

# The Deane House Historic Site and 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.



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| <b>Fresh Daily Soup</b>   | \$6.50  |
| Local Products, Seasonally Inspired<br>Served with our House Made Scones  |         |
| <b>Seasonal Greens</b>  | \$6.50  |
| With House Pickled Baby Beets, Candied Sunflower Seeds,<br>Berry Vinaigrette and our House Made Scones                    |         |
| <b>Just want our Buttermilk Scones</b>  | \$8.00  |
| Half Dozen Scones with Whipped Butter and Homemade Jam  |         |
| <b>Flat Iron Steak Salad</b>  | \$15.95 |
| A Grilled 5oz Steak with Roasted Organic Potatoes,<br>Shaved Fennel and Arugula with a Lemon Emulsion                     |         |
| <b>Steelhead Trout Salad</b>  | \$16.95 |
| Pan Fried Trout served on Seasonal Greens<br>With Sun Dried Cranberries, Spiced Pumpkin Seeds<br>With a Maple Vinaigrette |         |

The Following Items are served with  
Choice of Pan Fried Organic Potatoes, Seasonal Greens or Our Daily Soup

**The Deane House** \$13.95

Roasted Free Range Chicken (served cold)  
Baby Gem Lettuce, Shaved Red Onion and Cranberry Mayonnaise  
On a Fresh Baked French Roll

**Captain's Burger** \$14.95

Alberta Ground Chuck served with Aged White Cheddar,  
Tomato Jam, Double Smoked Bacon and Baby Gem Lettuce  
On a Toasted Ciabatta

**Wild Mushroom and Barley Burger** \$12.95

Topped with House Cured Tomatoes, Baby Gem Lettuce  
And Roasted Garlic Aioli on a Toasted Ciabatta

**Braised Alberta Pulled Pork** \$15.95

Brassica Mustard BBQ Sauce, Caramelized Onions and Arugula  
On a Fresh Baked French Roll

**Alberta Lamb Burger** \$15.95

Quebec Blue Cheese, with Shaved Fennel and Arugula  
On a Toasted Ciabatta

All our Desserts are made in House

**Molten Lava Cake** \$6.50

*Served with Vanilla Ice Cream and Raspberry Sauce*

**Lemon Tart** \$6.50

With Seasonal Fruit and Organic Whipped Cream

**Sticky Toffee Pudding** \$6.50

Finished with Caramel Sauce and Toasted Almonds

**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