

FRY BREAD TACO 🌶️

Fry Bread, Taco Beef or Chicken, Shredded Cheese, Guacamole, Lettuce, Sour Cream, Pico De Gallo. \$13¾

CHICKEN GYOZA

Chicken Dumplings, Scallions, Ponzu Dipping Sauce. \$12¾

ARTICHOKE AND SPINACH DIP 🌶️ 🌱

Artichoke Hearts, Baby Spinach, Sautéed Onions, Garlic, Cream Cheese, Cayenne, Mozzarella, Parmesan Cheese, Crostini. \$15¾

CHARCUTERIE PLATTER (FOR 2) 🌶️

Cured/Dried Meats, Gourmet Cheeses, Assorted Olives, Dried Fruit, Walnuts, Creamed Alberta Honey, Black Currant Preserves, Baguette Rounds. \$33¾

Substitute Gluten Free Crackers for \$2½

TRUFFLE PARMESAN FRIES 🌱 ✕

Crispy Fries, Truffle Oil, Freshly Grated Parmesan Cheese, Parsley, Garlic Aioli. \$13½

SWEET POTATO FRIES 🌱 ✕

Sweet Potato Fries, Chipotle Mayo. \$12¼

TRADITIONAL POUTINE ✕

French Fries, Cheese Curds, Gravy. \$13½

CALAMARI 🌶️

Fried Breaded Calamari, Jalapeños, Fresh Herbs, Tzatziki Sauce. \$18¾

CHICKEN WINGS ✕

1 Pound Fried Chicken Wings, Choice of Sauce, Celery Sticks, Ranch Dressing. \$18¾

(Barbeque ✕, Hot 🌶️🌶️ ✕, Lemon Pepper ✕, Honey Garlic, S&P ✕)

CLASSIC NACHOS ✕ 🌱 🌶️

Perfect for sharing! Hand Cut Corn Tortillas, Black Olives, Green Onions, Fresh Jalapeños, Nacho Cheese, Sour Cream, Fire Roasted Salsa, Pico De Gallo. \$23¾

Add Guacamole for \$4½ ✕ 🌱

Add Nacho Beef or Chicken for \$5¼ ✕ 🌶️

CLASSIC CAESAR SALAD

Romaine, Herb Croutons, Smoked Bacon, Garlic Caesar Dressing, Parmigiano Reggiano, Garlic Toast, Fresh Lemon. \$13¾

Add Chicken Breast \$7¾ 

Add Black Tiger Shrimp \$7¾ 

CALIFORNIA COBB SALAD 

Baby Mixed Greens, Grilled Herb Chicken, Smoked Bacon, Green Onions, Egg, Cherry Tomatoes, Avocado, Blue Cheese Crumbles, House Vinaigrette. \$22¾

Substitute Black Tiger Shrimp at No Additional Cost. 







SPARTAN SALAD  

Creamy Garlic Hummus, Artisanal Greens, Cucumber, Kalamata Olives, Tomatoes, Onion, Roasted Red Peppers, Lemon Vinaigrette. \$16¾

Add Chicken Breast \$7¾ 

Add Black Tiger Shrimp \$7¾ 

SIDE ORDERS

French Fries  	\$5¾
Side Salad  	\$6¾
Side Caesar Salad	\$6¾
Sweet Potato Fries  	\$8¾
Truffle Parmesan Fries  	\$9¾
Poutine 	\$9¾
Soup of the Day	\$6¼
Gravy 	\$3½
Chicken Breast 	\$7¾
Sautéed Shrimp 	\$7¾
Garlic Toast 	\$3¾

BEVERAGES

Soft Drinks	\$3
Coffee	\$3
Tea	\$3
Hot Chocolate	\$3¼
Sparkling Water	\$3½

**BURGERS PLUS COME WITH A CHOICE OF SIDE:
FRENCH FRIES, COLESLAW, SOUP OR SALAD**

Substitute Sweet Potato Fries for \$3.

Substitute Poutine or Truffle Parmesan Fries for \$4.

CHEESEBURGER

Grilled 6oz Alberta Beef Patty, Cheddar Cheese, Mayo, Tomato, Lettuce, Pickle, Onion, Brioche Bun. \$17¾

Substitute Beyond Meat™ Patty for \$2½ ✓

Substitute Gluten Free Bun \$2 ✕

Add Smoked Bacon for \$3

SMOKY BARBEQUE BURGER

Grilled 6oz Alberta Beef Patty, Applewood Smoked Bacon, Smoked Cheddar Cheese, Caramelized Onions, Mushrooms, BBQ Sauce, Saskatoon Berry Mayo, Brioche Bun. \$22¾

Substitute Beyond Meat™ Patty for \$2½ ✓

Substitute Gluten Free Bun \$2 ✕

CRISPY CHICKEN BURGER 🌶️

Crispy Fried Chicken Breast, Jalapeño Jack Cheese, Chipotle Mayo, Lettuce, Tomato, Pickle, Brioche Bun. \$19¾

Add Smoked Bacon for \$3

BUFFALO CHICKEN WRAP 🌶️🌶️

Fried Chicken Tenders, Red Hot Sauce, Cheddar Cheese, Ranch, Lettuce, Tomato, Flour Tortilla. \$18¾

Add Smoked Bacon for \$3

CAJUN CHICKEN SANDWICH 🌶️🌶️🌶️

Cajun Spiced Chicken Breast, Monterey Pepper Cheese, Garlic Aioli, Tomato, Lettuce, Onion, Schiacciata Bun. \$18¼

Add Smoked Bacon for \$3

Substitute Gluten Free Bun \$2 ✕

ARTISAN CHICKEN CLUB

Herbed Chicken Breast, Crispy Bacon, Smoked Cheddar, Roasted Red Pepper Aioli, Tomato, Lettuce, Artisan Bun. \$18¾

Substitute Gluten Free Bun \$2 ✕

NY YORK STEAK SANDWICH

In-House Hand-Cut 8oz New York Striploin, Sautéed Mushrooms, Compound Butter, Garlic Baguette. \$37¾

Substitute Gluten Free Bun \$2 ✕

MAAINS

(available after 4 pm)

TAGLIATELLE BOLOGNESE

Classic Italian Bolognese Sauce, Vin Rouge, Tagliatelle Pasta, Parmigiano Regiano, Fresh Herbs, Garlic Toast. \$24¼

PEPPER PRAWN LINGUINE

Black Tiger Prawns, Creamy Roasted Red Pepper Sauce, Vin Blanc, Onions, Mushrooms, Linguine Pasta, Café de Paris Toast. \$26¾

BUFFALO RUN STEW

Slow Braised Buffalo, Root Vegetables, Rich Espagnole Sauce, Fresh Herbs, Gold, Bannock. \$34¼

Substitute Gluten Free Bun \$2 

NEW YORK STRIPLOIN STEAK

In-House Hand-Cut 8oz New York Striploin Steak, Herbed Compound Butter, Mashed Potatoes, Seasonal Vegetables. \$39¾

CHICKEN SUPREME MADAGASCAR

Pan Seared Chicken Supreme, Velvety Green Peppercorn Sauce, Mashed Potatoes, Seasonal Vegetables. \$33¼

JALAPEÑO CREAM SALMON

Atlantic Salmon Fillet, Fresh Jalapeño, White Wine Citrus Cream Sauce, Mashed Potatoes, Seasonal Vegetables. \$36¼

HADDOCK FISH AND CHIPS

Battered Haddock, French Fries, Coleslaw, Tartar Sauce, Lemon. \$22¼

CRÈME BRULÉE CHEESECAKE

French Bruléed Cheesecake, Fresh Berries, Whipped Cream. \$11¼

CHOCOLATE DECADENCE

Vegan Chocolate Cake, Chocolate Ganache, Berries, Fruit Coulis. \$11¼

LEMON CREAM CAKE

Vanilla Cake, Cream Cheese Filling, Lemon Mousse, White Chocolate, Whipped Cream \$11¼

DESSERTS