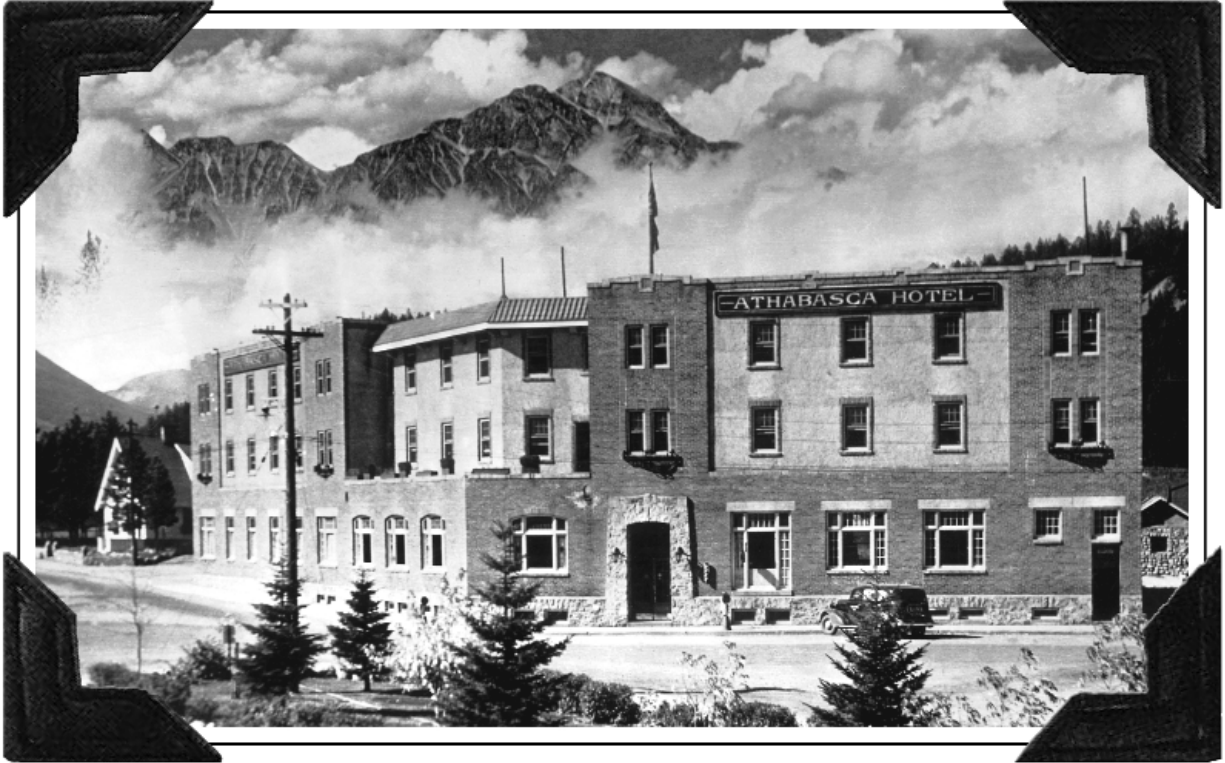


Day Menu

The historic Athabasca Hotel offers the charm and ambience of days of old, complimented with award-winning service and contemporary conveniences sought by discerning travellers of today.



Welcome to Jasper's Heritage Boutique Hotel

The Atha-B, as it has been affectionately known for decades to locals and travelers alike, occupies the site of one of Jasper's earliest hotels.

Circa 1913 - 1915, when the dusty railway town of Fitzhugh was becoming known by its new name of Jasper, Douglas Woolley's grocery store and ladies wear shop housed a rooming house upstairs. Until (circa) 1921, the Imperial Bank of Canada was also housed inside the building. In 1921, Jasper Rooms renovated and expanded into the adjoining building to the north and became officially known as the Athabasca Hotel.

In 1928, the Calgary Brewing and Malting Company purchased the building and in 1929, a grand, three-storey brick building, designed by George Fordyce of Calgary, replaced the original wooden structures. With its immense height and footprint, the new Athabasca Hotel stood as a fortress at the corner of Patricia and Miette, virtually the pulse of Jasper. The new establishment catered to the adventurous tourist, game hunter, fisherman, alpine climber and man of business. As the road between Edmonton and Jasper was not completed until 1928, visitors were met at the railway station and whisked away by the hotel's autos to unexpected luxury, grandeur and charm in the heart of the pioneering community.

Through our continuing renovations we strive to return the Athabasca Hotel to its original stature as a premier destination in Canada's wild Rocky Mountains. We are committed to providing friendly and efficient service, exceptional quality, comfort and selection at affordable prices.

Your complete satisfaction is guaranteed. You have our word - and our history - on it.

Breakfast

Served until 11:30 am from Monday to Friday and until 2:00 pm on weekends and holidays

Favourites

Continental Breakfast

Freshly squeezed orange juice with toast, fruit cocktail and coffee or tea ... 11.95

Hot Oatmeal

Steaming hot with raisins and brown sugar ... 6.50

Breakfast Sundae

Served tall with parfait-style layers of yogurt, crunchy granola, raisins, fruit garnish and a slice of banana bread ... 8.75

Egg Dishes

Two Eggs - Any Style

Served with hash browns and toast ... 9.50

Two Eggs and ...

Hash browns, toast and your choice of ham, bacon, back bacon, turkey sausage, Cajun sausage or Italian sausage ... 9.95

Bacon and Egger

Toasted English muffin topped with a fried egg, bacon, cheddar, mayonnaise; served with hash browns ... 8.50
Two Eggers ... 11.75

Steak and Eggs



Five-ounce CERTIFIED ANGUS® SIRLOIN STEAK served with two eggs any style, hash browns and toast ... 15.95

Skillet Breakfast

A layer of hash browns, a layer of your choice of one of the combinations listed below, topped with cheddar and two eggs any style.

Bacon & Green Onion ... 12.25

Ham & Mushroom ... 12.25

Bacon & Mushroom ... 12.25

Green Onion, Mushroom, Red Pepper, Tomato ... 12.50

Smoked Turkey Sausage & Tomato ... 12.25

Build Your Own Skillet Breakfast

Served as 'Skillet Breakfast' above with your choice of two ingredients: Bacon, ham, smoked turkey sausage, green onion, mushrooms, red pepper, tomato. ... 12.25

Additional ingredients ... add 1.25 each

Side Orders

English Muffin ... 2.75

Toast: white, brown or multi grain ... 2.75

Fruit Cocktail ... 5.50

Ham or Back Bacon ... 3.75

Bacon ... 3.75

Italian Sausage ... 3.75

Cajun Smoked Sausage ... 3.75

Smoked Turkey Sausage ... 3.75

Hash Browns ... 2.75

French Toast ... 4.75

Two Pancakes ... 4.75

One Egg Any Style ... 2.75

Waffles

Served with apple, blueberry or cherry fruit topping and finished with whipping cream ... 9.75

Pancakes

Three buttermilk pancakes served with butter and table syrup ... 8.75

French Toast

Thick slices of white, brown or multi-grain bread served with table syrup and powdered sugar ... 9.75

Pure Canadian maple syrup ... add 1.25

The Great Canadian

Two eggs any style, three pancakes and two slices of ham or bacon; served with hash browns ... 12.95

O'Shea's Omelette

Hash browns, white, brown or multi-grain toast and a fluffy, pan-fried, three-egg omelette with your choice of two ingredients: Monterey Jack, Swiss, cheddar, ham, bacon, Italian sausage, red pepper, green pepper, green onion, mushrooms, back bacon ... 12.95

Additional ingredients ... add 1.25 each

Mexican Omelette

Fluffy three-egg omelette folded over Cajun sausage, jalapeños, onion, cheddar and topped with salsa and sour cream; with hash browns and toast ... 13.25

Eggs Benedict

Toasted English muffin with back bacon, poached eggs and hollandaise; served with hash browns ... 10.95

Eggs Jasper

Toasted English muffin with spinach, poached eggs, pine nuts, raisins and hollandaise; with hash browns ... 11.75

Eggs Phoenix

Toasted English muffin with avocado, poached eggs, salsa, sour cream and hollandaise; with hash browns ... 11.75

Eggs Athabasca

Toasted English muffin with cream cheese, mushrooms, poached eggs and hollandaise; with hash browns ... 11.75

Luncheon

Served daily from 11:30 am

Soups

Baked French Onion Soup

O'Shea's special take on the traditional recipe is oven baked with seasoned croutons and assorted cheeses ... 7.25

Soup Of The Day

Your server will tell you about today's selection ... 5.25

Salads

House Green Salad

Green leaf lettuce with cucumber, tomato, shredded carrots and cabbage and your choice of Italian, ranch, French, blue cheese, Thousand Island, creamy garlic house dressing ... 7.75

Caesar Salad

Crisp romaine lettuce, croutons and fresh parmesan tossed in our chef's housemade Caesar dressing
Appetizer Size ... 6.25 Meal Size ... 9.95

Chef's Salad

A meal unto itself, traditionally prepared with fresh greens, julienne of ham and turkey, cheese, tomato, cucumber and hard-boiled egg. Choose from Italian, ranch, French, Thousand Island, blue cheese or creamy garlic house dressing ... 12.95

Chicken Caesar Salad

Caesar salad with grilled chicken breast ... 13.25
For Cajun or teriyaki chicken ... add 1.25

Grilled Salmon Caesar Salad

Caesar salad with grilled salmon strips ... 14.25

Light Affairs

Jasper High Altitude Wings

A generous platter of one pound of chicken wings served with celery sticks. Choose barbeque, teriyaki, honey-garlic or three alarm seasonings ... 10.25
Ranch or blue cheese dip ... add 1.25

Dry Ribs

Generous portion of garlic-seasoned pork ribs ... 10.75

Popcorn Shrimp

Breaded shrimp, seasoned with Cajun spices and served with spicy housemade cocktail sauce ... 10.25

Nachos

Tortilla chips stacked and baked with a selection of cheeses, jalapeños, black olives, green onion and tomatoes; served with salsa and sour cream.
Enough For Two ... 9.95 El Grande ... 16.50
Extra salsa or sour cream ... add 1.25 each

Vegetable Platter

Fresh garden vegetables and cheddar cheese with ranch dressing for dipping; serves two ... 12.95

Poutine

The French-Canadian treat of housemade French fries topped with shredded cheese and gravy ... 7.50

O'Shea's Potato Skins

Ten potato skins topped with cheddar, green onion and bacon bits; served with sour cream ... 10.25

Housemade French Fries

... 4.75
With gravy ... add 1.25

Onion Rings

... 6.75

Service gratuity for waitstaff not included in menu prices

Five per cent G.S.T. not included in menu prices



We proudly serve **CERTIFIED ANGUS BEEF®** at O'Shea's Restaurant & Lounge. This beef brand is world-renowned for being consistently tender, juicy and the best tasting beef available.

... part of our commitment to making your dining experience the very best possible

Luncheon

Served daily from 11:30 am

Sandwiches Etc ...

All sandwiches served with housemade French fries
To substitute House Green Salad, Caesar Salad
or Onion Rings ... add 1.25

Veggie Burger

Looks like a beef burger, but it isn't! ... 9.95

Chicken Burger

Charbroiled tender breast of chicken served on a
sesame seed bun. Try it with our special barbeque
or teriyaki sauce ... 10.75

Atha-B Half Pounder



Eight-ounce CERTIFIED ANGUS BEEF® patty,
charbroiled and served on a toasted sesame
seed bun with mayo, lettuce, tomato and
Bermuda onion. Includes one topping ... 11.95

Buffalo Burger

Four ounces of lean buffalo served with lettuce, tomato
and onion ... 11.25

Burger Toppings

Monterey Jack, Swiss, cheddar, bacon, back bacon,
mushrooms, avocado, salsa and cream cheese
Each additional topping ... add 1.25

Chicken Salad

Diced, seasoned chicken with mayonnaise and green
onions; served on a sesame seed bun ... 9.95

Certified Angus Prime Rib Dip



Tender slices of CERTIFIED ANGUS® PRIME RIB
served on fresh French bread with au jus
for dipping ... 13.95

Certified Angus Steak Sandwich



Ten-ounce CERTIFIED ANGUS® SIRLOIN broiled
to your specifications and served with
sautéed mushrooms and garlic toast ... 19.50

Please note: All weights are pre-cooked

Beverages

Atha-B House Blend Coffee

Regular brew and decaffeinated ... 2.50

Herbal Teas ... 2.50

Flavoured Cappuccino

Mocha, French vanilla, Latté, Chocolate ... 4.25

Espresso

Double shot, short extraction ... 5.00

Cappuccino ... 4.75

Coffee-to-go ... 2.50 (14 oz)

Rocky Mountain High

Shaved ham stacked on rye bread, covered with
melted Swiss cheese, topped with a grilled pineapple
ring and Dijon mustard ... 10.25

Montréal Smoked Meat

Thinly sliced Montréal smoked meat on rye bread with
Dijon mustard ... 10.75

Traditional Clubhouse

Everybody's favourite triple decker with roast turkey,
bacon, lettuce and tomato ... 11.95
With your choice of cheese ... add 1.25

Vegetarian Clubhouse

A twist on the classic triple decker stacked with
cucumber, tomato, avocado, cream cheese and
alfalfa sprouts ... 11.95

Egg Salad Sandwich

Tender-boiled egg mixed with mayonnaise, green
onions and served on a sesame seed bun ... 9.95

Chicken Strips

Four lightly breaded chicken tenderloins served with
French fries and your choice of honey-garlic, barbecue,
ranch or plum sauce for dipping ... 11.50

B.L.T.

The classic bacon, lettuce and tomato sandwich
served with mayonnaise on your choice of white,
brown or multi-grain bread ... 9.25

Fish and Chips

Two pieces of Atlantic cod, dipped in batter and
deep fried until golden; served with French fries
and tartar sauce ... 10.95

Team Platter

(Subject to Availability)

A great mixture of appetizers to share with friends.

Fit For A Group ... 31.95 El Grande ... add 5.00

Café Latté ... 4.75

Café Mocha ... 4.75

Hot Chocolate ... 3.50

Fresh Squeezed Orange Juice (10-ounce glass) ... 4.75

Grapefruit, Apple, Pineapple, Cranberry Juices ... 3.00

Ice Cold Milk

2% or Chocolate ... 2.75

Iced Tea ... 2.50

Fountain Pop ... 2.50