

Soups



Tomato Bisque

~basil and balsamic scents~

\$6

Featured Soup

~ask your server for today's creation~

\$6

Salads

Papa G's Caesar salad

~baby romaine leafs, dressing, shaved parmesan flakes, olive croutons, charred lemons, and boar bacon bits~

\$9



Garden Greens

~mixed artisan greens, grape tomatoes, cucumbers, artichoke hearts, spun carrots, tarragon-red wine vinaigrette~

\$7



Vine Ripened Tomato Carpaccio

~sliced tomatoes, arugula,, drizzled with basil oil dressing, artisan greens, crushed pink peppercorns and sea salt~

\$9



Maple Beet and Spinach Salad

~maple glazed roasted beets, organic baby spinach, maple candied crushed pecan crusted Quebec goat cheese, maple balsamic reduction~

\$11



Vegetarian items



Papa George's
RESTAURANT & WINE BAR

Papa George's proudly uses local organically grown products please note that not all ingredients are listed, advise your server about food sensitivities or preferences and please ensure you speak to a manager regarding severe allergies

Dale Nutt, Executive Chef

Appetizers

House Cured Salmon Gravlax

~sliced salmon, sweet red onion chutney, horseradish cream,
sourdough melba toasts, and a vodka cucumber coulis~

\$15



Spinach and Artichoke Fingers

~mixed with dill and Alberta Feta cheese,
wrapped and baked in buttery phyllo~

\$10

Pan seared Scallops

~with Alberta farmed shiitakes,
garlic-thyme cream reduction, fried leek and Faro grain patty~

\$16

Crispy Alberta Boar Belly

~slow braised and quick seared boar belly, apple- rhubarb chutney,
duck fat fried root vegetable hash~

\$14

Elk pot pie

~seared elk loin, foraged forest mushrooms,
pearl onions, rosemary-red wine reduction, puff pastry shell~

\$14



Paul Andrew built the Hotel Cavell in the 1920s on the site currently occupied by Papa George's Restaurant. The "JASPER CAFÉ" sign advertises 'Ice Cream' and 'Box Lunches' and a Jasper Park Lodge limousine is parked out front. When Paul added a 'Beer Parlour' to his hotel a few years later the Alberta Liquor Control Board would not tolerate the association to the British heroin nurse so he renamed it the Astoria Hotel after the river flowing past Mount Edith Cavell. This prominent snow and glacier covered peak is visible to the south.

Paul was a true pioneer of the tourism business in Jasper, a few years after he established the Astoria he had the opportunity to purchase the Athabasca Hotel. He also purchased the Pyramid Hotel and then owned all of the hotels in the village. He sold the Astoria to his brother George in 1944. As you can see from the picture to the right Paul was an avid fisherman as he stands with his catch in front of the restaurant. There is a good chance that those fine trout were featured on the menu that evening.



Lighter Fair

Game Burger

~ground bison, elk and venison burger, sweet and spicy pepper relish, goat cheese aioli, chiffonade of spinach, duck fat fried baby red potatoes ~
\$18

Jambalaya Risotto

~chorizo sausage, smoked chicken, tiger prawns, peppers, onions, cherry tomato and creamy Arborio~
\$22

Fish and Chips

~beer and buttermilk battered halibut, house cut fries, apple cranberry coleslaw, herb aioli~
\$22



Butternut Squash Ravioli

~fried leeks, wilted spinach, toasted almond honey vinaigrette
Tarragon red pepper coulis~
\$16

Beef and Greens Penne

Grilled skirt steak, wilted spinach with shallot, walnut, fried prosciutto, red grapes, English stilton and whole wheat penne
\$24



Papa George Andrew, seen here lounging under his favourite grapefruit tree (which he grew from a seed). Story has it that in the winter when business was slow George would take an order from the odd patron and shout it loudly as he passed through the kitchen doors. Then if the preparation of the meal took too long he would berate the chef even though he was both waiter and cook. The Astoria Restaurant earned a reputation for good food and it is still one of Jasper's most popular cafes.

Socrates George Andrew, known locally as 'Soc', carried on the tradition of fine food. He is pictured standing in front of one of his 'tour buses', a VW window van with retractable fabric roof panel. In 1960 Soc built the 'Andrew Motor Lodge' down the street from the Astoria. Today the Astoria Hotel and Papa George's Restaurant is still owned and operated by the Andrew family.





House Specialties

Bison Tenderloin

~5 oz bison tenderloin, merlot jus,
creamed potatoes, charred baby carrots~

\$43

Seared BC Sockeye Salmon Filet

~Chardonnay and dill beurre blanc,
mushroom ravioli, saffron buttered green asparagus~

\$36

Grilled New York Cut Steak

~8 oz Sterling Silver striploin, duck fat fried baby red potatoes,
oven roasted vine tomatoes, caramelized balsamic onions~

\$40

Cashew Crusted Ruby Trout

~served with a basil-blueberry gastric,
lemon scented risotto, minted buttery green beans~

\$34

Rack of Australian Lamb

~a garlic, rosemary, and pink peppercorn rubbed lamb rack,
brandy and apricot pudding, oregano-lemon tossed baby potato salad, charred asparagus~

\$42

Brome Lake Duck Breast

~citrus jus, white bean cassoulet with duck confit,
fig, and apricot, baby carrots, forest mushroom ragout~

\$38



Papa George's proudly uses local organically grown products
please note that not all ingredients are listed, advise your
server about food sensitivities or preferences and please ensure
you speak to a manager regarding severe allergies

Dale Nutt, Executive Chef