



# Tekarra Restaurant



## Room Service (prices include tax)

**BBQ packages** (must be ordered at the front desk between 8:00am and 5:00pm)

Marinated, seasoned prime cuts of meat with a side of potatoes and carrots that you cook on your bbq (potatoes and carrots only require reheating)

Choose any of the following prime cuts     **21.99**

- 1x6 oz cajun rubbed, bison flat iron steak
- 1x8 oz seasoned NY striploin
- 2x3 oz AAA, marinated beef tenderloin skewers
- 2x4 oz chicken souvlaki skewers
- 2x4 oz garlic and dill marinated jumbo prawns

Add a green salad with a side of balsamic dressing     **4.99**

**Meat and cheese board     19.99**

Proscuitto, salami, chorizo sausage, pickled carrots, candied onions,  
3 artisan cheeses, pretzel bun

**Bottle of wine     39.99**

- Tommasi Pinot Grigio
- Gehringer Reisling
- Giesen Sauvignon Blanc
- Provence Rose
- Wente Cabernet Sauvignon
- Amalaya Malbec

**2 Alberta craft beer     11.99**

- Big Rock Grasshopper wheat ale
- Big Rock Traditional ale
- Alley Kat Main Squeeze grapefruit ale
- Alley Kat Full Moon pale ale
- Wild Rose Wraspberry ale
- Wild Rose Electric Avenue golden lager

Order your BBQ packages at the front desk between 8:00am-5:00pm.

BBQ packages require 2 hours advance notice

Deliveries will made between 5:00-7:00pm (\$3 surcharge will be added)

BBQ should be pre-heated for 1 hour before cooking