
HARWOODS FEATURE NEWS



MEET OUR CHEF

Chef David Arnold has been with Temple Gardens for over 10 years and has grown from within the company. He has an eye for detail and a passion for sharing his love of flavors and culinary elements with our guests and his team.

Chef has a love for many things but apart from food he loves to spend time with his family and enjoys travelling to new places.

Adventurous in both life and food, what more could we ask for!!!!

OUR BEEF WELLINGTON IS ONE OF OUR MOST POPULAR DISHES



WE HAVE COCKTAILS TO CELEBRATE ANY OCCASION IN OUR DINING ROOM OR LOUNGE



Appetizers

Meatball Sliders \$13

fire roasted marinara sauce, mozzarella and parmesan

Street Corn \$13

spiced and roasted corn ribs topped with lime aioli, feta cheese and cilantro

Stuffed Yorkshire \$15

mini yorkshire pudding loaded with braised beef, drizzled with red wine demi-glaze and horseradish aioli

Jalapeno Popper \$16

panko breaded jalapeno stuffed with cream cheese, cheddar cheese and bacon, topped with pico de gallo and garlic aioli

Chicken Bites \$17

boneless, choice of hot, honey garlic, sweet thai, saskatoon BBQ, honey sriracha glaze

Shared Bites

Breads & Spreads \$22

spicy carrot spread, fresh bruschetta, tzatziki, served with a selection of crackers and artisan breads

Buffalo Chicken Dip \$23

spicy buffalo chicken, cream cheese, blue cheese crumble, served with tortilla and fresh cut vegetables

Soup & Salad

Bison Barley \$10

bison, tomato, mixed vegetable, barley

Caesar Salad \$14

heart of romaine, shaved brussel sprouts, shredded parmesan, crisp garlic crouton, house made dressing

House Greens \$15

mixed greens, charred corn salsa, avocado, cherry tomato, feta cheese, creamy dill dressing

Entrees

all entrees come with a choice of side (add chef seasonal vegetable for \$4)

Portabella Burger \$24

herb marinated portabella, spicy carrot spread, arugula, charred corn salsa, roasted garlic aioli, brioche bun

Steak Burger \$24

fresh ground AAA patty, garlic aioli, aged cheddar, bacon jam, buttermilk fried onion, brioche bun

Beer Battered Cod \$24

lemon caper aioli, coleslaw, grilled lemon

Steak Sandwich \$28

6oz AAA Sirloin, garlic ciabatta, sauteed mushroom and onion, peppercorn sauce

Chicken Picatta \$32

pan fried chicken breast topped with a lemon caper butter reduction

Salmon \$42

crab stuffed, sun dried chipolte cream

Lobster Risotto \$44

creamy arborio rice, 4oz lobster tail, parmesan and asparagus

Beef Wellington \$64

AAA beef, mushroom duxelles, prosciutto, puff pastry, served with green peppercorn sauce

Prime Cuts

all prime cuts come with a choice of sauce & side (add chef seasonal vegetable for \$4)

Bone In

11oz Tomahawk Pork Chop
\$35

18oz Classic T-Bone
\$68

Boneless

6oz Tenderloin
\$54

12oz Ribeye
\$56

Steak Sauces

House Bearnaise
Classic Green Peppercorn
Sweet and Spicy Saskatoon BBQ
Red Wine Demi-Glace

Sides

Baked Potato
Sour Cream and Chive Mashed Potato
Crisp French Fry
Spicy Fried Brussel Sprouts
Maple Bourbon Glazed Carrots

Add to any entree or prime cut: Shrimp(5) \$16 Lobster Tail(5oz) \$24

Wine Selection

Red

Jackson Triggs Merlot

Canada

6oz \$12 9oz \$14 Btl \$42

Woodbridge Cabernet Sauvignon

USA

6oz \$14 9oz \$16 Btl \$46

Errazuriz Cabernet Sauvignon

Chile

Btl \$50

Cal Y Canto Full Red

Spain

Btl \$50

Cal Y Canto Oaked Red

Spain

Btl \$50

Trapiche Malbec

Argentina

Btl \$51

La Pianure Cabernet Franc

Italy

Btl \$52

Folonari Valpolicella

Italy

Btl \$58

Volcanic Hills Magma Red

Canada

Btl \$60

Ghost Pines Merlot

USA

Btl \$72

Layer Cake Cabernet Sauvignon

USA

Btl \$90

Chateauneuf Du Pape Sauvignon

France

Btl \$140

Wine Selection

White

Jackson Triggs Chardonnay

Canada

6oz \$12 9oz \$14 Btl \$42

Woodbridge Sauvignon Blanc

USA

6oz \$14 9oz \$16 Btl \$46

Errazuriz Sauvignon Blanc

Chile

Btl \$50

Cal Y Canto Dry White

Spain

Btl \$50

La Pianure Pinot Grigio

Italy

Btl \$52

Bella Terra Chardonnay

Canada

Btl \$55

Kim Crawford Pinot Gris

New Zealand

Btl \$68

Volcanic Hills Magma White

Canada

Btl \$60

Kim Crawford Sauvignon Blanc

New Zealand

Btl \$68

Monte Creek Chardonnay

Canada

Btl \$60

Rose/Sparkling

Jackson Triggs Rose

Canada

6oz \$12 9oz \$14 Btl \$42

La Marca Prosecco

Italy

Btl \$60

Moet & Chandon

France

Btl \$175

Villa Conchi Cava Brut

Spain

Btl \$70

Freixenet Cordon Negro Brut

Spain

Btl \$50

Dom Perignon

France

Btl \$420

Liquor Selection

Classics Retold \$12

Tequila Old Fashioned
Anejo tequila, bitters triple sec

Vesper Martini
gin, vodka, kina lillet

Capone Manhattan
whiskey, vermouth, bitters

Whiskey Sour
bourbon, lemon

Godfather
bourbon, amaretto

Stinger
cognac, creme de menthe

Cocktails \$12

Rocky Margarita
tequila, cointreau

Moscow Mule
vodka, ginger beer

Paralyzer Paradise
kahlua, choice of saskatoon berry voda or regular

Silver Cloud
amaretto, dark creme de cacao, kahlua

Saskatchewan Caesar
vodka, spices

Templetini
blue curacao, gin

Espresso Martini
baileys, espresso vodka, kahlua

Red Wine Sangria
brandy, cointreau, red wine

Peach Sangria
peach schnapps, rose

Spirits \$7.50

*Luby Bower, Alibi, Smirnoff, J&B,
Gilbey's, Crown Royal, Captain Morgan's*

Beer \$8 btl/\$9 draft

*Local and Domestic Draft
Domestic, Import & Local Bottle*