



## GETTING STARTED

### SOUP OF THE DAY \$6

Please inquire with your server for daily soup.

### 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*

### SKILLET OF TATER TOTS \$14

Fried tater tots served with three cheese, bacon, and green onions. Served with sour cream.

### CALAMARI \$16

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.

### 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. 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*



VEGAN DISH



VEGETARIAN DISH



SIGNATURE DISH

### FOOD ALLERGY NOTICE:

Please be advised that food prepared here may contain the below ingredients.



## \*SINGLE USE MENU\*

\*Gluten-free options are available upon request\*

All prices are subject to GST at the current rate and exclusive of gratuities.

## FAN FAVOURITES

Chicken Caesar wrap, 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

### CHICKEN CAESAR WRAP \$18

Crispy chicken, romaine, bacon, croutons, and Parmesan cheese tossed in Caesar dressing and wrapped in a flour tortilla.

### CLUBHOUSE SANDWICH \$18

Your choice of whole wheat, white or rye bread stacked three high with roasted chicken breast, lettuce, tomato, smoked bacon, cheddar, and mayonnaise.

### BRAISED BEEF DIP \$18

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

### BACKWOODS BURGER \$18

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

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 panini bun.

### ALPINE ELK BURGER \$25

Hand formed ground elk & pork 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.

### BLACKENED ATLANTIC SALMON \$27

Cast iron skillet seared Atlantic salmon with shrimp and dill sauce. Served with basmati rice and fresh seasonal vegetables.

### BISON SHORT RIBS \$32

Braised in Alberta beef broth. Served with red skinned garlic mashed potatoes, fresh seasonal vegetables, and a brandy peppercorn sauce.

### 10 OZ. ALBERTA ANGUS STRIPLOIN \$36

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

## DESSERT

### CHOCOLATE MOLTEN CAKE \$9

Chocolate cake with a warm liquid center \*Gluten Free\*

### CHOCOLATE MOUNTAIN \$9

With an emerald lake and fresh berries

### TRIPLE CHOCOLATE MOUSSE \$9

Three layers of milk, dark, and white chocolate

### TRIPLE BERRY CHEESECAKE \$9

Cinnamon crumble base and topped with triple berry sauce



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