

SELKIRK GRILLE

AT HERITAGE PARK

SELKIRK, “KING OF THE ROCKIES”

Engine #5931, majestically clad in Tuscan red side panels with gold trim, pulls out of Revelstoke, B.C., and winds its way eastward through Glacier National Park. Powerful and suited for steep grades, it hauls passengers over Rogers Pass, through the Connaught Tunnel, and towards the magnificent Kicking Horse Pass. Negotiating the Laggan Subdivision, it ascends the Field Hill, plumes of steam testimony to its power rising above the tree line and mingling with the clouds clinging to the mountaintop. Through the Spiral Tunnels and past Wapta Lake it reaches the Continental Divide, and passes from British Columbia into Alberta. Once beyond the emerald waters of Lake Louise, the locomotive eases through the foothills and across the western end of the prairies, an explosive hiss of steam announcing its arrival into the CPR railway station in downtown Calgary.

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Selkirk #5931, located at the front of Heritage Park, is one of two remaining T1c Canadian Pacific Railway steam engines. Nicknamed “King of the Rockies,” the Selkirk class engines were the largest, heaviest and very nearly the most powerful steam locomotives in the commonwealth. At the height of their service, these behemoths traversed their namesake, the Selkirk Range of the Rocky Mountains. Thirty-six Selkirks were built for the CPR between 1929 and 1949, and all were retired by the late 1950s when they were phased out in favour of the new diesel electric engines.

The Selkirk engine, like its fallen brethren, represents strength and distinction, and holds a special place in Canadian history. Heritage Park has become home to Engine #5931 in its retirement. To celebrate its historical relevance and local significance, the Park is proud that our flagship restaurant bears its name.

STARTERS

CRISPY SQUID

Calamari tossed in seasoned flour
Warm tomato eggplant emulsion

12



BISON SHORT RIB POUTINE

Kennebec potato home fries, cheese curds
Black truffle pan gravy

13



PANKO CRUSTED CRAB AND SHRIMP CAKES

Red pepper aioli and tomato relish

14



CANADIAN CHEESE FONDUE

Raclette and Gruyere cheese with Dry Riesling and Sherry
Brioche bread, B.C. orchard apple and candied walnuts

13



PORK BELLY AND PRAWNS

Soya honey glaze, parsnip purée

15



ALBERTA CHARCUTERIE BOARD

Regionally produced smoked, cured and air dried meats
Olives, pickles, Brassica mustard and crisps

18

SOUP AND SALAD

YUKON GOLD POTATO AND LEEK SOUP

Pumpkin seed oil

CUP 5 BOWL 8

▣

CHIPOTLE BUTTERNUT SQUASH SOUP

Double smoked bacon and chive crème fraîche

CUP 5 BOWL 8

▣

HOUSE GREENS SALAD

Candied walnuts, oven dried tomatoes, Sylvan Star gouda

Brassica mustard and champagne vinaigrette

HALF 7 FULL 10

▣

CHOPPED ROMAINE SALAD

Toasted brioche croutons, double smoked bacon, shaved parmesan cheese

Lemon parmesan dressing

HALF 8 FULL 11

▣

Add grilled organic spring salmon or free range chicken breast

7

▣

WINTER APPLE AND HEIRLOOM CANDY CANE BEET SALAD

Fresh arugula, goat chèvre and toasted pecans

Honey vinaigrette

15

SANDWICHES FLATBREADS BURGERS

SELKIRK BURGER

In house made Alberta ground chuck burger on a toasted Kaiser bun

Butterleaf lettuce, Hotchkiss tomatoes, applewood smoked cheddar

Brassica mustard aioli

Kennebec potato fries *or* house greens salad

16



DRIVEVIEW FARMS LAMB BURGER

Homemade lamb burger on a toasted golden grain bun

Gorgonzola cheese, sweet and spicy onion marmalade

Pesto aioli and arugula

Kennebec potato fries *or* house greens salad

17



GRILLED BEEF TENDERLOIN STEAK SANDWICH

Toasted seven grain bread, white truffle aioli, cotton fried onions

Kennebec potato fries *or* house greens salad

19



PEAR AND GORGONZOLA FLATBREAD

Mozzarella, candied walnuts and fresh arugula

17



COPPA HAM AND GOAT CHEESE FLATBREAD

Tomato provençale purée and basil pesto aioli

17

MAIN ENTRÉES

BISON RAGÙ SHEPHERD'S PIE

Portabella mushrooms, tomato and rosemary ragù

Whipped Yukon Gold potatoes

Served with a house greens salad

18



GINGER HONEY GLAZED DUCK CONFIT

Wild mushroom risotto

Hotchkiss green beans

17



HERB MARINATED CHICKEN BREAST

Roasted fingerling potatoes

Buttered broccolini

17



GRILLED SPRING SALMON

Quinoa and roasted grape tomatoes

Green asparagus

Honey chive cream

17



BUTTERNUT SQUASH AND GOAT CHEESE RAVIOLI

Hazelnut infused brown butter, fried sage

16



Please advise your server of any food allergies. Vegetarian options are available upon request.
All parties of 8 or more are subject to an 18% gratuity. Splitting of bills cannot be accommodated.

Executive Chef Jan Hansen

Chef de Cuisine Ian Kennedy