

BREAKFAST

AT THE HAWOOD INN

HEALTHY START

home made banana bread,
preserve, yogurt sprinkled
with granola & fruit \$13.00

OATMEAL

seasonal berries, brown sugar
& milk \$9.00

JUNIOR BREAKFAST

single egg, sausage or bacon
strip with potatoes & a piece
of toast \$9.00

BREAKFAST SMOOTHIE

blueberries, banana, yogurt &
milk blended with crushed ice
\$9.00

BREAKFAST PARFAIT

vanilla yogurt, granola,
honey & fruit \$11.00

THE CLASSIC

two eggs, sausage or bacon
with potatoes & a slice of
toast \$13.00

BUTTERMILK PANCAKES

three cakes stacked with icing
sugar, seasonal berries &
served with hash browns &
syrup \$13.00

OMELLETTE

with tomatoes, peppers,
onions, cheese & bacon, served
with potatoes & toast \$15.00

EGGS MACKENZIE

Poached eggs & hollandaise
sauce on bacon potato hash
with a grilled baguette \$16.00

A LA CARTE

Three Bacon Strips

\$4.00

Hashbrowns

\$5.00

Two Eggs

\$5.00

Side hollandaise

\$3.50

Granola & Milk

\$6.00

One Pancake

\$3.50

Two slices toast

\$3.50

Fruit Bowl

\$7.00

Fruit Crisp & Cream

\$6.00

BEVERAGES

Coffee or Tea

\$3.00

White/Chocolate

Milk \$3.75

Fruit Juices

\$4.00/\$3.00



THE HAWOOD INN

WASKESIU LAKE , SASKATCHEWAN

MACKENZIE'S DINING ROOM

open daily from 7:30am

Breakfast, Lunch & Dinner

SUNDAY BRUNCH 9:30am – noon

Seasonal Fruits, Fresh Pastries, Chef's Eggs, Hard Boiled Eggs, Potatoes, Pancakes & Maple Syrup, Braised Beef Shank, Bacon, Fruit Crisp

\$16.00/adults

\$7.50/under 10 years

some variations may apply

MacKenzie's Dining Room Lunch Summer 2019 Menu

APPETIZERS & SNACKS

- *baked brie, rhubarb jam & crustini \$14
- *baked broccoli & three cheese dip with baguette \$14
- *fennel & tomato steamed mussels & garlic baguette \$15
- *pickerel tacos, coleslaw & chipotle lime \$15
- *homemade bread served warm with balsamic salsa \$6
- *aloo parantha, curried potato stuffed flatbread with herbed yogurt dip \$10
- *naan bread & chutney \$5
- *baked nachos with cheese & veggies \$14
- *chicken wings, s & p, hot or buffalo \$12/lb
- *poutine with cheese curds & gravy \$9
- *onion rings beer battered with ranch dip \$8
- *french fries \$5
- *boneless pork bites with plum sauce \$14
- *cheese bread baguette \$5

HOUSE SPECIALITIES

- *homemade fish & chips with lac laronge pickerel \$22
- *butternut squash & spinach lasagna, baked in a rich tomato sauce \$16
- *chicken pot pie in a savory gravy, peas, carrots, celery in butter crust \$22
- *chicken carbonara tossed with bacon, mushrooms, onions, peas, parmesan with farm eggs & cream \$17
- *butter chicken, curried breast in a creamy tomato sauce with basmati rice & naan bread \$22
- *ukranian plate, farmers sausage, perogies, cabbage rolls \$18
- *steak & blue cheese flatbread with greens, red onions & balsamic reduction \$24
- *artichoke & olive flatbread with greens, parmesan & balsamic reduction \$20
- *ploughman's lunch, deli meats, pickles, artisan cheese, boiled egg, mustard & house bread served with soup \$15

SOUPS & SALADS

- *chef's soups of the day, one broth & one cream selection \$5
- *baked onion soup & garlic toast \$8
- *classic Caesar salad & garlic toast \$14
- *seasonal tossed salad & garlic toast \$14
- *cobb salad roast chicken, ham, hardboiled egg, bacon, potatoes & cheese on tossed salad \$18
- *brussel sprout salad almonds, bacon, dried cranberries & citrus vinaigrette \$16
- *turmeric roasted cauliflower with peas, brown rice, mint, cucumber & tossed in our teriyaki dressing \$16

BURGERS & SANDWICHES

served with soup, fries or salad

- *8oz ny steak sandwich with onion rings, garlic toast \$25
- *prairie beef dip, thick sliced roast beef, peppers, onions, cheese & side au jus \$15
- *fried chicken sandwich with coleslaw & spicy mayo \$15
- *classic denver sandwich, eggs, onions, peppers & cheese \$14
- *egg salad sandwich \$9
- *mackenzie burger, homemade patty with lettuce, tomato, onion, pickle & cheese \$14

OVEN FRESH PIZZAS 12" \$26 16" \$32

- *the italian: pepperoni, italian sausage, mushrooms, onions & cheese
- *the chicken ranch: roast breast, ranch dressing, peppers, bacon, tomato & cheese
- *the works: bacon, ham, pepperoni, sausage, veggies & cheese
- *the steak: garlic butter crust, steak spice, mushrooms, onions, ny steak & blue cheese
- *the hawaiian: ham, pineapple, peppers & cheese
- *the vegetable: seasonal veggies with olives, artichokes & three cheese

DESSERTS: rhubarb & apple cobbler, tiramisu, daily cheesecake
dark chocolate & caramel pudding, assorted pies, death by chocolate
all choices \$8 or dessert lovers sampling of three \$12

MacKenzie Dining Room Evening Summer 2019 Menu

SOUPS & SALADS

- *chef's soup of the day \$5
- *baked onion soup & garlic toast \$8
- *classic Caesar salad & garlic toast \$14
- *seasonal tossed salad & garlic toast \$14
- *cobb salad roast chicken, ham, bacon hardboiled egg, potatoes & cheese on seasonal tossed salad \$18
- *brussel sprout salad almonds, bacon, dried cranberries & citrus vinaigrette \$16

FLATBREADS & PASTAS

- *artichoke & olive flatbread with garlic, tossed greens, parmesan & balsamic reduction \$24
- *steak & blue cheese flatbread with tossed greens & balsamic reduction \$26
- *butternut squash & spinach lasagna, baked in rich tomato sauce \$26
- *chicken carbonara tossed with bacon, mushrooms, onions, peas, parmesan with farm eggs & cream \$26
- *baked mac & cheese with a butter cracker crust \$18

See lounge's homemade pizzas menu

HOUSE SPECIALTIES

- *homemade fish & chips with lac laronge pickerel \$25
- *ukranian plate, farmers sausage, perogies, cabbage rolls & vegetable \$20
- *chicken pot pie in a savory gravy, peas, carrots, celery in a butter crust \$22
- *8 ounce ny steak sandwich with fries & garlic toast \$25

TASTING BOARDS

- *baked brie, rhubarb jam & crustini \$14
- *tomato & fennel steamed mussels & garlic baguette \$17
- *pickerel tacos, coleslaw & chipotle lime \$15
- *homemade bread served warm with balsamic salsa \$6
- *aloo parantha, curried potato stuffed flatbread with herbed yogurt dip \$10
- *naan bread & chutney \$5
- *baked broccoli & three cheese dip served with sliced baguette \$14
- *mushroom purses, thyme mushrooms & cream cheese baked in phyllo pastry \$15
- *lamb ravioli, in a butter cream sauce \$15

MAIN EVENT

dinner choices served with daily soup or caesar salad
main events served with seasonal vegetables & chef's potato choices

Steaks

- *eight ounce sterling silver striploin with hunters sauce \$36
- *six ounce bacon wrapped filet mignon with a pernod peppercorn demi-glace \$39

Ocean's & Lakes

- *camp style laronge pickerel fillet grilled with lemon herb butter \$38
- *the grill, an arrangement of orange tarragon scallops, maple salmon, shrimp & garlic herbed lobster tail \$44

Poultry

- *our classic chicken bergloit, supreme breast stuffed with savory bread, smoked cheese & pork belly, topped with mornay sauce \$36
- *butter chicken, two curry grilled breasts in a creamy tomato sauce with basmati rice & naan bread \$32

HOMEMADE DESSERTS

- *rhubarb & apple cobbler *dark chocolate & caramel pudding *tiramisu
- *assorted pies *daily cheesecake *death by chocolate all choices \$8.
- *dessert lovers: a sampling of three of the desserts \$12.