

Wines For Your Pleasure

In choosing wine there is only one rule – have the one you like, it's the right wine for you.

It is generally accepted that red wines go with red meats, but if you prefer to drink a chilled white wine with your steak, by all means do so. In the wonderful world of wine, the right way with wine is the way you like it.

There are five classes of wine which range from dry (unsweet) to sweet.

Appetizer Wines *Sherries - delicious with Soup.*

White Wines *Served chilled. Sweet and Dry - White Meat Dishes, Fish, Eggs and Salad.*

Red Table Wines *Served 60°- 65° Dry - Red Meats and Rich Poultry such as Duck.*

Sparkling Wines *Served cold. Can be served with any type of meal.*

Dessert Wines *These wines include Port, Maderia and are traditionally served with a leisurely dessert.*

The Tonquin Valley Story

The name “Tonquin Valley”, although it has a native sound – Cree and Sarsi – is really derived from the early pioneers – hardy fur traders who helped to open the Canadian and American West.

In the early 19th century, the North West Company and the English-sponsored Hudson's Bay Company were vigorously competing for the control of the fur trade.

In 1810, John Astor, a principal owner in the American Fur Co. commissioned a ship, “The Tonquin”, which was to travel around Cape Horn to the Columbia River. This ship, which was crewed by nine Canadian voyageurs, was accompanied by another thirty voyageurs who were to lead the Astorians overland via the Missouri River and the Rocky Mountains.

At about the same time as these hardy voyageurs started out, David Thompson was commissioned by the North West Co. to establish a trading post at the Columbia. Thus began a frenzied race for the west coast furs.

This race saw both sides use all strategy to obtain the goal – as “The Tonquin” set out, the North West Co. had the British authorities try intercepting it and force all on board into Naval Service. Although “The Tonquin” escaped this encounter, luck was not with them. At the mouth of the Columbia River, eight men were drowned. Then, although the survivors were able to establish a fort at the Columbia, the ship was attacked and destroyed by Indians. One voyageur escaped.

“The Tonquin” had beaten David Thompson and the Nor'Westers, for Thompson arrived two months later. The fate of “The Tonquin”, however, was to show that the race was ultimately won by the loser.

Thompson had passed through the Jasper area by canoe, along the Athabasca Pass on foot in the dead of winter, making detailed maps along the way. Notwithstanding their late arrival two months later, the Nor'Westers did win out and took control of the western fur trade. They eventually took over the very fort established by the Astorians.

Gabriel Franchere, the lone survivor of the nine voyageurs assigned to “The Tonquin”, became a Nor'Wester himself. Four years after his arrival on the west coast he passed along the same route as Thompson. Today a peak located near the Astoria River is named after Franchere in recognition of his contribution to the fur trade and the development of Canada. The Astoria River is named after the same John Astor who was responsible for the race that led to the discovery and development of the Jasper area.

The Astoria River flows from the Tonquin Valley area into the Athabasca River. Today the Tonquin Valley is still accessible only by foot or by horseback and although it is doubtful that the voyageurs ever set eyes on its beauty, one cannot help feeling, when camping in it, a kinship with them and their life in the Jasper area. The grandeur and the beauty of the valley are magnificent. Its peaceful wilderness is most refreshing. Plan to set aside a few days for a ride into the valley. It is a place you will long remember.

Appetizers

Mussels Marinara

*fresh mussels steamed in a white wine garlic tomato sauce
(served when available) 12.95*

Dolmathes

6 Dolmathes with sour cream 7.50

Jumbo Shrimp Cocktail

plump, juicy, jumbo shrimp in our own zesty cocktail sauce 12.75

Smoked Salmon

*thinly cut slices of B.C. smoked salmon garnished
with capers, onions and lemon 11.50*

Escargot Provençal

*large escargot broiled in our special garlic butter
with a touch of pernod 10.95*

Gamberi

prawns in garlic butter 12.75

Open: 7:00 a.m. for breakfast and 5:00 p.m. for dinner

G.S.T. NOT INCLUDED IN MENU PRICES.

Soups

Soup du Jour
our chef's daily choice **4.50**

Salads

Tonquin's House Salad
*made with fresh romaine lettuce, tomato and cucumbers
but with a choice of our three house dressings:
Creamy Orange Tarragon, Roquefort or Italian* **8.95**

Caesar Salad
*fresh romaine lettuce mixed with croutons, bacon bits,
parmesan cheese, and our own creamy Caesar dressing* **8.95**

Greek Salad
*one of the Tonquin's specialities,
enjoyed by many for years* For Two **11.75** For Four **15.75**

Spinach Salad
tossed in Italian dressing **8.95**

Pomidori
tomato and green onion salad tossed in Italian dressing **7.75**

Crab Salad **8.95**

Remember: good food takes time to prepare

Our Finest

Prime Rib of Alberta Beef
served au jus **26.95**

Barbeque Ribs *Guaranteed to be enjoyed by all*
A full rack of baby back ribs baked in our homemade sauce **market value**

From Our Charcoal Broiler

Alberta Ranch T-Bone **33.95**

New York Cut **29.95**

Filet Mignon **31.95**

Steak au Poivre **29.95**

Choice Top Sirloin
Certified Angus Beef **27.95**

Double New York Steak
for two served with Greek salad *For 2* **59.95**

Rib Eye Steak
Certified Angus Beef **29.95**

Broiled Small Steak **20.95**

Hot Prime Rib Sandwich
served on French bread topped with beef gravy **20.95**

*Above orders served with Soup or Salad,
Baked Potato, Vegetable, Garlic Toast (with steak only).*

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From the Coast

Orange Roughy

*filet of roughy sautéed, topped with baby shrimp,
covered in a white wine and cream sauce* **25.95**

Sole Normande

*filet of sole sautéed, topped with baby shrimp,
covered in a white wine and cream sauce* **23.95**

Scallops en Brochettes

*plump, juicy scallops together with bacon,
sautéed in a seasoned beurre meunière* **25.95**

Deep Fried Shrimp

served with cocktail sauce **22.75**

Deep Fried Oysters

served with a tartar cocktail sauce **22.75**

Prawns Point Alkinson

*juicy shrimp sautéed, flamed in pernod and
finished with a rich creamy mushroom sauce* **27.95**

Trout Meuniere

rainbow trout sautéed in our seasoned beurre meunière **22.95**

Lobster Tails

tender, juicy lobster tails broiled to perfection **market value**

Surf and Turf

*tempting and tasty cut of New York Steak with a plump lobster tail,
served with a bouquet of asparagus* **market value**

Baked Salmon

with lemon butter sauce **23.95**

Above orders served with Tomato Juice or Soup and the Vegetable of the Day.

Remember: *good food takes time to prepare*

Something Different

Pork Tenderloin

breaded pork tenderloins, topped with mushrooms and special rich gravy, served with a baked potato **22.95**

Chicken New Orleans

seasoned chicken breast sautéed and covered in a honey and garlic sauce **22.95**

Teriyaki Chicken

forget the rest, we have the best **22.95**

Veal Marsala

veal scallopini sautéed with mushrooms and marsala wine, served with pasta **23.95**

Chicken Marsala

chicken breast sautéed with mushrooms and marsala wine, served with pasta **22.95**

Charcoal Broiled Lamb Chops

Greek style lamb chops served with baked potato **23.75**

Halibut

oven baked with lemon butter sauce **23.95**

Red Snapper

seared in olive oil, oregano, coarse salt, cracked peppercorns and lemon juice. Simply delicious! **22.95**

Scampi

jumbo prawns broiled, smothered in a special garlic butter sauce **28.95**

Above orders served with Tomato Juice or Soup and the Vegetable of the Day.

G.S.T. NOT INCLUDED IN MENU PRICES

Desserts

Ask your server about
our fresh desserts
which are made daily.

4.75

Vanilla Ice Cream or Orange Sherbet **3.75**

Beverages

Espresso **2.25**

Cappuccino **2.95**

Café au Lait **3.25**

Coffee or Tea **1.50**

Milk **2.25**

Soft Drinks **1.75**

Juices **1.75**

G.S.T. NOT INCLUDED IN MENU PRICES.

Wine Selections

Red Wines

Beaujolais

Georges Dubeouf Julienas, France	\$36.75
Cave Spring Gamay VQA, Canada	\$36.50

Merlot

Casa Lapostolle, Chile	\$37.00
Robert Mondavi Coastal, California	\$38.75
Wyndham Estate Bin 999, Australia	\$37.95
Mission Hill VQA, Canada	\$38.95
Sumac Ridge Black Sage VQA, Canada	\$39.75

Cabernet

Wolf Blass Yellow Label, Australia	\$38.75
Black Opal Cabernet – Merlot, Australia	\$37.75
Santa Rita Reserva, Chile	\$37.90
Bonterra “Organic”, California	\$44.50
Cave Spring VQA, Canada	\$39.95
Robert Mondavi Coastal, California	\$39.95

Shiraz

Wyndham Estate Bin 555, Australia	\$38.95
Jacob’s Creek Reserve, Australia	\$44.90
Saltram, Australia	\$38.95
Wolf Blass Shiraz, Australia	\$44.95

Zinfandel

Fetzer Valley Oaks, California	\$39.90
Delicato, California	\$35.95
Cline, Sonoma	\$38.95

Other Varietals

Perrin Reserve “Organic”, Côtes du Rhône	\$37.95
Chateau de la Gardine Chateau Neuf-du-Pape	\$66.50
Louis Latour Pinot Noir, Côtes-D’or	\$39.95
Pelee Island Cabernet Franc VQA, Canada	\$36.95
Quail’s Gate Old Vines Foch VQA, Canada	\$39.90
Hillbrand Estates Trius VQA, Canada	\$49.95
Castillo de Almansa Reserva, Spain	\$35.95
Marqués de Cáceres Rioja, Spain	\$38.95
Pirramimma Petit Verdot, Australia	\$44.95
KVW Roodeberg, South Africa	\$35.95

White Wines

Sparkling

Trius Brut VQA, Canada	\$48.95
Rustico Prosecco, Italy	\$38.95
Veuve Clicquot, France	\$65.75

Rosé

Grey Monk Rotberger VQA, Canada	\$37.50
Robert Mondavi – White Zinfandel, California	\$36.50
Fortant White Merlot, France	\$35.95

Sauvignon Blanc

Vineland VQA, Canada	\$38.95
Cedar Creek VQA, Canada	\$38.95
Robert Mondavi Coastal, California	\$37.95
La Playa, Chile	\$36.75
Dry Creek Fume Blanc, Sonoma	\$44.50
Ferrari-carano Fume Blanc, California	\$43.85

Chardonnay

Inniskillin Reserve VQA, Canada	\$39.90
Cave Spring VQA, Canada	\$37.95
Quails’ Gate VQA, Canada	\$39.95
Robert Mondavi Coastal, California	\$38.95
Mission Hill Grande Reserve VQA, Canada	\$42.00
Pelee Island VQA, Canada	\$37.75
Jacob’s Creek Semillon Chardonnay, Australia	\$36.75
Stonehaven, Australia	\$37.95
Wolf Blass, Australia	\$39.50

Other Varietals

Red Rooster Pinot Gris VQA, Canada	\$37.95
La Vieille Ferme “Organic”, France	\$36.95
Mezza Corona Pinot Grigio “Organic”, Italy	\$39.95
Henry of Pelham Reserve Riesling, Canada	\$40.95

House Wines

Glass ... 6.75	Half Litre ... 17.75	1 Litre ... 31.95
Tocornal Cabernet-Merlot, Chile		
Tocornal Chardonnay, Chile		
Henkell Trocken Piccolo, Germany		
Ernest & Julio Gallo White Zin, California		