



EXPLORERS LOUNGE

GETTING STARTED

GARLIC BREAD \$8

Five pieces of freshly baked bread, seasoned with garlic butter & parsley. *Add cheese \$4*

CAESAR SALAD \$10 | \$14

Crisp romaine lettuce, Parmesan cheese, bacon bits and seasoned croutons all tossed in a creamy Caesar dressing.

Add chicken or sautéed shrimp to any salad \$6.

GREEK SALAD \$12 | \$16

Fresh garden vegetables tossed with Greek dressing, topped with black olives and feta cheese.

SPINACH SALAD \$12 | \$16

Fresh strawberries, toasted pecan and soft goat cheese with raspberry vinaigrette dressing.

POUTINE BOWL \$12

Hand-cut French fries with Québec cheese curds and plenty of gravy. *Add bacon bits or extra cheese curds \$4. Add grilled chicken breast \$6*

LOADED POTATOES \$14

Potato skins loaded with tomatoes, green onions, bacon bits, and a blend of melted cheeses.

CALAMARI \$15

Lightly breaded, golden-brown calamari rings tossed with crispy pepper rings, soy sauce, sesame oil, and cilantro with a touch of sambal. Served with tzatziki dipping sauce.

SPINACH & ARTICHOKE DIP \$16

Served with warm fried naan.

QUESADILLA \$16

Braised brisket, fresh tomatoes, red onions, and a blend of melted cheeses in a warm tortilla. Served with sour cream and salsa.

Vegetarian option: substitute brisket with roasted portabella mushrooms

LEGENDARY WINGS \$16

One pound of our specially seasoned chicken wings, tossed in your favourite sauce and served with fresh crudité and ranch dressing for dipping.

Sauces: Hot, honey hot, honey garlic, buffalo, BBQ, sweet chili, maple syrup, butter chicken, or salt & pepper.

PRIME RIB SLIDER BOARD \$17

Three prime rib **MINI** burgers with smoked bacon and cheddar cheese. Served with a side of chipotle aioli.

MOUNTAINS OF NACHOS \$22

Homemade corn tortilla chips topped with a blend of melted cheeses, sweet peppers, tomatoes, green onions, and jalapeño peppers. Served with salsa and sour cream.

Add extra cheese or guacamole \$4

Add braised brisket or chicken breast \$6

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.



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



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FAN FAVOURITES

Clubhouse, beef dip, fish & chips, steak sandwich, and all burgers served with fries or Caesar salad. Substitute spinach salad for \$2, onion rings or sweet potato fries for \$4, or poutine for \$6

PASTA OF THE DAY \$16

Please inquire with your server for daily special.

CHICKEN FETTUCCINE ALFREDO \$18

Parmesan and garlic cream sauce tossed with chicken, parsley, mushrooms, bacon and fettuccine noodles.

CLUBHOUSE SANDWICH \$18

Whole wheat, white or rye bread stacked three high with roasted chicken breast, lettuce, tomato, bacon, cheddar cheese and savoury mayonnaise.

BRAISED BEEF DIP \$18

Over ½ pound of braised beef with melted provolone cheese. Served with beef jus.

BACKWOODS BURGER \$18 SIGNATURE

An all-beef patty topped with melted cheddar, smoked bacon, 2 onion rings, lettuce, tomato, and BBQ sauce. Served on a toasted brioche bun.

BEYOND BURGER \$18

A 100% plant-based patty topped with melted provolone cheese, truffle aioli, tomato, lettuce, and portabella mushrooms. Served on a toasted brioche bun.

ALOO GOBI \$18

Curried Yukon gold potatoes & cauliflower in a flavorful onion and tomato gravy with basmati rice.

CHICKEN BURGER \$20

Breaded or grilled chicken breast with chipotle aioli, smoked Gouda cheese, red onions, lettuce and tomato. Served on a toasted brioche bun.

HADDOCK FISH & CHIPS \$20 SIGNATURE

Two hand-battered haddock loins served with coleslaw and homemade tartar sauce.

STEAK SANDWICH \$22

6 oz. center-cut New York striploin topped with sautéed onions, mushrooms and melted provolone cheese. Served on a toasted Spolumbo bun.

ALPINE ELK BURGER \$25

Thyme-infused elk patty, with sautéed mushrooms, smoked Gouda cheese, tomato, green leaf lettuce and truffle aioli. Served on a toasted brioche bun.

BUTTER CHICKEN \$25

A mild homemade butter chicken served over a bed of basmati rice with yogurt, cilantro and warm naan.

MAPLE-SOY SALMON \$27

Pan-seared Atlantic salmon with maple-soy glaze garnished with scallions and lime. Served with basmati rice and fresh seasonal vegetables.

BABY BACK RIBS

Slow roasted baby back ribs finished with Kansas City BBQ sauce. Served with mashed potatoes, seasonal fresh vegetables and a side of coleslaw.

1/2 RACK \$25 FULL RACK \$32

Add sautéed shrimp or 1/2lb. Of wings \$8

10oz. ALBERTA ANGUS STRIPLOIN \$36

Hand-cut Alberta raised angus striploin with a cracked peppercorn brandy sauce. Served with Yukon gold mashed potatoes, seasonal fresh vegetables and sautéed mushrooms.

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CHILDREN'S MENU

MAINS

All below items come with a choice of French fries or carrot & celery sticks

GRILLED CHEESE SANDWICH \$8

Made with real cheddar cheese and grilled to perfection

FISH & CHIPS \$9

Battered haddock served golden & tartar sauce

CHICKEN FINGERS & PLUM SAUCE \$9

Tender chicken fillets served golden brown

MINI CHEESE BURGERS \$9

Two Mini cheese burgers & French fries

SWEETS

WE ALL SCREAM FOR ICE CREAM \$5

Chocolate, Vanilla Bean or Strawberry. Raspberry or Caramel sauce is available.

CHOCOLATE BROWNIE \$7

Rich fudge brownie served with whipping cream (May contain Nuts)

BEVERAGES

JUICE

Apple, Orange & Cranberry

\$3

ICE TEA

\$3

SHIRLEY TEMPLE

\$3

2% MILK

\$4

White or Chocolate

SOFT DRINKS

Pepsi, Diet Pepsi, 7up, Mountain Dew & Gingerale

\$3

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BEVERAGES

NON-ALCOHOLIC BEVERAGES

Regular Coffee or Tea	\$4
2% White or Chocolate Milk	\$4
Juice (Apple, Orange, Tomato, Pineapple, Cranberry)	\$4
Soft Drinks	\$4
Hot Chocolate	\$5

BEER

DRAFT BEER	16 oz	60oz
Molson Canadian	\$8.5	\$28.5
Coors Light	\$8.5	\$28.5
Coors Original	\$8.5	\$28.5
Pilsner	\$8.5	\$28.5
Belgian Moon	\$8.5	\$28.5
Big Rock Traditional Ale	\$8.5	\$28.5
Granville Island West Coast IPA	\$9.5	\$29.5
Granville Island Honey Lager	\$9.5	\$29.5

BOTTLE BEER	BOTTLE
Molson Canadian 341ml	\$7.5
Coors Light 341ml	\$7.5
Budweiser 341ml	\$7.5
Rickards Red & White 341ml	\$8
Sol 330ml	\$8
Heineken 330ml	\$8
Guinness 500ml	\$10

CIDERS

Strongbow Darkfruit 440ml	\$9
Strongbow Apple 440ml	\$9

WINE

SANGRIA

Red Sangria

10 Oz

\$10.00

60 Oz

\$45.00

White Sangria

\$10.00

\$45.00

RED WINE

Naked Grape Malbec, US

GLASS

(6oz)/(9oz)

\$11.00/\$15.00

BOTTLE

\$43.00

Redwood Creek Cabernet Sauvignon, US

\$11.00/\$15.00

\$43.00

Jackson Triggs Shiraz, CA

\$12.00/\$16.50

\$45.00

Dreaming Tree Pinot Noir, US

\$13.00/\$18.00

\$48.00

Open Merlot, CA

\$14.00/\$19.00

\$55.00

Ruffino Chianti, IT

\$14.00/\$19.00

\$55.00

Robert Mondavi Cabernet Sauvignon, US

\$15.00/\$20.50

\$58.00

See Ya Later Ranch Pinot Noir, CA

\$15.00/\$20.50

\$58.00

Black Sage 2016 Merlot VQA, CA

\$85.00

Mount Veeder 2016 Cabernet Sauvignon, US

\$128.00

WHITE WINE

Canyon Road Chardonnay, US

GLASS

(60z)/(90z)

\$11.00/\$15.00

BOTTLE

\$43.00

Jackson Triggs Sauvignon Blanc, CA

\$12.00/\$16.50

\$45.00

Saint and Sinner Pinot Grigio, CA

\$13.00/\$18.00

\$48.00

Ruffino Lumina Pinot Grigio, IT

\$14.00/\$19.00

\$55.00

Nobilo Sauvignon Blanc, NZ

\$14.00/\$19.00

\$55.00

Jackson-Triggs Reserve Riesling VQA, CA

\$15.00/\$20.50

\$58.00

Sumac Ridge Gewürztraminer VQA, CA

\$15.00/\$20.50

\$58.00

Robert Mondavi Chardonnay, US

\$17.00/\$21.50

\$60.00

ROSÉ WINE

Gallo Family White Zinfandel, US

GLASS

(60z)/(90z)

\$9.00/\$13.00

BOTTLE

\$40.00

SPARKLING

Ruffino Prosecco, IT (375 mL)

BOTTLE

\$30.00



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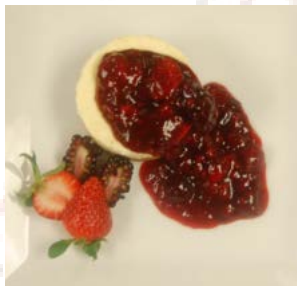
DESSERTS



CHOCOLATE MOLTEN CAKE **\$9**

Served with vanilla bean ice cream

Gluten Free



TRIPLE BERRY CHEESECAKE **\$9**

Cinnamon crumble base and topped with triple berry sauce



TRIPLE CHOCOLATE MOUSSE **\$9**

Three layers of fine chocolate, milk, dark and white chocolate layers



CARAMEL PECAN PIE **\$9**

Chocolate caramel pecan pie served with vanilla bean ice cream

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EGGS



DAIRY



WHEAT/
GLUTEN



SOY



PEANUTS



TREE
NUTS



SHELLFISH



FISH