

EST 1965

FOUR SEASONS

RESTAURANT & TERRACE

A Saskatoon dining tradition overlooking the South Saskatchewan River

Soups & Greens

Carrot Soup with Pumpkin Seed Oil GF | V 12

Velvety carrot soup finished with aromatic pumpkin seed oil.

Chef's Daily Soup 7

A daily creation prepared by our culinary team.

Spring Salad GF 19

A refreshing blend of romaine and spinach with cherry tomatoes, cucumber, radish, red onion, feta cheese, smoked salmon, and lemon vinaigrette.

Caesar Salad 19

GF | V Option Available

Crisp romaine tossed with shaved spicy bacon, shaved asiago, house-made Caesar dressing and croutons.

Strawberry Spinach Salad GF | V 19

Fresh spinach topped with ripe strawberries, creamy goat cheese, red onion, blueberries, toasted pecans, and house-made lemon vinaigrette.

Herb Wedge Salad 18

Crisp iceberg lettuce topped with bacon, cherry tomatoes, crumbled blue cheese, and creamy dill buttermilk ranch dressing.

Add grilled chicken breast or grilled shrimp to any salad. 9

Appetizers

Crab & Shrimp Croquettes 20

Golden crab and shrimp croquettes accompanied by mango-dill chili sauce and served in a delicate rice paper basket on a bed of fresh greens.

Smoked Salmon Carpaccio 22

GF Option Available

Thinly sliced smoked salmon with arugula, watermelon radish, caper berries, whipped horseradish, and a black sesame pastry ring.

Beef Carpaccio 22

GF Option Available

Thinly sliced beef tenderloin topped with arugula, shaved parmesan, cherry tomatoes, extra virgin olive oil, and a black sesame pastry ring, served with freshly baked carrot olive bread.

Seared Ahi Tuna 22

Sashimi-grade ahi tuna, perfectly seared and served with fresh mango salsa, soya sauce, and honey dressing.

Mozzarella & Tomato Caprese V 22

GF Option Available

Fresh mozzarella and vine-ripened tomatoes finished with basil pesto, caper berries, pumpkin seed oil, and freshly baked carrot olive bread.

Chef's Charcuterie & Cheese Board 24

GF Option Available

A chef-selected assortment of grilled seasonal vegetables, artisan cheeses, cured meats, olives, caper berries, crackers, and freshly baked carrot olive bread.

V VEGETARIAN | VG VEGAN | GF GLUTEN-FREE

Please inform your server of any allergies or dietary restrictions.

Handhelds

All handhelds are served with French fries and mango coleslaw.

Gluten-free brioche buns available upon request.

Park Town Burger	24	Clubhouse Sandwich	24
A juicy 7 oz beef patty topped with cheddar cheese, lettuce, tomato, red onion, pickled cucumber, and garlic herb mayo on a brioche bun.		Layers of roast beef, ham, turkey, cheddar cheese, lettuce, tomato, red onion, and horseradish mayo on multigrain bread.	
Bison Burger	24	Italian Sandwich	22
A flavourful 7 oz bison patty topped with bacon, lettuce, tomato, onion, pickled cucumber, and garlic herb mayo on a brioche bun.		Italian salami, mozzarella cheese, lettuce, tomato, pickled cucumber, and mayo on a toasted ciabatta bun.	
Beyond Burger V VG	24	Pulled Pork Sandwich	22
A grilled plant-based patty topped with avocado, lettuce, tomato, and red onion on a brioche bun.		Slow-cooked pulled pork topped with smoky bacon-chipotle barbecue sauce on a brioche bun.	
Greek Lamb Burger	24	Vegetarian Sandwich V VG	22
A seasoned 7 oz lamb patty topped with feta cheese, lettuce, tomato, onion, garlic herb mayo and tzatziki on a brioche bun.		Multigrain bread layered with lettuce, tomato, cucumber, red onion, avocado, and marinated tofu, finished with vegan margarine.	

Pasta

All pasta dishes are served with freshly baked carrot olive bread.

Gluten-free pasta available upon request.

Penne al Forno	24	Spaghetti Frutti di Mare	28
Baked penne pasta with grilled chicken breast, spinach mushrooms, cherry tomatoes, creamy basil sauce, and melted mozzarella cheese.		A seafood medley of shrimp, clams, salmon, scallops, and anchovies tossed in a sage-infused sauce.	
Fettuccine alle Verdure V	22	Spaghetti & Meatballs	24
Fettuccine tossed in a rich tomato-garlic sauce with seasonal vegetables and aromatic oregano.		House-made beef meatballs served over spaghetti in a rich tomato basil sauce.	
Penne all'Amatriciana	22	Chicken Parmesan	28
Penne pasta with bacon, onion, Parmesan cheese, tomato sauce, and fresh parsley.		Parmesan-crusting chicken breast served over fettuccine with marinara sauce and broccolini.	

Signature Entrées

Entrées are served with your choice of two sides.

Bacon-Wrapped Pork Medallions GF 28	Prosciutto-Wrapped Chicken Breast GF 26
Tender pork medallions wrapped in bacon and served with creamy Dijon sauce.	Chicken breast stuffed with asparagus and provolone cheese, wrapped in prosciutto, finished with dill, garlic, and spinach cream sauce.
Sticky Oven Barbecue Ribs GF 32	
Slow-cooked pork ribs glazed in house barbecue sauce.	

Choice of Sides

*Parmesan mashed potatoes | Roasted potatoes | Broccolini | Roasted vegetables
Sautéed mushrooms | Fries | House Salad*

From the Grill

Entrées are served with your choice of two sides.

Beef Tenderloin GF 58	Steak au Poivre GF 35
8 oz AAA beef tenderloin grilled to your preference.	8 oz AAA striploin coated with cracked peppercorns and finished with rich mushroom sauce.
Surf & Turf GF 65	Rib-Eye Steak GF 48
8 oz AAA beef tenderloin paired with a grilled lobster tail.	12 oz aged AAA rib-eye grilled to perfection.

Choice of Sides

*Parmesan mashed potatoes | Roasted potatoes | Broccolini | Roasted vegetables
Sautéed mushrooms | Fries | House Salad*

Seafood

Grilled Salmon GF 29	Pistachio-Crusted Pike GF 28
Grilled salmon topped with red caviar and served with purple mashed potatoes, roasted almond broccolini, and dill cream sauce.	Fresh pike fillet coated in a herb and pistachio crust, served with black garlic, parmesan mashed potatoes and roasted almond broccolini.
Trout Fillet GF 29	
Pan-seared trout fillet served with black garlic, parmesan mashed potatoes and roasted almond broccolini.	

Little Guests

Children 12 & Under

Chicken Nuggets & Fries 11	Spaghetti with Tomato Sauce V 11
Six crispy chicken nuggets served with crispy French fries.	Classic spaghetti tossed in house-made tomato sauce.
Fish Fingers & Fries 11	Grilled Cheese & Fries V 11
Six breaded fish fingers served with crispy French fries.	A toasted grilled cheese sandwich served with crispy French fries.

Desserts

Raspberry Chocolate Truffle Cake	12	Saskatoon Berry Cheesecake Brûlée	12
Decadent chocolate cake layered with raspberry truffle filling.		Creamy cheesecake infused with Saskatoon berries and finished with a caramelized brûlée topping.	
Profiteroles	12	Mango Panna Cotta GF	12
Golden choux pastries filled with vanilla cream, topped with ice cream and chocolate sauce.		Silky Italian-style custard infused with fresh mango.	
Chocolate Cake GF	12	Lavender-Lemon Ice Cream	12
Rich and indulgent gluten-free chocolate cake.		Premium Lavender-Lemon ice cream topped with imported Amarena wild cherries and mint whipped cream.	
		Chocolate Ice Cream Delight	14
		Chocolate ice cream topped with whipped cream, chocolate sauce and pistachio crunch.	

Nespresso & After Dinner Drinks

Specialty Coffee

Espresso Shot	4.5
Caffé Lungo	4.5
Americano	6
Cappuccino	6
Caffé Latte	6
Caffé Macchiato	6
Flat White	5.5
Espresso Macchiato	4.5
Caffé Mocha	6
French Press	10
Classic Hot Chocolate	5.5

After Dinner Drinks

B-52	10.5
Kahlua, Bailey's, Grand Marnier, coffee & whipped cream.	
Blueberry Tea	10.5
Amaretto, Grand Marnier, tea.	
Irish Coffee	10.5
Irish Whiskey, Kahlua, coffee & whipped cream.	
PT Coffee	10.5
Kahlua, Grand Marnier, Amaretto, & whipped cream.	
Spanish Coffee	10
Brandy, Kahlua, coffee & whipped cream.	