

DINNER MENU

SOUP

GAZPACHO 8
salsa fresca crostini

SEAFOOD BOUILLABAISSSE 14
mix seafood, pepper rouille crostini

APPETIZERS

SIGNATURE CHICKEN COBB SALAD 26
greens, bacon rasher, avocado, boiled egg
blue cheese, tomato, chicken breast
roasted garlic vinaigrette

KETO SALAD (V) 21
quinoa, mixed greens, avocado, hazelnuts
sunflower seeds, balsamic strawberries & pomegranate-
raspberry dressing

CHICKEN WINGS 24
choice of:
BBQ sauce,
buffalo,
honey garlic
served with ranch dressing

CRISPY CALAMARI 22
tzatziki dip

SHRIMP COCKTAIL 22
poached shrimps, lemon slices
cocktail sauce

DIM SUMS
(shrimps har gow, chicken dumpling, pork shumai)
peanut sesame, szechuan chili sauce
5 pcs - 23
12 pcs - 39
16 pcs - 48

VEGETARIAN TRIO SLIDERS 24
sliced tomatoes, mozzarella, basil, balsamic glaze
chickpea patty, fattoush salad, tahini sauce
seared tofu, teriyaki glaze, asian slow, spicy aioli

TRIO BISON SLIDERS 26
sweet & spicy hawaiian, glazed pineapple, cheddar cheese, honey dill aioli
smoked gouda, bacon & onion jam, shredded lettuce, tomato, garlic aioli
swiss cheese, mushroom, caramelized onions, chipotle aioli

HANDHELDS

all handhelds items come with your choice of fries, sweet potato fries or side salad

KRISPY FRIED CHICKEN 23
crispy chicken breast, tomato house made pickle
shredded lettuce, cajun aioli, brioche

BEETS & CHICKPEA BURGER (V) 22
vegan aioli, lettuce, tomatoes, pickle
onions, vegan potato buns

SIGNATURE BURGER 25
7oz CAB patty, smoked gouda, bacon & onion jam
shredded lettuce, tomato, toasted brioche

(V) - vegan

MAINS

FISH & CHIPS 29

beer battered manitoba pickerel, fries
coleslaw, tartar sauce, mushy peas

BUTTER CHICKEN 28

marinated chicken thigh, butter sauce
cucumber mint raita, toasted cashew,
basmati rice, grilled naan, poppadum

BANGER & MASH 22

bratwurst sausages, potato mash, onion gravy

🐟 LAKE MANITOBA PICKEREL TACOS 27

warm tortilla, cabbage slaw
pico de gallo, roasted garlic aioli

SPAGHETTI AL POMODORO (V) 20

nature's farm pasta, tomato sauce,
shaved grana padano, roasted garlic toast

+ meatballs 12
+ chicken breast 10
+ shrimp 12
+ flat iron steak 22

FROM THE GRILL

all from the grill items will be served with creamy mash potatoes and seasonal vegetables

6 OZ. CAB TENDERLOIN 50

10 OZ. CAB STRIPLOIN 49

BBQ BABY BACK RIBS 44

6OZ ASC SEARED KING SALMON 40

sauces: natural jus, béarnaise, lemon beurre blanc, herb butter

DESSERTS

STRAWBERRY CAKE 16

fresh strawberries, chiffon cake
raspberry coulis, citrus mousse

STICKY TOFFEE PUDDING 16

whiskey toffee sauce, almond brittle,
vanilla bean ice cream

LEMON CHEESECAKE 16

graham sable, lemon gel
fresh berries

SKILLET COOKIES 18

warm chocolate fudge,
vanilla ice cream, bourbon caramel sauce,
cinnamon whipped cream

(V) - vegan

🐟 Pickerel fillets are from Lake Erie that are
Marine Stewardship Council (MSC) certified.