

Welcome to The Deane House Restaurant



In 1906 The Deane House was built for Captain Richard Burton Deane, the last superintendent of Fort Calgary, and his family.

We hope to recreate that feeling of family by offering you our traditional homemade fare prepared with a focus on local ingredients.

Welcome to our house.

Appetizers

Soup of the Day *\$5.95*

Ask your Server for Today's Inspiration

Cream of Cauliflower Soup *\$5.95*

Mixed Seasonal Greens *\$6.95*

Topped with Root Vegetable Curls
And Double Smoked Bacon Lardons
With Our House Made Thyme Scented Vinaigrette

Butternut Squash and Wild Mushroom Risotto *\$10.50*

Baby Gem Lettuce Salad *\$7.50*

Soft Goat Chevre, Sundried Cranberries
And Toasted Pumpkin Seeds
With our House Made Cherry Vinaigrette

Rustic Cheese Spread Trio *\$9.95*

Garlic & Chive, Red Pepper & Onion
And Dill & Horse Radish
Served with Toasted Flatbread

Lighter Fare

Maple Pepper Salmon Salad *\$16.50*

Served on Baby Gem Lettuce
With Our House Made Thyme Scented Vinaigrette

High Country Ranch Bison Shepherd's Pie *\$14.50*

Bison, Wild Mushrooms and Root Vegetables
Topped with Whipped Potatoes and Aged White Cheddar
Finished Golden Brown and Served with a Side Green Salad

Roasted Vegetable Mille-Feuille *\$12.95*

A Stack of Tomatoes, Eggplant, Zucchini, Red Peppers and
Red Onions Topped with Soft Goat Chevre Cheese
Served on Wild Mushroom Ragout

The following Items are Served with Your Choice of
Roasted Potato Wedges, Fresh Fruit Salad, Seasonal Greens or Soup of the Day

Captain's Burger *\$12.95*

Our House Made Alberta Beef Patty served on a Brioche Bun with
Aged White Cheddar, Tomato Jam and Double Smoked Bacon

The Deane House *\$13.95*

Roasted Chicken on a Toasted Ciabatta Bun
With Caramelized Onions, Roasted Garlic Cream Cheese
And Baby Romaine Leaves

Martha's Sandwich *\$13.50*

Maple Glazed Ham and Swiss Cheese on a Toasted Ciabatta Bun
With locally made Grainy Brassica Mustard and Gherkins

Roasted AAA Alberta Striploin Sandwich *\$13.95*

Thin Sliced Striploin on a Toasted Ciabatta Bun
With locally made Grainy Brassica Mustard,
Aged White Cheddar and Peppery Watercress

Brunch Entrées

Captains Breakfast *\$11.95*

Two Large Omega 3 Eggs any style with Roasted Potatoes,
Double Smoked Harvest Bacon and Toasted Sourdough Bread

Deane's Eggs Benedict *\$13.95*

Two Poached Omega 3 Eggs on Toasted English Muffins,
Your Choice of Maple Glazed Ham Or
Smoked Maple Salmon
With a Traditional Hollandaise Sauce and Roasted Potatoes

Build Your Own Omelette *\$12.95*

Three Large Omega 3 Eggs with your choice of three fillings
Maple Glazed Ham, Bacon, Green Onions, Oyster Mushrooms,
Tomatoes or Aged White Cheddar
With Roasted Potatoes and Toasted Sourdough Bread

Martha's French Toast *\$10.95*

In House Baked Fresh Brioche Grilled Golden Brown
Topped with Caramelized Peaches, Raspberry Sauce and Whipped Cream

New York Steak & Eggs *\$18.95*

7oz AAA Alberta Striploin Steak with Two Omega 3 Eggs Any Style
With Roasted Potatoes and Toasted Sourdough Bread

Desserts

Pumpkin Pie \$6.50

With Maple Cream and Toasted Pecans

Apple Rhubarb Crisp \$6.50

Served with Vanilla Ice Cream

Dark Chocolate Cake \$6.50

Layered with White Chocolate Mousse
Warm Chocolate Ganache and Cranberry Compote

Warm Apple Strudel \$6.50

Served with Crème Anglaise



Beverages

Soft Drinks and Juices \$2.25

Milk - 2% White \$2.25

Iced Tea and Lemonade \$2.50

San Pellegrino Sparkling Water (500ml) \$3.00

Arabica Supreme Medium Roast Coffee \$2.50

Mighty Leaf Teas \$3.00

Hot Chocolate \$2.00