

EXPLORERS LOUNGE

Salads & Appetizers

Add a grilled chicken breast or lemon pepper shrimp skewer to any of the below salads for 5

Caesar Salad Crisp romaine, Parmesan cheese, and seasoned croutons, all tossed in a buttermilk Caesar dressing	7
Mixed Green Salad Fresh greens garnished with cucumbers, cherry tomatoes, and julienne carrots	7
Jicama Slaw <i>signature</i> Julienne peppers, carrots, jicama, mandarin oranges, caramelized red onions, and toasted pumpkin seeds, all tossed with a ginger sesame vinaigrette	9
Vegetarian Dumplings Served with a Ponzu sauce	9
Baked Spinach & Artichoke Dip Served with pita wedges and vegetable crudité	11
Roasted Garlic & Red Pepper Hummus Served with vegetable crudité and mini bagel chips	9
Tortillas & Salsa	6
Dry Pork Ribs Served with BBQ Ranch dipping sauce	11
Chicken Wings One pound of chicken wings tossed in your choice of sauce (3 rd Degree, Hot, Honey - Hot, Honey Garlic, Teriyaki, BBQ, or Salt & Pepper) Served with carrots, celery, and Ranch dressing	12
Explorers Poutine Freshly cooked French fries topped with real Quebec cheese curds and smothered in home-made gravy	9
Jalapeno Bottle Caps Crispy battered jalapeno slices served with a mango chutney	9
Baked Nachos Tomato, buckwheat, and corn tortillas, oven baked with mixed cheese, red and green peppers, tomatoes, green onions, and jalapenos, served with sour cream and salsa Guacamole 2 Spicy Beef 3	13
Vegetable Crudités Carrots, celery, cucumber, cherry tomatoes, and broccoli, served with Ranch dressing	8

PLEASE ASK YOUR SERVER ABOUT OUR DAILY FEATURES

WE USE ZERO TRANS OILS

PRICES ARE SUBJECT TO CURRENT RATE OF GST AND ARE EXCLUSIVE OF GRATUITIES

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Entrées

All entrées are served with your choice of fries, green salad, or Caesar salad.
Substitute onion rings for 1.50 or poutine for 2

- Chicken Fingers** 13
Breaded chicken strips cooked golden brown, served with choice of plum sauce or honey mustard
- Chick-Inn Sandwich** *signature* 14
Blackened chicken breast, Provolone cheese, tomatoes, pea shoots, and leaf lettuce, with herb aioli on rye bread
- Mediterranean Wrap** 14
Diced cucumbers, red onions, peppers, and tomatoes, garnished with Feta cheese and a lemon vinaigrette, wrapped in a flour tortilla
- Steak Sandwich** 15
8 oz New York striploin grilled to your desired temperature and topped with sautéed mushrooms and onions, served on a toasted foccacia bread
- Fish & Chips** 13
Haddock fillets freshly battered in house, served with coleslaw and tartar sauce
- Louise Burger** 14
Certified Angus beef burger with jalapeno Havarti cheese served on a ciabatta bun garnished with lettuce, tomatoes, pickles, onion rings, and tarragon mayonnaise
(Vegetarian burger also available)
- Explorers Bison Burger** *signature* 15
Finished with a black garlic mayonnaise, tomato compote, deep-fried pickle and Gouda cheese served on a herb foccacia bun
- Philly Beef Sandwich** 14
Sliced AAA Alberta beef crusted with Dijon mustard and Herb de Provence, roasted slowly for maximum tenderness, topped with bell peppers, sautéed mushrooms, and Swiss cheese, served with au jus
- Combo Platter** 24
Baked nachos, breaded shrimp, chicken wings, mozzarella sticks served with salsa, sour cream, and Ranch dressing

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