CHICKEN GYOZA

Chicken Dumplings, Scallions, Ponzu Dipping Sauce. \$133/4

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. \$25³/₄

Add Guacamole for \$4¾ 🛞 🌾 Add Nacho Beef or Chicken for \$7¾ 🛞

CHICKEN WINGS 🗵

1 Pound Fried Chicken Wings, Choice of Sauce, Celery Sticks, Ranch Dressing. \$19³/₄ (Barbeque ^(⊗), Hot ^(⊗), Lemon Pepper ^(⊗), Honey Garlic, S&P^(⊗))

CALAMARI 🍊

Fried Breaded Calamari, Jalapeños, Fresh Herbs, Tzatziki Sauce. \$193/4

TRUFFLE PARMESAN FRIES

Crispy Fries, Truffle Oil, Freshly Grated Parmesan Cheese, Parsley, Garlic Aioli. \$131/2

SWEET POTATO FRIES V

Sweet Potato Fries, Chipotle Mayo. $13\frac{1}{2}$

TRADITIONAL POUTINE

French Fries, Cheese Curds, Gravy. \$131/2

Add a choice of side: French Fries, Coleslaw, Soup or Salad \$5¾ Add side Sweet Potato Fries \$8¾ Add side Poutine or Truffle Parmesan Fries \$9¾

FRY BREAD TACO 🎺

Fry Bread, Taco Beef or Chicken, Shredded Cheese, Guacamole, Lettuce, Sour Cream, Pico De Gallo. \$15³/₄

CHICKEN TACO 🎺

Baby Flour Tortillas, Taco Chicken, Shredded Cheese, Guacamole, Lettuce, Sour Cream, Pico De Gallo, Shoestring Tortilla Chips. \$15³/₄

Substitute Gluten Free Corn Tortilla at No Additional Cost

BEEF TACO 🎺

Baby Flour Tortillas, Taco Beef, Shredded Cheese, Guacamole, Lettuce, Sour Cream, Pico De Gallo, Shoestring Tortilla Chips. \$15³/₄

Substitute Gluten Free Corn Tortilla at No Additional Cost

FISH TACO 🍊

Baby Flour Tortillas, Tempura Battered Haddock, Coleslaw, Siracha Aioli, Fresh Jalapeños. \$15³/₄₂

VEGGIE TACO

Baby Flour Tortillas, Fresh Avacado, Coleslaw, Siracha Aioli, Fresh Jalapeños. \$15³/₄

SPICY SQLUTEN FRIENDLY VEGETARIAN Parties of 8 people or more, subject to 18% service charge.

Substitute Gluten Free Corn Tortilla at No Additional Cost

FACOS

DOUBLE PEPPERONI & HOT HONEY 🥑

Artisan Flat Bread, Basil Tomato Sauce, Aged Mozzarella, Pepperoni, Cupping Pepperoni, Hot Honey, Dry Chili Flakes. \$19³/₄

TRIPLE CHEESE

Artisan Flat Bread, Basil Tomato Sauce, Aged Mozzarella, Aged Medium Cheddar, Grana Padano. \$18¾

SWEET & SAVORY

Artisan Flat Bread, Basil Tomato Sauce, Aged Mozzarella, Smoked Bacon, Ham, Pineapple, Chili Honey. \$19³/₄

MARGHERITA

Artisan Flat Bread, Basil Tomato Sauce, Aged Mozzarella, Cherry Tomato Blend, Olive Oil, Fresh Basil. \$19³/₄

PESTO CHICKEN 🏉

Artisan Flat Bread, Basil Tomato Sauce, Aged Mozzarella, Pesto, Herb Chicken, Pineapple, Black Olives, Chili Honey. \$19³/₄

PEPPERONI

Artisan Flat Bread, Basil Tomato Sauce, Aged Mozzarella, Pepperoni. \$183/4

CHICKEN BBQ

Artisan Flat Bread, Basil Tomato Sauce, Aged Mozzarella, Herb Chicken, Red Pepper, Green Onion, BBQ Sauce, Fresh Parsley. \$19³/₄

Substitute Gluten Free Shell \$2 😣

TUNA SUSHI BOWL 🥔 🌾

Sushi-Grade Tuna, Sushi Rice, Teriyaki Sauce, Edamame, Fresh Mango, Radish, Cucumber, Shredded Lettuce, Green Onion, Sesame Seeds, Kizami Nori, Siracha Aioli Dressing. \$25½ Substitute Chicken Breast or Black Tiger Shrimp at No Additional Cost

VEGETARIAN BOWL 🎺 🌾

Fresh Avocado, Sushi Rice, Teriyaki Sauce, Edamame, Fresh Mango, Radish, Cucumber, Shredded Lettuce, Green Onion, Sesame Seeds, Kizami Nori, Siracha Aioli Dressing. \$22½

CLASSIC CAESAR SALAD

Romaine, Herb Croutons, Smoked Bacon, Garlic Caesar Dressing, Parmigiano Reggiano, Garlic Toast, Fresh Lemon. \$13³/₄

Add Chicken Breast or Black Tiger Shrimp \$73⁄4

CALIFORNIA COBB SALAD 🛞

Spring Mix, Grilled Herb Chicken, Smoked Bacon, Green Onions, Egg, Cherry Tomatoes, Avocado, Blue Cheese Crumbles, House Vinaigrette. \$22³/₄

Substitute Black Tiger Shrimp at No Additional Cost. 😿

MEDITERRANEAN GREEK SALAD 🔀

Romaine Lettuce, Cucumber, Red Onion, Feta Cheese, Red Pepper, Kalamata Olives, Herb Dressing, and Garlic Flat Bread. 14^{3}

Add Chicken Breast or Black Tiger Shrimp \$73/4 🔀



BURGERS & MORE COME WITH A CHOICE OF SIDE: FRENCH FRIES, COLESLAW, SOUP OR SALAD

Substitute side Sweet Potato Fries for \$3. Substitute side Poutine or Truffle Parmesan Fries for \$4.

CHEESEBURGER

Grilled 6oz Alberta Beef Patty, Cheddar Cheese, Mayo, Tomato, Lettuce, Pickle, Onion, Brioche Bun. \$20³⁄₄

Substitute Beyond Meat[™] Patty for \$2½ ∨ Substitute Gluten Free Bun \$2½ × 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. \$23³/₄

> Substitute Beyond Meat™ Patty for \$2½ √ Substitute Gluten Free Bun \$2½ ⊗

CRISPY CHICKEN BURGER

Crispy Fried Chicken Breast, Jalapeño Jack Cheese, Chipotle Mayo, Lettuce, Tomato, Pickle, Brioche Bun. \$21³⁄₄

Add Smoked Bacon for \$3

BUFFALO CHICKEN WRAP

Fried Chicken Tenders, Red Hot Sauce, Cheddar Cheese, Ranch, Lettuce, Tomato, Flour Tortilla. \$19³/₄

Add Smoked Bacon for \$3

NASHVILLE STYLE CRISPY CHICKEN BURGER 🚧

Cajun Dusted Fried Chicken Breast, Hot Honey, Creamy Coleslaw, Aioli Mayo, Dill Pickles, Brioche Bun. \$21³⁄₄

Add Smoked Bacon for \$3

CAJUN CHICKEN SANDWICH

Cajun Spiced Chicken Breast, Monterey Pepper Cheese, Garlic Aioli, Tomato, Lettuce, Onion, Schiacciata Bun. \$21³/₄

Add Smoked Bacon for \$3 Substitute Gluten Free Bun \$2½ 🔀

ARTISAN CHICKEN CLUB

Herbed Chicken Breast, Crispy Bacon, Smoked Cheddar, Roasted Red Pepper Aioli, Tomato, Lettuce, Artisan Bun. \$21³/₄

Substitute Gluten Free Bun \$21/2 🔀

NY YORK STEAK SANDWICH

In-House Hand-Cut 8oz New York Striploin, Sautéed Mushrooms, Compound Butter, Garlic Baguette. \$37³/₄

Substitute Gluten Free Bun \$21/2 🔀



BLACKENED CHICKEN 🔀

Cajun Crusted Chicken Breast, Fresh Lemon, Chef Choice of Potato, Seasonal Vegetables. \$29¼

NEW YORK STRIPLOIN STEAK 🗵

In-House Hand-Cut 8oz New York Striploin Steak, Herbed Compound Butter, Chef Choice of Potato, Seasonal Vegetables. \$39³/₄

HADDOCK FISH AND CHIPS 🔀

Battered Haddock, French Fries, Coleslaw, Tartar Sauce, Lemon. \$221/4

SPAGHETTI BOLOGNESE

Classic Italian Bolognese Sauce, Vin Rouge, Spaghetti Pasta, Grana Padano, Fresh Herbs, Garlic Toast. \$241⁄4

Substitute Gluten Free Pasta And Toast \$4 🔀

CHICKEN BACON ALFREDO

Sliced Herb Chicken Breast, Smoky Bacon, Creamy Alfredo Sauce, Vin Blanc, Onions, Mushrooms, Fresh Basil, Linguine Pasta, Café de Paris Toast. \$26³/₄ Substitute Gluten Free Pasta And Toast \$4 (X)

PRAWN PESTO PASTA

Prawns, Creamy Pesto Sauce, Vin Blanc, Onions, Mushrooms, Grape Tomatoes, Linguine Pasta, Garlic Toast. \$26³/₄

Substitute Gluten Free Pasta And Toast \$4 🔀

SEAFOOD MARINARA

Seafood Medley, Marinara Sauce, Vin Blanc, Fresh Basil, Garlic, Onions, Red Peppers, Spaghetti Pasta, Garlic Toast. \$26³/₄

Substitute Gluten Free Pasta And Toast \$4 🔀

SEAFOOD ALFREDO

Seafood Medley, Alfredo Sauce, Vin Blanc, Fresh Basil, Mushrooms, Onions, Linguine Pasta, Grana Padano, Garlic Toast. \$26¾

Substitute Gluten Free Pasta And Toast \$4 🔀

MUMBAI CURRY VEGETABLE LINGUINE

Velvety Curry Cream Sauce, Red Peppers, Cherry Tomatoes, Vin Blanc, Onions, Mushrooms, Fresh Basil, Linguine Pasta, Café de Paris Toast. \$20³/₄

Add Chicken Breast, Black Tiger Shrimp, or Seafood Medley \$73/4



French Fries 送 🏏	\$5¾
Side Salad 🗵 🏹	\$6¾
Side Caesar Salad	\$6¾
Sweet Potato Fries 🛞 🏹	\$8¾
Truffle Parmesan Fries 送	\$9¾
Poutine 💌	\$9¾
Soup of the Day	\$6¼
Gravy 🔀	\$31⁄2
Chicken Breast 🚿	\$7¾
Sautéed Shrimp 🔀	\$7¾
Garlic Toast 🌾	\$3¾

\$3½
\$3½
\$3½
\$4
\$4

CRÈME BRULÉE CHEESECAKE V

French Bruléed Cheesecake, Fresh Berries, Whipped Cream. \$11¼ Add Ice Cream \$4

CHOCOLATE UTOPIA CAKE *Y*

6 Layer Chocolate Cake, Fresh Berries, Double Vanilla Ice Cream. \$14³/₄

RED VELVET CAKE V

Triple Layered Moist Red Velvet Cake, Fresh Berries, Whipped Cream. $12^{3/4}$ Add Ice Cream 4

