

THE TONQUIN PRIME RIB VILLAGE - MENU

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 \$14.75
Fresh mussels steamed in a white wine garlic tomato sauce
(Served when available)

Jumbo Shrimp Cocktail \$14.95
Plump, juicy, jumbo shrimp in our own zesty cocktail sauce

Smoked Salmon \$12.95
Thinly cut slices of B.C. smoked salmon with capers, onions and lemon

Escargot Provençal \$10.95
Large escargot broiled in our special garlic butter with a touch of pernod

Gamberi \$14.95
Prawns in garlic butter

Crab Cakes \$13.95
Handmade and fried until golden
served with mixed greens, thai dipping sauce and ginger wasabi beurre blanc

Soups

Soup du Jour \$6.25
Our chef's daily choice

Salads

Tonquin's House Salad \$9.95
Mixed field greens with matchstick carrots, cherry tomatoes, cucumbers and red cabbage.
Choice of dressings – Ranch, Creamy Italian, Raspberry Vinaigrette

Caesar Salad \$9.95
Fresh romaine lettuce mixed with croutons, bacon and parmesan cheese,
in our own roasted garlic dressing

Greek Salad \$12.95 for 2
One of the Tonquin's specialties \$16.95 for 4

Our Finest

Prime Rib of Alberta Beef \$28.95
Using only the finest specially aged Alberta Beef, we slow roast for extra flavour and tenderness.
Served and prepared Nick's way for over 35 years

Barbeque Ribs \$29.95
A full rack of baby back ribs baked in our homemade sauce

From Our Charcoal Broiler

All steaks are served with soup or salad, baked potato, vegetable and garlic toast.
Alberta Ranch T-Bone \$34.95

New York Cut \$29.95

Filet Mignon \$33.95

Steak au Poivre \$29.95

Rib Eye Steak \$31.95

Certified Angus Beef

Broiled Small Steak \$24.95

From the Coast

The following items are served with tomato juice or soup and the vegetable of the day.

Sole Normande \$27.95

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

Scallops en Brochettes \$31.95

Plump, juicy scallops together with bacon, sautéed in a seasoned beurre meunière

Prawns Point Alkinson \$31.95

Juicy shrimp sautéed, flamed in pernod and finished with a rich creamy mushroom sauce

Lobster Tails market value

Tender, juicy lobster tails broiled to perfection

Surf and Turf market value

Cut of New York Steak with a plump lobster tail, served with a bouquet of asparagus

Black & Blue Tuna \$28.95

Cajun style tuna, prepared to your liking. Served with ginger wasabi beurre blanc

Salmon \$28.95

Atlantic salmon stuffed with asparagus and baby shrimp with a Hollandaise sauce

Scampi \$34.95

Jumbo Prawn broiled then smothered in a special garlic beurre blanc sauce

Halibut \$31.95

7 oz. Oven baked halibut with a balsamic honey reduction

Something Different

The following items are served with tomato juice or soup and the vegetable of the day.

Pork Tenderloin \$22.95

Breaded pork tenderloins, topped with mushrooms and special rich gravy, served with a baked potato

Mushroom Chicken Florentine \$27.95

Oven baked chicken breast, stuffed with feta, spinach and mushrooms, served in our own mushroom sauce

Teriyaki Chicken \$27.95

Forget the rest, we have the best

Veal Picatta \$29.95

Lightly floured, pan seared and finished in a lemon beurre blanc

Charcoal Broiled Lamb Chops \$35.95

Greek style lamb chops served with baked potato

Desserts

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

Fresh desserts \$6.50

Vanilla Ice Cream \$4.75

Beverages

Espresso \$2.25

Cappuccino \$3.00

Café au Lait \$4.25

Coffee or Tea \$1.50

Soft Drinks \$2.00

Juices \$2.00

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.

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

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

House Wines

Tocornal Cabernet-Merlot, Chile
Tocornal Chardonnay, Chile
Henkell Trocken Piccolo, Germany
Ernest & Julio Gallo White Zinfandel, California

Glass	\$6.75
Half Litre	\$17.75
1 Litre	\$31.95

G.S.T. NOT INCLUDED IN MENU PRICES