

STARTER

Smoked Duck Salad 16

*Spinach • Greens • Asiago Crisp • Scallion
Pickled Squash • Cherry Vinaigrette*

Mushrooms on Toast 14

*Baguette • Miso Butter • Mushrooms •
Shallot • Parsley • Garlic • Goat Cheese*

MAINS

Bison Short Rib Casarecce 45

*Black Pepper Casarecce • Soffritto • Asiago •
Mushroom • Charred Onion • Red Wine*

Tangerine Chili Chicken 30

*Chicken Thigh • Shishito Pepper • Tangerine •
Rice • Coriander • Vegetable Julienne*

Pan-Fried Basa 30

Panko • Lemon • Butter • Caper Relish • Pea Fritter • Vegetables

SWEETS

Cranberry Poached Pear 12

Puff Pastry • Cranberry • Bartlet Pear • Crème Anglaise

Valhalla

HOTEL & CONFERENCE CENTRE

COCKTAILS

Green Tea Shot

0.5 oz. Irish Whiskey • 0.5 oz. Peach Schnapps •
0.5 oz. Sweet & Sour Mix • Lemon Lime Soda

8

Orange Crush

1.5 oz. Jim Beam • 0.5 oz. Orange Juice • 0.75 oz Lemon juice •
0.5 oz. Simple Syrup • Soda Water • Garnished with Orange Slice

14.5

Cranberry Cooler

2 oz. Cranberry Juice • 0.5 oz. Triple Sec • 1.5 oz. Jim Beam Bourbon •
2 oz. Sweet & Sour Mix. • Garnished with Lemon Slice

14.5

White Claw Black Cherry (473ml can)

White Claw is the inspired combination of pure seltzer, a hint of fruit,
and a dash of alcohol. Features dark cherry fruit atop a wave of
refreshing seltzer water.

9.5

Somersby Apple Cider (473ml can)

Lovely aromas and flavours of apple with a hint of grapefruit.
It's light-bodied and fruity with a sweet palate and a crisp, clean finish.

9.5

Espresso Martini

1 oz. Vodka • 0.5 oz. Coffee Liqueur •
1 oz. Espresso (Cooled) • 0.25 oz. Simple Syrup

15

SKÅL Restaurant

Fall
Drink Menu