

Appetizers, Starters & Snacks

available all day (11am to close)

Baked Three Cheese & Artichoke Dip served warm with Nacho Chips	\$ 9
Baked Brie served warm with Apricot Glaze, Roasted Garlic and Rosemary & Kalamata Olive Baguette	\$ 10
Baked Nachos loaded with Cheese, Diced Tomato, Jalapenos and Black Olives * Served with 4 oz. of Sour Cream & Salsa* * Add 4oz. side of Guacamole \$ 3 * Extra Topping(s) 1/4 lb. Spicy Ground Beef or Cheese \$ 3 each* * 1/2 Chicken Breast (diced) \$ 5.50*	\$ 13
Calamari or Cajun Calamari house marinated, tossed with Flour or Cajun seasoned flour & flash fried. Served with Tzatziki or Ranch Dip	\$ 10
Chicken Strips with Honey Mustard, Plum or Sweet Thai Chilli *add your Choice of Fries, Green or Caesar Salad for only \$ 2*	\$ 9
Cold Vegetable Plate assorted fresh and seasonal bites served with ranch dip	\$ 7
Dry Garlic Ribs seasoned with garlic salt	\$ 7
Edamame simply steamed and tossed with sea salt	\$ 6
Chicken Wings - a full pound! (approx. 12) Lemon Pepper, BBQ, Hot, Honey Garlic, Dry Garlic, Sweet Thai Chilli or Teriyaki	\$ 9
Popcorn Shrimp with Tequila-Lime cocktail sauce	\$ 8
Potato Skins with crumbled Pancetta, green onions & cheese *add 1/4lb of Spicy Ground Beef or Baby Shrimp for only \$ 3*	\$ 8
Prawn Lollipops in garlic butter with Chipotle Aioli sauce to dip " Fantastic!! "	\$ 8
Prawns with White Wine & Caper Cream served on Rosemary Olive Toasts	\$ 10
Poutine served in the traditional style with Cheese Curds and gravy	\$ 8
Quesadilla Roll made with refried beans, cream cheese, diced tomatoes, sweet peppers & green onions served with sour cream and salsa	\$ 8
Zucchini Sticks (1/2 lb.) Breaded and served with Sour Cream Ranch Dip	\$ 7

Sides and Soups

Cheese Toast \$4.50	Garlic Toast \$3.50	French Fries \$ 4
Seafood Chowder	Cup \$ 5 Bowl \$ 7	Soup of the Day Cup \$ 3 Bowl \$ 5
Baked French Onion	Bowl \$ 7	

Salads

Asian Noodle Salad rice vermicelli topped with 6 prawns in Thai Peanut Sauce	\$ 10
Caesar Salad all fresh, all classic, all "Hail Caesar!"	\$ 7
Chef's Cobb Salad mixed greens, tomato, cucumber, Black Forest ham, roast beef, hard boiled egg & cheese <i>with your Choice of Dressing</i>	\$ 12
Vegetarian Cobb Salad mixed greens, tomato, cucumber, snow peas, sweet peppers, hard boiled egg & cheese <i>with your Choice of Dressing</i>	\$ 11
Mixed Green Salad with tomato, cucumber & Balsamic marinated red onions <i>with your Choice of Dressing or our House Raspberry Vinaigrette</i>	\$ 7
Spinach Salad with red onion, crumbled Pancetta, Mandarin oranges <i>served with a Warm Poppy Seed Dressing</i>	\$ 9

add two Prawn Lollipops or 1/2 Charbroiled Chicken Breast for \$ 5.50
add chilled Baby Shrimp for \$ 3

Lunch Entrees

available until 5 pm

Baja Style Seafood Soft Tacos (3) flour tortillas stuffed with Baja seasoned halibut, Chipotle aioli, shredded lettuce, diced tomato and served with salsa & sour cream	\$ 12
BBQ Chicken Quesadilla with black olives, green onions & tomatoes, served with salsa, sour cream and your choice of fries, green or Caesar salad	\$ 12
Curried ½ Chicken Breast & Baby Shrimp with toasted almond Jasmine rice, tomato, onion & tzatziki dressing	\$ 14
Ground Beef Soft Tacos (3) loaded with spicy ground beef, nacho blend Cheddar cheese, sour cream and salsa	\$ 11
Shepard's Pie with rich gravy and choice of fries, green or Caesar salad	\$ 11
Steak Sandwich a delicious 6 oz. "Butcher's Block Reserve" NY Strip topped with onions rings and served with your choice of fries, green or Caesar salad	\$ 14
Three Egg Omelet with ham, tomato & cheese, served with fries, green or Caesar salad	\$ 11

Pastas

all of our pasta dishes are served with garlic toast

Classic Baked Lasagna a customer favorite!! Home made and delicious	\$ 12
Linguine Alfredo the rich & traditional Alfredo sauce (with some great options!!) <i>** Add: sliced chicken breast \$4 or two prawn lollipops \$5.50 or 6 oz. salmon filet \$7 **</i>	\$ 10
Penne tossed with chili spiced olive oil, roasted pine nuts, diced tomatoes & green onions	\$ 11
Penne with prawns & sliced chicken breast in a light tomato cream sauce	\$ 14
Seafood Linguine with scallops, shrimp & smoked salmon in a delightful dill cream	\$ 14



OUR FANTASTIC STEAKS

Alberta's Finest AAA Grade, Grain Fed Beef From **Butcher's Block**
You deserve the Best and we serve only the Best, in the following cuts:
(7 oz. Sirloin / 10 oz. Sirloin / 12 oz. New York Strip / 7 oz. Filet Mignon)

Charbroiled with our House Steak Spice

7 oz. \$ 19 10 oz. \$ 22 12 oz. \$ 25 7 oz. Filet \$ 22

With Green Peppercorn & Brandy Demi-Glace

7 oz. \$ 21 10 oz. \$ 23 12 oz. \$ 27 7 oz. Filet \$ 23

With Crumbled Blue Cheese & Grainy Dijon Cream

7 oz. \$ 22 10 oz. \$ 24 12 oz. \$ 28 7 oz. Filet \$ 24

Cajun Spiced with Spiced Chipotle Butter

7 oz. \$ 21 10 oz. \$ 23 12 oz. \$ 27 7 oz. Filet \$ 23

add Two Prawn Lollipops to your Steak for only \$ 5.50
add Garlic Sautéed Mushrooms to your Steak for only \$ 3

Dinner Entree's

Baked Wild Salmon brushed with Brown Sugar & Soy Glaze	\$ 20
Pork Loin Chop thick cut (8oz.) chop with Portabella Mushroom cream sauce	\$ 19
Curried Full Chicken Breast & Shrimp with toasted almond Jasmine Rice, tomato, diced onion & Tzatziki dressing	\$ 19
<i>*Half Chicken Breast & Shrimp Available for \$ 14*</i>	
Roast Chicken Breast with traditional seasoning & French herb and cream sauce	\$ 18

*All of our Steaks and Dinner entree's are served with the Chef's Choice of Potatoes or Rice
and are accompanied by Seasonal Vegetables unless otherwise noted*