



TAKEOUT ONLY 403-522-5418

DINNER 5 PM - 9 PM

GARLIC BREAD \$8

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

SPINACH SALAD \$12 | \$16

Fresh strawberries, toasted pecan and soft goat cheese with raspberry vinaigrette dressing.
Add chicken or sautéed shrimp \$6.

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.

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.

CAESAR SALAD \$10 | \$14

Crisp romaine lettuce, Parmesan cheese, bacon bits and seasoned croutons all tossed in Caesar dressing.
Add chicken or sautéed shrimp \$6.

GREEK SALAD \$12 | \$16

Fresh garden vegetables tossed with Greek dressing, topped with black olives and feta cheese.
Add chicken or sautéed shrimp \$6.

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

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

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

PRIME RIB SLIDER BOARD \$17

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

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.

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.

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.

ALOO GOBI \$18

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

BLACKENED ATLANTIC SALMON \$27

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

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 cheddar, bacon, 2 onion rings, lettuce, tomato, and BBQ sauce. Served on a toasted brioche bun.

HADDOCK FISH & CHIPS \$20

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

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.

BISON SHORT RIBS \$32

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