

APPETIZERS

CALAMARI

Calamari lightly breaded in our own mix of spices and herbs accompanied with a creamy dill sauce.

10

THREE HILLS DRIED RIBS

Tossed in our Chef's blend of spices, maple and sesame seed marinade. Dusted with fresh cracked black pepper and sea salt.

10

CRISPY CHICKEN WINGS

One pound of fresh, seasoned chicken wings served with your choice of sauce. BBQ, Honey Garlic, Salt & Pepper or Red Hot.

10

SWEET CHILI CHICKEN

Tender pieces of chicken tenderloin lightly breaded and served with a sweet chili sauce. Garnished with diced cucumber and roasted sesame seeds.

10

CAJUN SHRIMP

Jumbo shrimp pan seared in Cajun spices and finished in a fresh herb, white wine and tomato sauce.

12

CHICKEN FINGERS

Tender pieces of chicken breast lightly breaded and served with fries.

9

SPINACH & ARTICHOKE DIP

Topped with mozzarella cheese and baked in our forno oven. Served with tortilla chips.

10

SOUP & SALADS

WILD MUSHROOM SOUP

A blend of wild mushrooms and fresh herbs finished with cream.

6

FEATURE SOUP

Our Chef uses a selection of fresh ingredients and seasonal harvest produce.

6

FOCCACIA BREAD BAKED FRESH DAILY

A delicate blend of fresh herbs and seasonings with a crusted top of parmesan cheese, sun dried tomatoes and fresh rosemary.

Your choice of

GARLIC WEDGE

3

WEDGE TOASTED AND BRUSHED WITH OLIVE OIL

3

MISSION'S OWN CAESAR SALAD

Our own creamy Caesar dressing tossed in crisp romaine with seasoned croutons, fresh bacon bits and parmesan cheese.

9

PRAIRIE HOUSE SALAD

A mix of baby salad greens tossed in a red pepper dressing. Garnished with salt-roasted sunflower seeds.

9

TRADITIONAL GREEK SALAD

Fresh cut romaine tossed with feta cheese, black olives, tomatoes, red onions and English cucumbers. Finished with a very light olive oil and oregano dressing.

10

SPINACH SALAD

Baby spinach tossed in a delicate selection of sun dried cranberries, goat cheese, walnuts and a seasonal fruit dressing. Topped with pulled chicken.

12

SANDWICHES & BURGERS

TUSCAN WRAP

Marinated grilled chicken, sautéed mushrooms, onions, green peppers, shredded mozzarella and parmesan cheese lightly seasoned and rolled up in a toasted tomato tortilla wrap.

12

GREEK GYRO

Sautéed shaved beef and lamb accompanied with fresh tomatoes, sliced black olives, julienne of romaine, cucumbers and feta cheese folded into a warm pita pocket.

12

ATLANTIC SALMON SANDWICH

Fillet of salmon roasted on a seasoned cedar plank in our forno oven. Served on fresh Panini bread garnished with tomato, lettuce, cucumbers and a cream cheese remoulade.

14

STEAK SANDWICH

6 oz grilled sirloin served on a slice of garlic foccacia bread. Garnished with sautéed mushrooms and onions.

16

MISSION BURGER

Fresh grilled ground sirloin topped with cheddar cheese and crisp bacon.

12

MUSHROOM SWISS BURGER

Topped with sautéed mushrooms, onions and Swiss cheese.

12

GRILLED CHEESE SANDWICH

A blend of three cheeses grilled in fresh baked bread.

9

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SOUP, CAESAR SALAD, PRAIRIE SALAD OR FRIES.

PASTA & FORNO OVEN PIZZA

SEAFOOD FETTUCINE

Shrimp and scallops sautéed in fresh herbs, garlic and a white wine rose sauce. Garnished with grated parmesan cheese.

18

ITALIAN PENNE PASTA

Chorizo sausage sautéed with red onions, black olives, green peppers, fresh tomatoes, feta cheese and fresh herbs enhanced with an olive oil, garlic and white wine jus. Garnished with grated parmesan cheese.

18

SPAGHETTI & MEAT SAUCE

Traditional bolognese sauce. Garnished with grated parmesan cheese.

12 ½ order 8

CHICKEN FETTUCINE

A sauté of chicken and mushrooms in a classic alfredo sauce. Garnished with grated parmesan cheese.

16

MISSION PIZZA

Mission's own fresh herb tomato sauce, pepperoni, mushrooms, fresh green peppers and mozzarella cheese.

14

CHICKEN ALFREDO PIZZA

Our rich alfredo cream sauce, sautéed onions, tender chicken, bacon and mozzarella cheese.

15

VEGETARIAN PIZZA

Mission's own fresh herb tomato sauce, sautéed mushrooms, red onions, roma tomatoes, green peppers, sliced black olives, pineapple and mozzarella cheese.

14

ALBERTA MEAT LOVER'S PIZZA

Shaved beef, pepperoni, Chorizo sausage, chicken, ground beef, onions, mushrooms, tomatoes and mozzarella cheese.

16

MAIN COURSES

HALF ROAST CHICKEN

Tender chicken marinated in our own secret blend of spices and herbs slowly roasted fresh every day.

16

GRILLED LAMB CHOPS

Marinated in Dijon mustard, fresh rosemary, lemon juice and garlic.

18

6 oz SIRLOIN OF ALBERTA BEEF

Seasoned and grilled to your perfection.

17

10 oz NEW YORK STRIPLOIN

Seasoned and grilled to your perfection.

22

8 oz BEEF TENDERLOIN

Hand cut beef tenderloin wrapped in Canadian bacon.

Seasoned and grilled to your perfection.

26

BABY BACK PORK RIBS

Marinated with our own spices and slowly baked in our stone forno oven.

Glazed with a robust BBQ sauce.

Full Rack 22 Half Rack 16

ALL MAIN COURSES ARE SERVED WITH FRESH SEASONAL VEGETABLES AND YOUR CHOICE OF BABY RED ROASTED POTATOES, GARLIC MASHED POTATOES OR FRIES.

6 oz CEDAR PLANK SALMON

Fresh Atlantic salmon baked on a seasoned cedar plank in our forno oven.

Served with a Dijon, lemon cream sauce.

Accompanied by rice pilaf and fresh seasonal vegetables.

20

OUR CHEF OFFERS A VARIETY OF LUNCH & DINNER SPECIALS DESSERT FEATURES DAILY

PLEASE ASK YOUR SERVER FOR DETAILS



OUR MISSION IS.... YOU!!

BIRTHDAY CAKES AVAILABLE WITH 24 HOURS NOTICE

TO ARRANGE YOUR PRIVATE FUNCTION IN THE COPPER ROOM

PLEASE CALL US AT 443-3611

OR EMAIL

manager@missionrestaurant.ca

missionrestaurant.ca

THANK YOU FOR DINING WITH US

TAKE-OUT ORDERS ALSO AVAILABLE

GRATUITIES ARE NOT INCLUDED

A 15% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

BEVERAGES

COFFEE	3	EXPRESSO	4
CAPPUCCINO	5	LATTE	5
CRÈME BRULEE	6	AFTER EIGHT	6
MOCCHACINO	6	CINNABUN	6

ORGANIC TEAS (Eight Flavors) 3

TEA MISTO 5

London fog, Bombay fog

DOUBLE CHOCOLATE FRAPPE 6

SOFT DRINKS 3

Coke, diet coke, sprite, root beer, orange, ginger ale, iced tea

JUICES 4

Orange, apple, cranberry, tomato, clamato

FRESH LEMONADE 5

Strawberry, raspberry, blackberry, classic lemon, green tea matcha

FRUIT COOLERS 5

Mango, raspberry, strawberry, lime

FRUIT SMOOTHIES 6

Mango, strawberry, wild berry, pomegranate/blueberry, raspberry/cranberry

MILKSHAKES 6

Chocolate, vanilla, strawberry

BEER & WINE

DOMESTIC BEER 6

Big Rock Honey Brown Lager
Big Rock Grasshopper Wheat Ale
Alexander Keith's Pale Ale
Kokanee
Coors Light
Molson Canadian

IMPORT BEER 7

Corona

COOLERS 7

Smirnoff Ice
Woody's Pink Grapefruit

WHITE WINE

	GLASS	BOTTLE
Kim Crawford - Sauvignon Blanc - New Zealand	9	38
Santa Margherita - Pinot Grigio - Italy	9	38
Mondavi Woodbridge - Chardonnay - California	8	30
Wyndham Estates Bin 222 - Chardonnay - Australia	8	29
Quail's Gate - Gewurtztraminer - BC-Canada	8	29
Beringer - White Zinfandel - California	8	28

RED WINE

Antinori Peppoli - Chianti Classico - Italy	9	38
Sandhill Merlot - BC-Canada	9	38
Penfolds Koonunga Hill - Shiraz - Australia	8	32
Wolf Blass Yellow Label - Cabernet Sauvignon - Australia	8	32
Mission Hill Private Reserve - Cabernet Merlot - BC-Canada	8	32
Bouchard Aîné & Fils - Beaujolais - France	8	30

CHAMPAGNE Henkell Trocken Sekt		36
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