



KLAR SØ

NORDIC SPA

STARTERS

DAILY SOUP 10

**Made in house daily*

Garlic bread

SCALLOPS MARTINI 20

Scallops, bacon, bombay cocktail, pearl onions, charred lemon

HOT & COLD NACHOS 18

Buffalo chicken, avocado aioli, banana peppers, pico, cheese blend

CHEESE BOARD 30

Specialty cheese, pickles, fruit, crackers, crostinis, spreads

CHARCUTERIE BOARD 30

Specialty cured meats, pickles, crackers, crostinis, spreads

BOWLS

KLAR SØ SALAD  18

Mixed greens, iced red grapes, goat cheese, spiced cashews, cucumbers, cranberries, poppyseed vinaigrette, pea shoots

VIKING BOWL 22

Field greens, grape tomatoes, quinoa, cucumbers, avocado, bacon, hard boiled egg, Danish blue cheese dressing

POWER BOWL   26

Crispy tofu, braised cabbage, edamame, crispy chickpeas, avocado and Pico de Gallo. Served over basmati with sweet Thai Chili & spicy vegan mayo

ALL DAY PARFAIT  16

Skyr, honey almond granola, berries, Arctic sea salt, crunchy toffee, hemp

LUNCH

ARCTIC BURGER 23

AAA Angus, garlic skyr, havarti, grilled onions, braised cabbage, BBQ glaze, pickles

PEACH FLATBREAD  19

Flame grilled peaches, goat cheese, arugula, balsamic glaze, pesto, mozzarella

CHICKEN FLATBREAD 23

Flame grilled chicken, bacon, cherry tomatoes, red onions, BBQ glaze, peppercorn, ranch, mozzarella

STEAK FLATBREAD 25

Cajun tenderloin steak, cherry tomatoes, marinara, blue cheese drizzle

ENTRÉES

CHICKEN CHASSEUR 30

Grilled Manitoba fresh chicken, seasonal vegetables, mushrooms, shallots, merlot garlic sauce, quinoa or twice baked potato

CEDAR SMOKED SALMON 32

Cedar smoked salmon, charred lemon, dill cream, seasonal vegetables, quinoa or twice baked potato

STEAK AU POIVE 34

Peppercorn crusted 8oz sirloin, red wine demi, seasonal vegetables, quinoa or twice baked potato

**Add mushrooms*

 VEGETARIAN |  VEGAN

ELKHORN RESORT | 3 MOOSWA DRIVE E, ONANOLE, MB