


AVAILABLE DAILY FROM 5PM – 11PM

Please touch "2918" on your guest room telephone to place an order. Prices do not include tax. A \$2.00 Delivery Fee & 18% gratuity will be applied to all orders.

**SNACK & SHARE**

<b>Baked Brie</b> 	<b>16</b>
<i>vanilla pears / maple pecans / crostinis</i>	
<b>Crab &amp; Artichoke Dip</b>	<b>15</b>
<i>dungeness crab / artichoke &amp; cream cheese / crostinis</i>	
<b>Tempura Prawns</b>	<b>15</b>
<i>tempura fried prawns / szechuan sauce / mango chili relish</i>	
<b>Braised Beef Ravioli</b> 	<b>15</b>
<i>house made ravioli / sautéed mushrooms / parmesan cream</i>	
<b>Chicken Pot Stickers</b>	<b>13</b>
<i>house made dumplings / szechuan sauce / spicy cabbage slaw</i>	
<b>Chicken Wings 1lb</b>	<b>15</b>
<i>plain / salt &amp; pepper / honey garlic / hot / szechuan</i>	
<b>Nachos</b> 	<b>19</b>
<i>flour tortilla chips / jalapenos / green onions / tomatoes / olives / bell peppers / mixed cheese / salsa / sour cream / guacamole / add chicken 7 / ground beef 7</i>	
<b>Charcuterie Board</b>	<b>24</b>
<i>Italian cured meats / domestic &amp; imported cheeses / baguettes &amp; crackers / stone ground mustard / house made jam</i>	
<b>Pizza Toscana 12"</b> 	<b>17</b>
<i>mozzarella / tomato / red pepper / zucchini / mushrooms / marinara sauce</i>	
<b>Pizza Italiano 12"</b>	<b>19</b>
<i>mozzarella / prosciutto / arugula / parmesan / basil pesto sauce</i>	

**SOUPS & SALADS**

<b>Soup Du Jour</b>	<b>Cup 5</b>	<b>Bowl 7</b>
<b>French Onion Soup</b>		<b>9 ½</b>
<i>caramelized five onions / garlic toast / gruyere cheese / served with a freshly baked roll</i>		
<b>Matrix House Salad</b>  		<b>11</b>
<i>artisanal greens / frisse / radicchio / citrus segments / semi-dried vine ripened tomatoes / hemp seeds / dried cranberries / gorgonzola. Choice of dressing – raspberry vinaigrette / berry balsamic / citrus</i>		
<b>Matrix Caesar Salad</b>		<b>13</b>
<i>romaine hearts / shaved parmesan / focaccia crisps / crumbled bacon / house made caesar vinaigrette</i>		
<b>Roasted Beet Salad</b>  		<b>15</b>
<i>arugula / cucumber / carrot / potato &amp; goat cheese croquette / riesling vinaigrette</i>		
<b>Crab &amp; Avocado Salad</b> 		<b>15</b>
<i>dungeness crab / avocado / mango salsa / frisse / chili oil</i>		
<hr/> <i>add chicken breast 7 / tiger prawns 7 / tenderloin strips 9</i> <hr/>		



VEGETARIAN



GLUTEN FREE



CHEF'S FAVORITE

**SANDWICHES**

- Matrix Burger**  **18**  
6oz house made Alberta angus beef / grilled onions / mushrooms / jalapeno havarti / lettuce / tomato / dill pickle / spicy mayo / house made brioche bun / add bacon 3 / fried egg 2
- Portobello Burger**  **16**  
candied portobello mushrooms / brie / wilted arugula / caramelized onions / avocado / pesto mayo / ciabatta bun / add fried egg 2
- Sous Vide Chicken & Bacon Club** **18**  
crisp peameal bacon / smoked applewood cheddar / lettuce / tomato / mayo / sourdough bread
- Steak Sandwich** **21**  
pan seared 5oz tenderloin strips / arugula / tomato / caramelized onions / mushrooms / swiss cheese / black pepper mayo / garlic baguette

all burgers & sandwiches are served with your choice of: house salad / thick cut fries





substitute soup of the day 3 / Caesar salad 3

**ENTREES**

- Matrix Signature Chicken**   **23**  
6oz chicken breast stuffed with chorizo & cheddar / cherry jus
- Pan Seared Sockeye Salmon**  **25**  
mango chili tapenade / tobiko beurre blanc / toasted pine nuts
- Stout Braised Bison Short Ribs**  **27**  
slow cooked bison short ribs / pan jus

All entrees are served with seasonal garden vegetables as well as your choice of: mashed potatoes / roasted potatoes / rice pilaf

**LARGE FARE**

- Asian Rice Bowl**   **14**  
stir fried vegetables / asian ginger sauce / scented jasmine rice / crispy rice noodles / add protein: tofu 5 / chicken breast 7 / tiger prawns 7 / tenderloin strips 9 / sockeye salmon 9
- Bombay Butter Chicken**  **19**  
boneless chicken leg / scented jasmine rice / marinated spicy yogurt / rich tomato based gravy / naan bread
- Fish & Chips** **19**  
house made beer battered cod / thick cut fries / house made tartar sauce
- Steak & Frites** **23**  
6oz flank steak garlic & ginger marinated / caramelized onions / garlic butter / parmesan fries / add tiger prawns 7 / sautéed mushrooms 3
- Tagliatelle Alfredo with Chicken** **19**  
chicken breast / creamy alfredo sauce / mushrooms / add garlic toast 3
- Seafood Tagliatelle**  **23**  
scallops / crab / shrimp / roasted garlic / chili flakes / fresh herbs / creamy white wine sauce / add garlic toast 3



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CHEF'S FAVORITE




**DESSERT**

- Crème Brûlée**  9  
*chef's feature crème brûlée served with fresh berries*
- Warm Chocolate Fudge Brownie** 9  
*served with salted caramel sauce (contains nuts)*
- Honey Vanilla Poached Pear** 8  
*sable biscuit / chocolate sauce / vanilla ice cream*
- Poached Rhubarb Crumble** 9  
*poached rhubarb / strawberry granite / white chocolate mousse / candied mango crumble*
- Dessert Sampler**  15  
*rhubarb crumble / crème brulee / fudge brownie / vanilla ice cream*
- A La Mode** 4  
*choice of in house ice cream*

**AVAILABLE AFTER 11PM**

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**LATE NIGHT MENU**

- Charcuterie Board** 24  
*Italian cured meats / domestic & imported cheeses / baguettes & crackers / stone ground mustard / house made jam*
- Sous Vide Chicken & Bacon Club** 18  
*crisp peameal bacon / smoked applewood cheddar / lettuce / tomato / mayo / sourdough bread / served with house salad / choice of dressing - raspberry vinaigrette / berry balsamic / citrus*
- Portobello Burger**  16  
*candied portobello mushrooms / brie / wilted arugula / caramelized onions / avocado / pesto mayo / ciabatta bun / served with house salad / choice of dressing - raspberry vinaigrette / berry balsamic / citrus*
- Matrix Signature Chicken**   23  
*6oz chicken breast stuffed with chorizo & cheddar / cherry jus / served with roasted potatoes*
- Stout Braised Bison Short Ribs**  27  
*slow cooked Bison short ribs / pan jus / served with roasted potatoes*
- Warm Chocolate Fudge Brownie** 9  
*served with salted caramel sauce (contains nuts)*
- Honey Vanilla Poached Pear** 8  
*sable biscuit / chocolate sauce / vanilla ice cream*



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CHEF'S FAVORITE

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**COCKTAILS**

<b>Big Rig Garlic Caesar</b>	<b>1oz 8 / 2oz 12</b>
<i>Big Rig Garlic Vodka / clamato juice / tabasco / worcestershire / salt &amp; pepper / zesty pickled asparagus</i>	
<b>Zacapa Daiquiri 1.5oz</b>	<b>12</b>
<i>Ron Zacapa 23 Rum / lime juice / simple syrup</i>	
<b>Hunters Old Fashioned 2oz</b>	<b>12</b>
<i>Bulleit Bourbon / maple syrup / walnut bitters</i>	
<b>Whiskey Sour 2oz</b>	<b>12</b>
<i>Bulleit Rye / lemon juice / simple syrup / lemon wedge</i>	
<b>Pimms Cup 1.5oz</b>	<b>10</b>
<i>Pimms No 1 / mint / cucumber slices / ginger ale / fresh berries</i>	
<b>Matrix Red 1.5oz</b>	<b>11</b>
<i>Absolut Raspberri / Ketel One Citroen / Chambord / lime juice / cranberry juice</i>	
<b>Water Lily 2oz</b>	<b>12</b>
<i>Strathcona Spirits Badland Seaberry Gin / Crème de Violette / Cointreau / lemon juice</i>	

**SPARKLING**

<b>Villa Teresa Prosecco / Italy</b>	<b>36</b>
375ml 19	
<i>Notes of honeysuckle, green apple, peaches &amp; citrus with just a hint of toasted almonds. Creamy &amp; soft with a touch of sweetness.</i>	
<b>Veuve Clicquot / France</b>	<b>80</b>
<i>Robust acidity &amp; a streak of minerality, this wine offers subtle notes of white peach, anise, biscuit &amp; kumquat.</i>	
<b>Dom Perignon 2005 / France</b>	<b>250</b>
<i>Intense fruit, more black than red, which melts in to a silvery minerality, with an intriguingly spicy, flowery finish.</i>	

**ALBERTA CRAFT BEER & CIDER**

<b>Big Rock Rock Creek Cider – Calgary</b>	<b>7.25</b>
<b>Wild Rose Electric Avenue Lager – Calgary</b>	<b>7.25</b>
<b>Brewsters Raspberry Ale – Edmonton</b>	<b>7.25</b>
<b>Tool Shed People Skills Cream Ale – Calgary</b>	<b>7.25</b>
<b>Blindman Kettle Sour – Lacombe</b>	<b>7.25</b>
<b>Alley Kat Full Moon Pale Ale – Edmonton</b>	<b>7.25</b>
<b>Troubled Monk American Brown Ale – Red Deer</b>	<b>7.25</b>
<b>Medicine Hat Gentlemen’s Stout – Medicine Hat</b>	<b>7.25</b>
<b>Town Square Rye Amber Ale 473ml – Edmonton</b>	<b>8.50</b>
<b>Bench Creek White Raven IPA 473ml – Edson</b>	<b>8.50</b>
<b>Bent Stick Hay-Maker Wheat Ale 650ml – Edmonton</b>	<b>10</b>

**BEER**

<b>Budweiser</b>	<b>7</b>
<b>Bud Light</b>	<b>7</b>
<b>Budweiser Prohibition (Non Alcoholic)</b>	<b>6</b>
<b>Stella Artois</b>	<b>7.50</b>

**HOT DRINKS**

<b>Hot Toddy 1oz</b>	<b>9</b>
<i>Johnny Walker Red / brown sugar / lemon</i>	
<b>Irish Coffee 1oz</b>	<b>9</b>
<i>Jameson Irish Whiskey / sugar cube / whipped cream</i>	
<b>B52 1.5oz</b>	<b>12</b>
<i>Bailey’s / Kahlua / Grand Marnier / whipped cream</i>	
<b>Spanish Coffee 1.5oz</b>	<b>12</b>
<i>Kahlua / Bacardi 151 / Triple Sec / whipped cream</i>	
<b>Blueberry Tea 1oz</b>	<b>10</b>
<i>Disaronno / Grand Marnier / orange pekoe tea</i>	
<b>Raspberry Tea 1.5oz</b>	<b>12</b>
<i>Grand Marnier Raspberry Peach / Crème de Cacao / orange pekoe tea / cinnamon stick</i>	

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**WHITE WINE**

**Spinning Top Sauvignon Blanc / New Zealand**

6oz 9 / 9oz 12

*This clean, fresh, crisp wine offers notes of lime, green apple, gooseberry & bell pepper.*

**Kulina Riesling / Germany**

6oz 10 / 9oz 13½

*Ripe fruit & minerals on the nose, green apples & citrus on the palate with a touch of finishing sweetness.*

**Catena Chardonnay / Argentina**

6oz 10 / 9oz 13½

*Notes of citrus, pears, peaches & white flowers with a strong minerality & a dedicated note of vanilla.*

**Gray Monk Pinot Auxerrois / British Columbia**

6oz 10½ / 9oz 14

*Complex layers of fruit flavor suggest peaches & sweetened rhubarb, with a refreshing underlying acidity.*

**Burrowing Owl Pinot Gris / British Columbia**

*This wine's lovely texture & fresh palate is dominated by citrus flavours, which fold in to tropical fruit, lime & green pears.*

**Burrowing Owl Chardonnay / British Columbia**

*A creamy & rich palate backed up by lively acidity & flavours of nectarine, grapefruit, papaya & subtle caramel notes on the finish.*

**William Chevre Chablis Grand Cru 2012 / France**

*A remarkably complex bouquet blends fruity, floral & spicy notes with a substantial mineral touch.*

**ROSE**

**Lechuza Garnacha Rosado / Spain**

6oz 9½ / 9oz 13

*A fresh bowl of red raspberries, strawberries & cherries framed by bright acidity & a refreshing finish.*

**RED WINE**

**Montecillo Reserva Tempranillo / Spain**

6oz 10½ / 9oz 14

*Spicy notes, vanilla & black fruits rounded by an elegant touch of oak. Good structure, elegant tannins & a long & pleasant finish.*

**Santa Carolina RDF Cabernet Sauvignon / Chile**

6oz 10½ / 9oz 14

*Concentrated notes of red fruits & gooseberries laced with touches of blackcurrant & silky tannins on the palate.*

**La Petite Lune Bordeaux / France**

6oz 11½ / 9oz 15½

*Aromas of cherry & violets on the nose. The palate is silky & beautifully textured with notes of plum, tobacco & spice.*

**Primarius Pinot Noir / Oregon**

6oz 11½ / 9oz 15½

*Pleasant aromas of red cherry, strawberry, a little red licorice & baking spice.*

**Obra Prima Malbec / Argentina**

6oz 11½ / 9oz 15½

*Notes of plums, raisins & blackcurrants, & smoky sweet oak.*

**Schild Estate Shiraz 2014 / Australia**

*Red & dark berry fruit aromas, alongside dark chocolate & oak spice, with super fine tannins & a soft elegant palate.*

**Burrowing Owl Merlot / British Columbia**

*Mixed red & black berries, plum & paprika, with a long finish.*

**David Bruce Pinot Noir / California**

*Displays rich dark cherry aromas, notes of violets & spice, supported by toast & faint smoke from the barrel.*

**Black Stallion Cabernet Sauvignon 2012 / California**

*Rich black cherry, blackberry, spice & toasted oak across the palate with well integrated fruit & tannins & a long finish.*

**Bussola Amarone 2008 / Italy**

*This wine offers stewed fruit, graphite & a toasted sesame like aroma. Mouth feel is full with a rich, fruity attack.*

**Caymus Special Selection Cabernet Sauvignon 2012 / California**

*Aromas of black licorice, anise & crème de cassis. On the palate, brown spice, cigar box & ripe dark fruits provide a long finish.*

34

38

38

41

53

55

140

37

41

41

45

45

45

49

58

60

60

175

210