



# LUNCH & DINNER

## NIBBLES

HOUSE KETTLE CHIPS 5  
HONEY TOASTED BEER NUTS 7  
AROMATIC CURED OLIVE MIX 9

TRUFFLE PARMESAN FRIES 9  
SWEET POTATO FRIES WITH CHIPOTLE 9

## STARTERS

**HEIRLOOM CAULIFLOWER FRITTERS 17**  
Spiced Plum Sauce + Pistachio Dukkha Crunch

**CHEF'S CHEESE-CUTERIE 29**  
Artisanal Cheese + Cured Meats + Preserves  
Housemade Pickles + Bread Crisps + Lavosh

**HAND MADE LOCAL PEROGIES 21**  
"Country Perogy Shop" Perogies + Bacon  
Caramelized Onion + Scallion + Sour Cream

**CHICKEN WINGS 23**  
Choice of:  
Hot / Buffalo / Honey Hot / BBQ Rye / Salt & Pepper  
Hand Cut Crudités + Blue Cheese Dressing

**CRISPY CALAMARI 22**  
Buffalo Sauce + Blue Cheese Dressing

**SIGNATURE CHICKEN COBB SALAD 24**  
Mixed Leaves + Bacon Rasher + Avocado  
Boiled Egg + Blue Cheese + Tomato  
Chicken Breast + Roasted Garlic Vinaigrette

**CAESAR SALAD 19**  
Romaine + Shaved Parmesan + Brioche Crouton  
Bacon Rasher + Garlic & Lemon Dressing  
+ Chicken Breast 10  
+ Tiger Shrimp 12  
+ Flat Iron Steak 22

## BETWEEN THE BREAD AND HANDHELDS

*All between the bread and handheld items come with Fries, Sweet Potato Fries, or Side Salad*

**VG BURGER 24**  
Fresh Ground 7oz CAB Patty + Smoked Gouda  
Bacon and Onion Jam + Roasted Garlic Aioli  
Shredded Lettuce + Tomato + Toasted Brioche Bun

**KRISPY FRIED CHICKEN 21**  
Crispy Breaded Chicken Breast + Tomato  
Housemade Pickle + Shredded Lettuce  
Cajun Aioli + Toasted Brioche Bun

**GRILLED CAB STEAK SANDWICH 27**  
Pepper Marinated Flat Iron Steak  
Grilled Garlic Ciabatta + Mustard Spread  
Arugula + Pickled Onion + Jus

**VEGAN LENTIL WALNUT BURGER (V) 21**  
Lentil Walnut Patty + Avocado + Tomato + Arugula  
Vegan Mustard Mayo + Pretzel Bun

**QUESADILLA (V) 19**  
Spinach Flour Tortilla + Mixed Cheese  
Onion + Tomato + Bell Pepper + Jalapenos  
Served with Sour Cream and Salsa  
+ Guacamole 2 + Chicken Breast 10  
+ Tiger Shrimp 12 + Flat Iron Steak 22

**LAKE MANITOBA PICKEREL TACOS 21**  
Warm Flour Tortilla + Cabbage Slaw  
Pico de Gallo + Roasted Garlic Aioli

## MAINS

**BUTTER CHICKEN 26**  
Marinated Chicken Thigh + Butter Sauce  
Cucumber Mint Raita + Toasted Cashew  
Jeera Basmati Rice + Grilled Naan + Poppadum

**VEGAN BUDDHA BOWL (V) (GF) 24**  
Marinated Tofu + Turmeric Quinoa + Roasted Beets  
Sweet Potato + Edamame + Avocado + Cabbage Slaw  
Teriyaki Sesame Dressing

**FISH & CHIPS 28**  
Beer Battered Manitoba Pickerel + Fries  
Tartar Sauce + Coleslaw

**SPAGHETTI AL POMODORO (V) 19**  
Nature's Farm Pasta + San Marzano Tomato Sauce  
Genovese Basil + Shaved Grana Padano + Garlic Toast  
+ Meat Balls 12 + Chicken Breast 10  
+ Tiger Shrimp 12 + Flat Iron Steak 22

## FROM THE GRILL

*All grilled items come with Creamy Mashed Potatoes and Seasonal Vegetables*

**6oz CAB TENDERLOIN 50**      **14oz BONE-IN MANITOBA PORK LOIN 36**  
**10oz CAB STRIPLOIN 48**      **6oz ASC SEARED KING SALMON 40**

Choice of Sauce: Natural Jus / Béarnaise / Lemon Beurre Blanc

---

## DESSERTS

---

### TRIPLE CHOCOLATE CAKE 18

Flourless Dark Chocolate Cake + Milk Chocolate Mousse  
White Chocolate Pearls + Berry Coulis

### LEMON CHEESECAKE 18

Graham Sable + Lemon Gel + Meringue Kisses  
Fresh Berries

### STICKY TOFFEE PUDDING 16

Whiskey Toffee Sauce + Almond Brittle  
Vanilla Bean Ice Cream

---

## HOUSE WHITE & SPARKLING WINES

---

### RED ROOSTER PINOT GRIS, OKANAGAN VALLEY, CANADA

5oz 14 / 9oz 20 / ½ Bottle 29 / Bottle 57

### CLAUDE VAL ROSE, LANGUEDOC-ROUSSILLON, FRANCE

5oz 12 / 9oz 19 / ½ Bottle 27 / Bottle 54

### ST. MARTIN CHARDONNAY, PAYS D'OC, FRANCE

5oz 12 / 9oz 18 / ½ Bottle 26 / Bottle 48

### THORNBURY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

5oz 13 / 9oz 19 / ½ Bottle 27 / Bottle 54

### TAWSE RIESLING, NIAGARA, CANADA

5oz 15 / 9oz 22 / ½ Bottle 31 / Bottle 60

### JAUME SERRA CAVA BRUT, SPAIN

5oz 13 / Bottle 55

---

## HOUSE RED WINE

---

### ROBERTSON SHIRAZ, BREEDER RIVER VALLEY, SOUTH AFRICA

5oz 12 / 9oz 18 / ½ Bottle 26 / Bottle 48

### CLAUDE VIALADE PINOT NOIR, PAYS D'OC, FRANCE

5oz 15 / 9oz 25 / ½ Bottle 32 / Bottle 63

### SIERRA LOS ANDES MALBEC, MENDOZA, ARGENTINA

5oz 14 / 9oz 20 / ½ Bottle 29 / Bottle 57

### CYPRESS CABERNET SAUVIGNON, CENTRAL COAST, CALIFORNIA

5oz 15 / 9oz 25 / ½ Bottle 32 / Bottle 63

### CELLERS TARRONÉ SYRAH/GARNACHA, CATALUNYA/TARRAGONA, SPAIN

5oz 14 / 9oz 20 / ½ Bottle 29 / Bottle 57

---

## BEER/CIDER

---

**FARMERY LAGER**, MANITOBA, 473ML 9

**LEFFE BLONDE ALE**, BELGIUM, 335ML 9

**BUDWEISER/BUD LIGHT**, CANADA, 341ML 7

**ALEXANDER KEITH'S**, CANADA, 335ML 7

**CORONA**, CANADA, 330ML 8

**MICHELOB ULTRA**, CANADA, 341ML 8

**ERDINGER DUNKEL**, GERMANY, 500ML 14

**ANGRY ORCHARD CIDER**, CANADA, 473ML 10

---

## DRAFT BEER

---

**KILTER WAVES HAZY PALE ALE**, WINNIPEG 9

**STELLA ARTOIS LAGER**, BELGIUM 11

**LBJ 1919 BELGIAN PALE ALE**, WINNIPEG 9

**STANLEY PARK SUNSETTER PEACH WHEAT**, BRITISH COLUMBIA 9

**BARN HAMMER SATURDAY NIGHT LUMBERJACK  
DOUBLE IPA**, WINNIPEG 9

**GUINNESS, IRISH STOUT**, IRELAND 11

**CANADIAN BARLEY BLONDE LAGER**, WINNIPEG 9

---

## PORTS

---

**QUINTA DO INFANTADO RUBY**

2oz 10 / Bottle 84

**TAYLOR FLADGATE LBV**

2oz 9 / Bottle 78

**TAYLOR FLADGATE 10 YEAR**

2oz 12 / Bottle 118

(V) VEGETARIAN (GF) GLUTEN FREE

If you have any allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal.