ribolla Gialla</b> , Orange Wine, Italy	5.5	16.25	34.	68.
2020 Rabl, <b>Gruner Veltliner</b> , <b>Kamptal</b> , Austria	4.75	14.25	29.5	59.
<b>Red</b>				
2019 J. Bouchons, 'Block Series', <b>Cabernet Sauvignon</b> , Chile	5.25	16.	33.5	67.
2021 Iris Vineyards, <b>Pinot Noir</b> , Willamette Valley, Oregon	7.75	23.	48.	96.



## Take Me With You... 'Flight Takeaways'



<b>Chef's Selection of Cheese and Charcuterie</b>	<b>14.25</b>
<i>House made compote, pickles, grainy mustard &amp; crackers</i>	
<b>Quinoa and Roasted Beet Salad gf</b>	<b>13.25</b>
<i>Kale, sunflower seeds, goat cheese, dried cranberries and balsamic vinaigrette</i>	
<b>Yogurt Parfait</b>	<b>6.75</b>
<i>Granola, mix berry jam</i>	
<b>Grilled Chicken Breast Salad gf</b>	<b>14.25</b>
<i>5 oz chicken breast, artisan greens, hothouse tomatoes, carrots, honey mustard vinaigrette</i>	

### Picnic Packs

<b>Mediterranean Picnic Pack</b>	<b>25.</b>
<i>Grilled flatbread with house made hummus dip, mediterranean pasta and roasted vegetable salad, house made apple tart, bottle of water, Neals Yard Hand Sanitizer. Comes in a re-usable cooler bag.</i>	
<b>Light Delights Picnic Pack</b>	<b>25.</b>
<i>Fruit salad with limocello honey, pan seared chicken with sun dried tomato potato salad, white chocolate pudding., Bottle of water and Neals Yard Hand Sanitizer. Comes in a re-usable cooler bag</i>	

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



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