

YAKIMA

SHAREABLES & SMALL BITES

Cream of Wild Mushroom & Manitoba Wild Rice

"Red Fox Fungi" mixed mushroom, wild rice, tarragon, black garlic oil

14

Baked Brie

"Albert's Leap Bel Haven" Brie, "Spolumbo's Amaro" brandy liqueur, dried fruit, apple, walnut, pistachio, "Fallentimber" honey with Naan bread

22

Smoked Alberta Brisket Sliders

Horseradish mayo, "Railyard" beer caramelized onions, "Albert's Leap Bel Haven" Brie cheese, arugula

19

Salami Charcuterie Platter

Smoked rosemary salami, grass-fed beef bresaola, "VGD" headcheese, pepper jack goat cheese, "Kootenay Alpine Cheese" gouda, , house made pickles and "Sudo Farm" Anaheim pepper jam, accompanied with crostini

32

Korean Fried Chicken

Gochujang sauce, sesame seeds, spring onions

23

Beef Jerky & Smoked Chicken Jerky

Alberta beef jerky, teriyaki smoked chicken jerky, tōgarashi popcorn, house made pickles

22

Chicken Wings

Choose one sauce: Maple soy sauce, "Bridgeland Distillery" BBQ bourbon sauce and buffalo sauce

21

SALADS

Add on to your salad: Chicken breast 9 | Shrimp (5) 11 | Salmon (6oz) 11 | Tofu 6

Tuna Poke

Ahi tuna, sushi rice, avocado, mango, edamame beans, pickled carrots, sriracha mayo soya & sesame dressing. Substitute Tofu | 22

24

Crystal Rill Trout Farm Gravlax Salad

Cured trout infused with lemongrass, fingerling potato, pickled red onion, baby frisée lettuce, radishes with lemon ginger aioli

21

Thai Chicken & Peanut Buddha Bowl

Chicken satay, rice noodle, baby kale, pickled carrot, scallion, red cabbage, toasted peanuts, and Thai chili peanut dressing

21

Kale & Brussels Sprout Caesar Salad

Kale leaves, shaved brussels sprout, double smoked bacon, focaccia croutons, shaved parmesan with Caesar dressing

18

Vegetarian Autumnn Grain Bowl

Mixed quinoa, roasted sweet potato, wild rice, chickpeas, "Deepwater Farm" baby kale, toasted walnuts, Nostrala cheese, with lemon & cumin tahini dressing

18

Warm Beet Salad

Roasted and pickled beets, toasted quinoa, artisan greens, ginger, "Micro Acres" Bok choy sprouts whipped Quebec Maple syrup & ricotta, Alberta cold pressed canola oil, with "Fallentimber" honey dressing

17

HANDHELDS

AAA Alberta "YAKIMA" Steak Sandwich

Open-faced herb focaccia, garlic spread, jalapeño, fried peppers, red onion, sriracha aioli

24

Yakima Turkey Club

Asian mustard, pickled onion, arugula, smoked cheddar, slow roasted Alberta turkey

23

Classic Burger

Alberta beef, smoked Applewood cheddar, bacon, red onions, "Greenland" beefsteak tomato, white BBQ aioli, "European Bakery" brioche bun.

23

Korean Fried Chicken Sandwich

Crispy chicken thigh, kewpie mayo, kimchi pickle, Korean bbq sauce

23

Chicken Lettuce Wraps

Sweet & spicy hoisin sauce, toasted cashew, cilantro, scallions, crispy wontons, sriracha mayo

22

"RLV" Farm Black Bean Burger VF

Fried halloumi, Portobello mushroom, avocado chutney, arugula, house sweet chili sauce

22

PIZZAS

Meat Lovers

"Spolumbos" chorizo, soppressata, double smoked bacon, pepperoni

26

House Smoked Chicken

Red onions, jalapeño, wild BC mushrooms, "Bridgeland Distillery" BBQ Bourbon sauce, cheese curds, mozzarella

25

Margherita

Greenland tomatoes, "Rafferty Farm" mozzarella, fresh basil, tomato sauce

24

MAINS

12OZ Bison Ribeye

"Alberta Rangeland" bison, roasted "Busy Bea Farm" fingerling potatoes, charred baby carrots, broccolini, shallot & thyme pan sauce

62

Alberta AAA 7OZ Beef Fillet

Roasted garlic mashed potatoes, charred baby carrots, broccolini, "Alberta Premium Bridgeland Bourbon" cream & green peppercorn sauce, with a smoke dome

56

Lamb Shank

Polenta with smoked applewood gouda cheese, root vegetable fricassee, "Sungold Farm" slow braised lamb shank, tomato chutney, crispy celeriac chip

46

Alberta Braised Beef Short Ribs

Creamy mashed potatoes, roasted golden beets, charred baby carrots, fried shallot, "Grizzly Paw Root Beer" jus

42

Seared Scallops with Pork Belly

Twice cooked "Bear & Flower" braised pork belly, pan seared scallops, maple parsnip puree, Nantes carrots, "Red Fox Fungi" mixed mushroom, green peas, "Micro Acres" sunflower shoot with chicken jus

49

Sous Vide General Tso's Chicken Supreme

Crispy fried garlic & rice, "Sudo Farm" snow peas, baby bok choy, scallion and ginger oil

41

Pan Seared Atlantic Salmon

Braised French lentils with, guanciale, charred fennel, "Sudo Farm" delicate squash, brassica mustard and dill cream sauce

39

Wild Mushroom Linguini Alfredo

"Red Fox Fungi" roasted wild mushroom, cream, grana padano, lemon

31

Shrimp Stir-Fry & Egg Noodle

Shrimp, scallion, vegetable stir fry, baby bok choy, with sweet soy glaze. Substitute Tofu | 22

29

Chickpea & Sweet Potato Curry

Basmati rice, chickpea curry, cauliflower, cilantro, crispy tofu, with Naan bread

27

Contact: YAKIMA

Calgary Airport Marriott In-Terminal Hotel
2008 Airport Road NE
Calgary, Alberta T2E 3B9 Canada YYC Airport
Departures Level near Door 13
+1-587-232-0538