



QUICHE OF THE DAY 

Quiche of the day served with house greens
Your server will describe today's selection ~ \$11

BURGERS

Burgers are topped with lettuce, tomatoes, red onions, mustard and relish
served with fries, soup or salad
Add cheese \$.95 ~ Add bacon \$.95 ~ Add mushrooms \$.95

THE BURGER

8 oz. sirloin burger grilled and rested on a toasted kaiser ~ \$8

SPICY LIME AND CHIPOTLE CHICKEN

6 oz. marinated chicken breast served with garlic aioli on a toasted kaiser ~ \$10

VEGETARIAN GARDEN BURGER 

Grilled garden burger with grilled portabella mushroom slices,
roasted red peppers, tomato relish, lettuce onion and tomatoes
served on a toasted kaiser ~ \$8

BISON BURGER 

6 oz. Carmen Creek bison burger seared with tomato relish, sautéed onions,
garlic aioli, lettuce and sliced tomato served on a toasted kaiser ~ \$9

HARWOOD'S

TEMPLE GARDENS MINERAL SPA RESORT

 chef recommends for a healthy choice

HARWOOD'S USES ONLY TRANS FAT FREE OIL




LUNCH MENU



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.



SOUPS AND SALADS

CHEF'S SOUP OF THE DAY ~ \$5

CLASSIC CAESAR

With classic dressing, padano and buttered croutons ~ \$8

CLASSIC SHRIMP CAESAR

With East Coast shrimps and British Columbia spotted prawns ~ \$10

HARWOOD'S HOUSE SALAD

With garden greens, toasted pumpkin seeds and Saskatchewan wild honey vinaigrette ~ \$10 large ~ \$6 small

SPINACH SALAD

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

MEDITERRANEAN SALAD

Cucumbers, sweet peppers, sweet onions, kalamata olives and baby iceberg lettuce tossed with feta basil vinaigrette ~ \$11

Add to any salad

5 oz. marinated chicken breast ~ \$4

Roasted garlic shrimp skewer ~ \$5

APPETIZERS

PULLED PORK "SLIDERS" with hand cut potato chips ~ \$9

LOBSTER CORN DOGS with classic condiments ~ \$10

SALT AND PEPPER SHRIMP

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

BRUSCHETTA

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

SANDWICHES

All items below come with fries, soup or salad

Side Caesars add \$2 ~ Sweet potato fries add \$2 ~ Onion rings \$2

B.L.T. SANDWICH

Naturally smoked bacon with sliced roma tomatoes and lettuce with a garlic aioli served on multi grain ~ \$9

SANDWICHES

All items below come with fries, soup or salad

CHICKEN CLUB HOUSE SANDWICH

Grilled chicken breast and double smoked bacon layered with aged cheddar cheese, fresh tomatoes, green leaf lettuce and mayonnaise on a ciabatta bun ~ \$11

CLASSIC REUBEN

Fresh corn beef shaved in house, piled high with swiss cheese, sauerkraut and a dijon mustard served on local rye bread ~ \$9

ANGUS PRIME RIB DIP

Shaved prime rib layered on a fresh sour dough baguette with pan au jus ~ \$10

TEMPLE GARDENS MONTE CRISTO

Egg dipped bread with smoked turkey, ham and swiss cheese ~ \$9

SMOKED CHICKEN QUESADILLA

Smoked chicken, green onions, tomatoes, sweet peppers and jalapeño cheese served with salsa and sour cream ~ \$10

MOOSE JAW'S OWN STEAK SANDWICH

8 oz. New York cut, grilled and served on a ciabatta bun with a prairie mushrooms and garnished with onion rings ~ \$15

GUINNESS BEER BATTERED HADDOCK AND CHIPS

8 oz. fresh North Atlantic haddock, beer battered and fried to a golden brown served with coleslaw and tarter sauce ~ \$12

CHICKEN TENDERS

Four chicken tenders fried to a golden brown served with choice of honey, dill or plum sauces ~ \$11

STUFFED PITA SANDWICH

Lettuce, spinach, tomato, cucumber, carrot, pea shoots and a garlic aioli ~ \$8

Add 5 oz. marinated chicken breast ~ \$4

Add a roasted garlic shrimp skewer ~ \$5

 chef recommends for a healthy choice

HARWOOD'S USES ONLY TRANS FAT FREE OIL

continued on backside