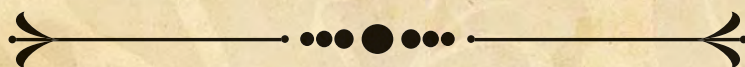




Evening Menu



The Historic Athabasca Hotel offers the charm and ambiance 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 travellers 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 Wooley'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 wooded 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.





Appetizers

DILL SCALLOPS ... 20.25 AGF

Atlantic scallops poached in a white wine cream sauce finished with dill and served with garlic toast.

BRUSCHETTA ... 17.25

Toasted French bread topped with diced fresh tomato, garlic, red onion, olive oil and melted parmesan; served warm.

TEQUILA LIME PRAWNS ... 20.25 GF

Jumbo prawns flambéed in tequila and lime juice with red and green bell peppers.

BLOOMING ONION ... 16.25

Jumbo onion breaded with Cajun seasonings and served with tangy dipping sauce; serves three to four people.

SKILLET OF FRESH MUSHROOMS ... 11.75 GF

Sautéed in garlic butter.



Soups

BAKED FRENCH ONION SOUP ... 10.50

Garlic crustini, mozzarella and asiago cheese.

SOUP OF THE DAY ... 8.25

Your server will describe today's selection.



Salads

HOUSE GREEN SALAD GF

Appetizer Size ... 9.25 | Meal Size ... 14.75

Assorted greens with cucumber, tomato, shredded carrots and red cabbage; with your choice of Italian, French, Thousand Island, blue cheese, ranch or our creamy garlic house dressing.

GREEK SALAD ... 21.25 GF

Crisp romaine lettuce, fresh cut red and green peppers, cherry tomatoes, red onions, cucumber, kalamata olives and feta cheese; tossed in our signature housemade vinaigrette.

SPINACH SALAD ... 21.25 GF

Sundried cranberry, roasted apple, bacon, red onion, candied walnuts and goat cheese in bacon/balsamic vinaigrette.

CHEF'S SALAD ... 21.75 GF

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

CAESAR SALAD AGF

Appetizer Size ... 10.25 | Meal Size ... 17.25

Crisp romaine lettuce, croutons, and fresh asiago cheese tossed in our chef's housemade Caesar dressing.

AHI TUNA POKE BOWL ... 24.75

Jasmine rice, mango, avocado, cucumber, red onion, black sesame, furikake, cilantro, Ahi Tuna.

Add grilled salmon or chicken breast to any salad ... 7.75

GF Gluten Free | AGF Available Gluten Free (please see server)

Service gratuity for waitstaff not included in menu prices | Five percent G.S.T not included in menu prices



Light Affairs

JASPER HIGH ALTITUDE WINGS ... 19.75
One pound of chicken wings, served with celery and carrot sticks. Choose barbecue, teriyaki, honey-garlic, salt and pepper or three alarm seasonings. Comes with Ranch or Blue Cheese Dip

VEGETABLE PLATTER ... 21.25 GF
Fresh garden vegetables and cheddar cheese with ranch dressing for dipping; serves two.

HOUSEMADE FRENCH FRIES ... 9.00 GF
Add Gravy ... 2.75

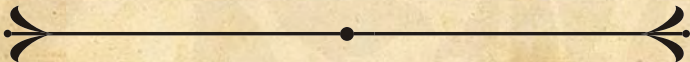
POPPER’S & PICKLES ... 18.25
Deep fried Jalapeño Popper’s and Panko dill pickle spears with Comeback Sauce for dipping.

BUFFALO SHRIMP ... 18.75
Cajun seasoned breaded shrimp; served with spicy house made cocktail sauce.

DRY RIBS ... 19.25
Garlic seasoned boneless pork ribs.

POUTINE ... 12.25
The French-Canadian treat of house made french fries topped with shredded cheese and gravy.

ONION RINGS ... 10.75
Breaded onion rings cooked golden brown.



The following ‘Light Affairs’ are served with house made french fries.
To Substitute house green salad, caesar salad, onion rings or soup of the day ... Add 2.75

CHICKEN STRIPS ... 19.25
Lightly breaded chicken tenderloins served with house made french fries and your choice of barbecue, honey garlic, ranch or plum sauce for dipping.

THE BISON KING ... 21.75
6oz Bison patty, bacon, goat cheese, basil aioli, blueberry red onion jam, arugula, toasted brioche.

CERTIFIED ANGUS BEEF® STEAK SANDWICH ... 38.95 AGF
9oz CERTIFIED ANGUS BEEF® sirloin steak served with sautéed mushrooms on french bread



ATHA-B HALF POUNDER ... 21.25
8oz CERTIFIED ANGUS BEEF®, charbroiled, and served on a toasted kaiser bun with mayo, lettuce, tomato and red onion. Includes one additional topping.
Each additional topping ... Add 2.75
Additional Toppings: Swiss, marble, bacon, back bacon, mushrooms, avocado, cream cheese.



FISH & CHIPS ... 21.75
9oz piece of haddock, deep fried until golden, served with French fries and tartar sauce.



Children’s Menu

GRILLED CHEESE ... 9.50
Served on white, brown or multi grain bread with house made french fries

SPAGHETTI
With butter and parmesan ... 7.75
With tomato and parmesan ... 8.50

CHICKEN FINGERS ... 10.25
Two lightly breaded tenderloins with plum sauce and house made french fries

HOT DOG and FRIES ... 9.25
A classic that all kids love!



Flat Breads

Stone Baked Flatbreads, Baked crisp with an assortment of ingredients for optimal flavour.

- THE MARGHERITA** ... 16.00

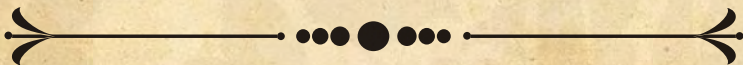
Tomato sauce, Mozzarella, fresh tomato, parmesan, basil
- MEDITERRANEAN VEGETABLE** ... 19.75

Mozzarella, artichoke hearts, tomato, red onion, kalamata olive, feta, basil pesto.
- CHIPOTLE BBQ CHICKEN** ... 19.75

Red onion, mixed cheddar, ranch sauce
- SMOKED SALMON** ... 21.00

Cream cheese, dill, red onion, capers, lemon oil tossed arugula.
- CLASSIC HAWAIIAN** ... 18.00

Ham & Pineapple



Fresh Pastas & Stir-Frys

- VEGETARIAN PENNE** ... 28.95

Sundried tomatoes, mushrooms, green onion and spinach with fresh basil pesto, asiago and feta cheese.
- PRAWN STIR-FRY** ... 30.75

Tiger prawns stir-fried with fresh vegetables, sesame oil and citrus teriyaki served with jasmine rice.
- MEDITERRANEAN CHICKEN PENNE** ... 29.75

Grilled chicken, sun-dried tomatoes, mushrooms, green onion; with fresh basil pesto, asiago and feta cheese.
- CHICKEN STIR-FRY** ... 29.75

Chicken breast stir-fried with fresh vegetables, sesame oil and citrus teriyaki served with jasmine rice.
- SPAGHETTI CARBONARA** ... 28.75

Bacon, onion, garlic and cream, finished with egg and asiago cheese.
- VEGETABLE and SPINACH STIR-FRY** ... 26.25

Assortment of fresh vegetables stir-fried with spinach, sesame oil and citrus teriyaki served with jasmine rice.

ACCOMPANIMENTS

Garlic Toast ... 4.25

Garlic Cheese Toast ... 5.50



Main Courses

NEW YORK STEAK 10oz ... 46.95 **GF**
CERTIFIED ANGUS BEEF® striploin,
daily potato, vegetables and
horseradish butter.



PRIME RIB of BEEF 8oz ... 38.25 | 10oz ... 42.25 **GF**
CERTIFIED ANGUS BEEF®, slow cooked
to enhance peak flavour and
tenderness. (Subject to availability)
*Larger cuts availble



TOP SIRLOIN BISON STEAK 8oz ... 42.95
Grass-fed Alberta raised for premium
tenderness. Served with daily potato
and vegetables.

LIVER and ONIONS ... 26.75
Beef liver with sautéed onion and bacon,
topped with gravy and served with mashed
potatoes and vegetables

ATLANTIC SALMON ... 32.75 **GF**
Grilled fillet with orange-scallion butter,
jasmine rice and vegetables.

CHICKEN CHASSEUR ... 29.25
Chicken Breast, Sundried Tomato, Mushroom,
Demi-Glace. Served with daily potato and,
vegetables.



Desserts

Your server will be able to describe today’s selection of desserts.



Beverages

ATHA-B HOUSE BLEND COFFEE ... 3.50
Regular brewed and decaf

ESPRESSO
Double shot, short extraction ... 6.25

CAPPUCCINO
Double shot, short extraction ... 6.25

CAFÉ LATTÉ | CAFÉ MOCHA ... 6.75

HOT CHOCOLATE ... 4.25

HERBAL TEAS ... 3.75
Chamomile, green tea & more

MILK ... 4.25
2% or Chocolate

JUICE ... 4.25
Orange, Apple, Pineapple, Cranberry

ICED TEA | FOUNTAIN POP ... 3.75



House Wines

BERINGER MAIN & VINE | United States - California - Napa County
Cabernet Sauvignon
Pinot Grigio
White Zinfandel

Six-Ounce Glass ... 8.25
Bottle ... 25.00



Red Wines

INNISKILLIN OKANAGAN ESTATE MERLOT | Canada - British Columbia
... Six-Ounce Glass \$12 / BOTTLE \$38

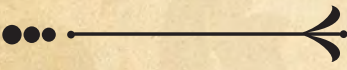
ALAMOS RIDGE MALBEC | Argentina - Mendoza ... 32.00

PELEE ISLAND PINOT NOIR RESERVE | Canada - Ontario ... 34.00

SANTA RITA 120 CABERNET SAUVIGNON | Chile - Central Valley ... 31.00

WOLF BLASS RED LABEL SHIRAZ CABERNET | Australia - Limestone Coast ... 32.00

YELLOW TAIL SHIRAZ | Australia - New South Wales ... 32.00



White Wines

INNISKILLIN OKANAGAN RESERVE CHARDONNAY | Canada | British Columbia
... Six-Ounce Glass \$12 / BOTTLE \$38

ALOIS LAGEDER "RIFF" PINOT GRIGIO | Italy - Venezia ... 34.00

JACOBS CREEK MOSCATO | Australia - South Australia ... 31.00

OYSTER BAY SAUVIGNON BLANC | New Zealand - Marlborough ... 35.00

TRIUS DRY RIESLING | Canada - Ontario ... 34.00

WENTE "MORNING FOG" CHARDONNAY | United States - California ... 38.00



Dry Sec

HENKELL TROCKEN SEC | Dry Sec | Germany ... 30.00

VALDO MARCO ORO VALDOBBIADENE PROSECCO DOCG | Extra Dry | Italy ... 44.00

Service gratuity for waitstaff not included in menu prices | Five percent G.S.T not included in menu prices

