



HARWOOD'S

Temple Gardens
MINERAL SPA RESORT

OUR STORY

Temple Gardens is a great story about one community working together to build a destination attraction. The resort showcases the geo therapeutic waters drawn from the ancient sea-beds lying deep below the city's surface. We are proud to say that we have visitors from around the world coming to enjoy the resort's prairie hospitality.

Temple Gardens is an example of community economic development that started with a handful of local volunteers building a company that continues to give back to the community.

Our story is about people with true Saskatchewan~style "heart and soul".

Moose Jaw is a proud prairie city and we hope our story encourages other communities to work together to create their own successes.

Temple Gardens Mineral Spa Resort is unique in its philosophy:

"...Come for the warmth of our waters...stay for the warmth of our people".

OUR WISH IS THAT EVERY GUEST LEAVES FEELING MORE RELAXED,
REJUVENATED AND HAPPIER THAN WHEN THEY ARRIVED.



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TEMPLE GARDENS MINERAL SPA RESORT

SOUPS & SALADS

Chef's Soup of the Day ~ \$5
Roasted butternut squash soup ~ \$6
With wilted spinach

CLASSIC CAESAR
Classing dressing padano and buttered croutons ~ \$10

CLASSIC SHRIMP CAESAR
With East Coast shrimp ~ \$13

HARWOOD'S HOUSE SALAD
With gathered greens, toasted pumpkin seeds and Saskatchewan wild honey vinaigrette
\$10 Large ~ \$6 Small

SPINACH SALAD 🍴
With chickpeas, feta, warmed grape tomatoes, kalamata olives, artichokes
in a virgin olive oil and lemon dressing ~ \$11

MEDITERRANEAN SALAD 🍴
Cucumbers, sweet peppers, tomatoes, sweet onion, kalamata olives,
and baby iceberg lettuce tossed with feta basil vinaigrette ~ \$11

Add 5 oz. marinated chicken breast ~ \$4
Add a roasted garlic shrimp skewer ~ \$5

APPETIZERS

LOBSTER CORN DOGS with classic condiment ~ \$10

SALT AND PEPPER SHRIMP
Six Gulf shrimp fried in sea salt, pepper, chili flakes and corn breading ~ \$9

PEPPERED CALAMARI
Lightly seasoned calamari served with garlic aioli and arrabiata sauce ~ \$9

ASIAN PLATTER
Shrimp dim sum, chicken wontons, vegetarian spring rolls and pot stickers
Served with a sweet and spicy dip ~ \$9

BRUCHETTA
Fresh roma tomatoes, garlic, basil olive oil, balsamic glaze and parmesan cheese
Served on flat bread ~ \$8 Add feta ~ \$9

STUFFED MUSHROOM CAPS with blue cheese soufflé ~ \$9

🍴 chef recommends for a healthy choice

HARWOOD'S USES ONLY TRANS FAT FREE OIL

THE HARWOOD'S SIGNATURE STEAKS

All signature steaks are charbroiled and served with roast fingerling potatoes and fresh seasonal vegetables

CERTIFIED CANADIAN ANGUS BEEF TENDERLOIN
Wrapped in double smoked bacon, napped with a whiskey sauce
\$36 8 oz. cut \$32 6 oz. cut

CERTIFIED CANADIAN ANGUS RIB EYE
Served with garlic wild mushrooms and a whiskey sauce
\$27 8 oz. cut \$29 10 oz. cut

CERTIFIED CANADIAN ANGUS BLACK AND BLUE NEW YORK STRIP
Cast iron pan fried in a blackening spice, topped with Quebec blue cheese butter
\$25 8 oz. cut \$27 10 oz. cut

STEAK AU POIVRE
8 oz. top sirloin served with a peppercorn and dijon crust with a cognac cream sauce - \$23

HARWOOD'S SIGNATURE PRIME RIB
Certified angus prime rib served with traditional Yorkshire pudding with red wine au jus
\$25 8 oz. cut \$28 10 oz. cut
Add ounces for \$2.75

Add sautéed sweet onion and button mushrooms - \$3
Add a roasted garlic shrimp skewer - \$5

TEMPERATURE GUIDE

BLUE RARE seared on the outside, cool throughout
RARE COOL red center
MEDIUM RARE warm, moist, red center
MEDIUM hot, pink center
MEDIUM WELL hot with a slight trace of pink
WELL DONE cooked all the way through

ENTRÉES

All of our entrées are served with fresh seasonal vegetables and your choice of fingerling potatoes, mashed potatoes, red skin stuffed potato or seasoned rice

BLACKSTRAP - BRAISED BISON SHORT RIBS 🦆
Jerk rub black tiger shrimp, black-eyed peas, blackstrap braise sauce - \$25

CANADIAN GRILLED RACK OF LAMB
With a sun-dried cherry sauce and acorn squash - \$34

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APPLE SMOKED PORK RIBS
Slow roasted and basted with a Québec maple glaze sauce - \$26

ROASTED HALIBUT 🦆
Served with fresh crab hash and a saffron aioli - \$27

ORANGE CREPES FILLED WITH DUNGENESS CRAB AND MASCARPONE CHEESE
Accompanied by Atlantic grilled shrimp, scallops
Served with wilted garlic pine nut spinach and apricot brandy cream sauce - \$23

PISTACHIO ENCRUSTED SEARED PACIFIC SALMON AND POTATO GALETTE
Pooled with a burnt shallot sauce - \$24

ROASTED - FREERANGE CHICKEN 🦆
Organic seven ounce chicken breast, slow roasted with a chipotle garlic glaze - \$18

SUPREME CHICKEN WITH SUNDRIED SASKATOON BERRIES
Boursin cheese, sun-dried Saskatoon berries with a chokecherry sauce - \$21

CASHEW PAELLA 🦆
A vegetarian dish with bell peppers, baby corn, olives and cherry tomatoes in a paella rice with cashews - \$18

GNOCCHI WITH WILD MUSHROOMS
Shallots, wild mushrooms, sage, chopped arugula mushroom broth tossed with gnocchi and topped with parmesan cheese - \$19

THAI NOODLE BOWL
Rice noodles, snap peas, broccoli, green onions tossed in a red Thai sauce - \$18
Add chicken - \$4 Add shrimp - \$5

SUNDRIED - CHICKEN RAVIOLI
Red and yellow roasted pepper sauce with scallions, artichokes and parmesan cheese - \$18

THE CHEF'S OWN FETTUCCHINI
Fresh fettuccini in a basil cream sauce
Served with fresh asparagus, roasted red peppers - \$16
Add chicken - \$4 Add shrimp - \$5

ADD TO ANY ENTRÉE

SEAFOOD NEPTUNE
Fresh Alaskan crab leg, Atlantic shrimp, fresh asparagus and hollandaise sauce - \$8

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