



Day 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.



BREAKFAST

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



Favourites

CONTINENTAL BREAKFAST ... 14.75 AGF

Orange juice with toast, fruit cocktail, and coffee or tea.

BREAKFAST SUNDAE ... 9.95

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

HOT OATMEAL ... 7.25 GF

Steaming hot with raisins and brown sugar.

PANCAKES ... 10.75

Three buttermilk pancakes served with butter and table syrup.

WAFFLES ... 10.75

Served with fresh fruit or berry blend, and finished with whipping cream.

FRENCH TOAST ... 10.75

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

Pure Canadian Maple Syrup ... Add 4.75

Egg Dishes

TWO EGGS and ... 13.50 AGF

Hash browns, toast and your choice of ham, bacon or back bacon.

Substitute turkey, Italian or Cajun sausage ... Add 2.50

EGGS BENEDICT ... 16.25

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

THE GREAT CANADIAN ... 16.95

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

Pure Canadian Maple Syrup ... Add 4.75

EGGS ATHABASCA ... 15.95

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

EGGS PHOENIX ... 15.95

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

TWO EGGS – ANY STYLE ... 11.50 AGF

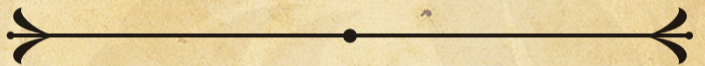
Served with hash browns and toast.



O'SHEA'S OMELETTE ... 15.95 AGF

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 and green peppers | green onion | mushrooms | back bacon



BACON and EGGER ... 9.95 | Two Eggers ... 14.25

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

EGGS JASPER ... 15.95

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

MEXICAN OMELETTE ... 17.75 AGF

Fluffy three-egg omelette folded over cajun sausage, jalapeños, red and green peppers, tomato, onion, cheddar, and topped with salsa and sour cream; served with hash browns and toast.

BUILD YOUR OWN SKILLET ... 16.95

A layer of hash browns, with your choice of two ingredients: bacon, ham, Italian sausage, turkey sausage, green onion, mushrooms, red and green peppers, tomato. Topped with cheddar and two eggs any style.

Additional Ingredients ... Add 1.95

Side Orders

English Muffin ... 3.50

Hash Browns ... 3.50

Fresh Fruit Bowl ... 5.95

Cold Cereal ... 3.95

Bacon ... 4.75

Two Pancakes ... 5.95

French Toast ... 5.75

One Egg Any Style ... 3.50

Ham or

Back Bacon ... 5.25

Italian Sausage ... 5.25

Cajun Smoked Sausage ... 5.25

Smoked Turkey Sausage ... 5.25

Toast: White, Brown or Multi Grain ... 3.75

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

LUNCHEON

Served Daily from 11:30 am

Soups

BAKED FRENCH ONION SOUP ... 7.95

Garlic crustini, mozzarella and asiago cheese.

SOUP OF THE DAY ... 5.95

Your server will describe today's selection.

Salads

HOUSE GREEN SALAD GF

Appetizer Size ... 5.95 | Meal Size ... 10.50

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 ... 14.95 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 ... 14.95 GF

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

CHEF'S SALAD ... 16.75 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

Appetizer Size ... 7.15 | Meal Size ... 12.75 AGF

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

Add grilled salmon or chicken breast to any salad ... 5.95

Light Affairs

JASPER HIGH ALTITUDE WINGS ... 14.95

A generous platter. 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

O'SHEA'S POTATO SKINS ... 13.25 GF

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

HOUSEMADE FRENCH FRIES ... 5.95 GF

Add Gravy ... 1.95

ONION RINGS ... 8.50

Breaded onion rings cooked golden brown.

VEGETABLE PLATTER ... 14.95 GF

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

POPCORN SHRIMP ... 13.75

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

POUTINE ... 8.95

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

DRY RIBS ... 13.75

Generous portion of garlic seasoned boneless pork ribs.

NACHOS ... 14.25 GF

Tortilla chips stacked and baked with a selection of cheeses, jalapeños, black olives, green onions and tomatoes; served with sour cream and salsa. Enough for two.

El Grande ... 18.95

Extra Salsa or Sour Cream ... 1.95

Add Ground Beef or Chicken ... 4.50

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Sandwiches Etc...

All sandwiches are served with house made french fries.

To substitute house green salad, caesar salad, soup or onion rings ... 1.95

VEGGIE BURGER ... 12.75

Charbroiled and served on a toasted kaiser bun with mayo, lettuce, tomato and red onion.

MONTREAL SMOKED MEAT ... 14.25

Thinly sliced Montreal smoked meat on rye bread with Dijon mustard.

BUFFALO BURGER ... 14.25

A lean buffalo burger served with lettuce, tomato and onion.

TURKEY BURGER BÁNH MÌ ... 14.25

Charbroiled ground seasoned turkey patty, Vietnamese style pickled vegetables, fresh cilantro, and sriracha mayo.

FISH and CHIPS ... 14.25

Nine-ounce piece of haddock, deep fried until golden; served with french fries and tartar sauce.

VEGETARIAN CLUBHOUSE ... 14.75

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

CERTIFIED ANGUS BEEF®



PRIME RIB DIP ... 15.95

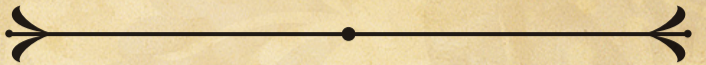
Shaved slices of CERTIFIED ANGUS BEEF® Prime Rib served on french bread with au jus for dipping.

B.L.T ... 11.25

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

EGG SALAD SANDWICH ... 10.95

Tender boiled egg mixed with mayonnaise, green onions and served on a kaiser bun.



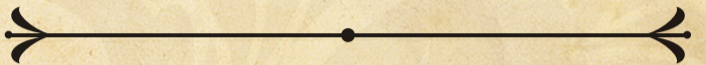
ATHA-B HALF POUNDER ... 14.25



Eight-ounce 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 1.95

Additional Toppings: Monterey Jack, Swiss, marble, bacon, back bacon, mushrooms, avocado, cream cheese.



ROCKY MOUNTAIN HIGH ... 13.75

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

CHICKEN BURGER ... 14.25

Charbroiled tender breast of chicken served on a kaiser bun. Try it with barbecue, teriyaki or honey garlic sauce.

TRADITIONAL CLUBHOUSE ... 15.75

Everybody's favourite triple decker with roast turkey, bacon, lettuce and tomato.

With your choice of cheese ... Add 1.95

CERTIFIED ANGUS BEEF®



STEAK SANDWICH ... 25.75 AGF

Nine-ounce CERTIFIED ANGUS BEEF® sirloin steak, served with sautéed mushrooms on French bread.

CHICKEN STRIPS ... 14.75

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

TEAM PLATTER ... 39.75

Fit For a Group

A great mixture of appetizers to share with friends.

El Grande ... add 6.95

Beverages

ATHA-B HOUSE BLEND COFFEE ... 2.65

Regular brewed and decaf

CAPPUCCINO ... 5.25

ESPRESSO

Double shot, short extraction ... 5.25

Café Latté | Café Mocha ... 5.00

HOT CHOCOLATE ... 3.75

HERBAL TEAS ... 2.75

MILK ... 3.00

2% or Chocolate

ORANGE, APPLE, PINEAPPLE JUICES ... 3.25

ICED TEA | FOUNTAIN POP ... 2.75

O'Shea's

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