


Sunday
June 21st

Father's Day Breakfast/Lunch Features

Until
4:00 pm

SKILLETS

 Skillet are Gluten Free when served without Toast

Two scrambled eggs, with below choice of toppings, placed on a bed of our homemade hashbrowns and topped with melted cheddar cheese. Served with toast and jam.

Seafood Lover \$24⁵⁰

Sautéed Sweet Pollock, Baby Shrimp and Mushrooms

Smoked Salmon \$24⁵⁰

Smoke Salmon with Sautéed Mushrooms and Tomatoes

Florentine \$19²⁵

Spinach and Tomatoes

Rueben \$24⁵⁰

Corned Beef and Sauerkraut

Prairie \$19⁹⁵

Bacon, Red Peppers, Green Peppers, Green Onions

EGGS BENEDICT

Classic Back Bacon Benedict \$17⁵⁰ One Egg \$15⁵⁰

Back Bacon with 2 Poached Eggs on a grilled English muffin, topped with Hollandaise sauce. Served with golden hash browns.

Smoked Salmon Benedict \$19⁵⁰ One Egg \$17⁵⁰

Smoked Salmon with 2 poached eggs on a grilled English muffin topped with Hollandaise sauce. Served with homemade hashbrowns.

Crab Benedict \$18⁹⁵ One Egg \$16⁹⁵

Crab meat with 2 Poached Eggs on a grilled English muffin, topped with Hollandaise sauce. Served with golden hash browns.

Florentine Benedict \$18²⁵ One Egg \$16²⁵

Spinach and Tomatoes with 2 Poached Eggs on a grilled English muffin, topped with Hollandaise sauce. Served with golden hash browns.

Smoked Bacon Benedict \$18⁹⁵ One Egg \$16⁹⁵

Hickory Smoked Bacon with 2 Poached Eggs on a grilled English muffin, topped with Hollandaise sauce. Served with golden hash browns.



Chef's Note: All ingredients are not listed. If you have any allergy or diet concerns, please speak with your server. Thank you.

Prices do not include taxes or gratuity.

Sunday
June 21st

Father's Day Dinner Features

After
4:00 pm



Calamari \$18⁹⁵

Rings and Tentacles lightly dusted and deep fried until golden brown. Served with Garlic Aioli.

Seafood Fettuccine Al Forno \$39⁹⁵ Half Order \$28⁹⁵

Sautéed Shrimp, tender Lobster, Pollock, fresh mushrooms and onions, tossed with creamy Hollandaise sauce and tender Fettuccine noodles. Smothered with a generous helping of Mozzarella cheese and then baked. Served with garlic toast.



Roast Beef Bordelaise \$30.⁹⁵

A 6 oz. cut of slow roasted beef, smothered with a bordelaise sauce consisting of brown stock, demi glaze, peppercorns, green onion and tomatoes. Served with Vegetable of the day and choice of Fries, Mashed or Baked Potato, Veggie Sticks, or Side Caesar Salad and a Dinner Roll.

Whisky Mayo Bison Burger \$29.⁹⁵

A 6 oz. bison patty, topped with onion rings, old cheddar cheese, whisky mayo, lettuce, tomato, mustard, relish and onions on Brioche bun. Garnished with a dill pickle. Comes with choice of side.

Burger only. \$25.⁹⁵



Rib Platter \$44⁹⁵

Choice of 3 kinds of Ribs: Regular BBQ, Honey Garlic or Dry Served with Vegetable of the day and choice of Fries, Mashed or Baked Potato, Veggie Sticks, or Side Caesar Salad and a Dinner Roll.

TURTLE CHEESECAKE \$9⁵⁰

Pecans, creamy caramel and rich chocolate all wrapped up in a decadent cheesecake!



Chef's Note:

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THE
**Russell
Inn**

HOTEL & CONFERENCE CENTRE

Prices do not include taxes or gratuity.

 Gluten Free when served without a dinner roll

 Contains Nuts