

EXPLORERS LOUNGE

Salads

- Garlic Bread** \$7
Five pieces of freshly baked bread, seasoned with garlic butter and parsley.
- Add Cheese* \$3
- Caesar Salad** \$10
Crisp romaine lettuce, Parmesan cheese, bacon bits and seasoned croutons, all tossed in a creamy Caesar dressing.
- Greek Salad** \$10
Fresh garden vegetables tossed with Greek dressing, topped with black olives and feta cheese.
- Spinach & Strawberry Salad** \$10
Fresh strawberries, toasted pecans and soft goat cheese with raspberry vinaigrette dressing.
- Add chicken or sautéed shrimp to any salad* \$5

Appetizers

- Spinach & Artichoke Dip** \$12
Served warm with fried naan and corn tortilla.
- Loaded Potatoes** \$12
Potato skins loaded with sweet peppers, green onions, bacon bits and melted cheeses. Served with sour cream.
- Poutine Bowl** \$12
Hand-cut French fries with Québec cheese curds and plenty of gravy.
- Add bacon bits or extra cheese curds* \$3
- Add grilled chicken breast, donair meat, sautéed shrimp, or butter chicken* \$5
- Prime Rib Slider Board** \$14
Three prime rib mini burgers served with smoked bacon and cheddar cheese.
- Vegetarian Quesadilla** \$14
Grilled portabella mushroom, roasted red peppers, vine-ripened tomatoes, red onions, soft goat cheese and a blend of melted cheeses in a warm tortilla. Served with sour cream and salsa.
- Calamari** \$16
Lightly breaded, golden-brown calamari rings served with tzatziki dipping sauce. (For extra zing ask for them tossed in HOT sauce!)
- Legendary Wings**  *signature* \$16
One pound of our specially seasoned chicken wings, tossed in your choice of sauces: Mild, medium, hot, 3RD degree, honey hot, honey garlic, teriyaki, BBQ, sweet chili, or salt and pepper. Served with fresh crudité and ranch dressing for dipping.
- Nachos** \$18
Homemade corn tortilla chips topped with melted cheeses, sweet peppers, tomatoes, green onions and jalapeno peppers. Served with salsa and sour cream.
- Add extra cheese or guacamole* \$3
- Add spicy beef or chicken breast* \$5
- Explorers Party Platter** \$29
Wings, calamari, onion rings, tortilla chips and spinach & artichoke dip.
Serves 2 to 3 guests

Gluten-free options are available please ask your server for more details

All prices are subject to GST at the current rate and exclusive of gratuities. 15% gratuity will be added to tables of 6 or more.

FOOD ALLERGY NOTICE:

Please be advised that food prepared here may contain the below ingredients. Please speak to your server if you suffer from an allergy or have any concerns.



EGGS



DAIRY



WHEAT/
GLUTEN



SOY



PEANUTS



TREE
NUTS



SHELLFISH



FISH

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Fan Favourites

Clubhouse, beef dip, fish & chips, naan donair, crispy chicken, steak sandwich and all burgers are served with your choice of fries, green salad, or Caesar salad.
Substitute onion rings or sweet potato fries for \$4 or poutine for \$5.

Clubhouse Sandwich	\$17
Your choice of whole wheat, white, or marble rye bread stacked three high with smoked chicken breast, Tuscan baby greens, tomato, smoked bacon, cheddar cheese and savoury mayonnaise.	
Braised Beef Dip	\$17
Over ½ pound of braised beef with melted provolone cheese. Served with beef jus.	
Haddock Fish & Chips 	\$17
Two hand-battered haddock loins served with coleslaw and homemade tartar sauce.	
Naan Donair	\$17
Donair meat piled high with tomato, red onions, romaine lettuce and donair sauce wrapped together in a warm buttered naan.	
Crispy Chicken Breast Burger	\$18
Breaded chicken breast with pesto mayonnaise, smoked Gouda cheese, Bermuda onions and tomato. Served on a toasted brioche bun.	
Backwoods Burger 	\$18
An all-beef patty topped with melted cheddar, smoked bacon, Tuscan baby greens, tomato, 2 onion rings and BBQ sauce. Served on a toasted brioche bun. *Spicy black bean vegetarian patty also available*	
Steak Sandwich	\$20
6 oz. center-cut New York striploin grilled to perfection and topped with sautéed onions, mushrooms and melted provolone cheese. Served on a toasted Spolumbo bun.	
Alpine Elk Burger	\$21
Thyme-infused sautéed mushrooms, smoked Gouda cheese and truffle aioli. Served on a toasted brioche bun.	
Butter Chicken	\$21
A mild homemade butter chicken served over a bed of basmati rice with sour cream, cilantro and warm naan.	
Grilled Fresh Atlantic Salmon	\$24
Grilled to perfection with basmati rice, fresh seasonal vegetables, topped with a shrimp & dill cream sauce.	
Baby Back Ribs	
Slow roasted baby back ribs finished with Kansas City BBQ sauce. Served with Yukon gold mashed potatoes and seasonal fresh vegetables.	
½ rack	\$19
Full rack	\$29
<i>Add grilled chicken breast or sautéed shrimp</i>	\$5
10 oz. Alberta Bison Rib Eye	\$32
Alberta raised Bison with a cracked peppercorn brandy sauce. Served with Yukon gold mashed potatoes, seasonal fresh vegetables and sautéed mushrooms.	

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