

EXPLORERS LOUNGE

Small Plates

GARLIC BREAD | \$9

Five pieces of freshly baked bread, seasoned with garlic butter and parsley.

Add cheese | \$5

CAESAR SALAD \$12 | \$16

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

SPINACH SALAD \$12 | \$16

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

GREEK SALAD \$15 | \$18

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

Add grilled chicken or sautéed shrimps to your greens | \$8

POUTINE BOWL | \$15

Hand-cut French fries with gravy and Québec cheese curds.

Add bacon bits or extra cheese curds | \$5

Add grilled chicken breast | \$8

CALAMARI | \$20

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

QUESADILLA | \$21

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 | \$21

One pound of our specially seasoned chicken wings, tossed in your favourite sauce. Served with fresh crudités and ranch dressing.

Sauces: hot | honey hot | honey garlic | buffalo | BBQ | sweet chili | salt & pepper

Extra ranch dip | \$2.50

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Large Plates

All served with fries or caesar salad.

Substitutions: spinach salad for **\$4** | onion rings **\$6** | sweet potato fries **\$6** | poutine **\$8**.

Gluten-free bun/ bread available.

CLUBHOUSE SANDWICH | \$23

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

BRAISED BEEF DIP | \$23

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

CHICKEN CAESAR WRAP | \$23

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

HADDOCK FISH & CHIPS | \$23

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

CHICKEN BURGER | \$25

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

BACKWOODS BURGER | \$25

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

BEYOND BURGER | \$25

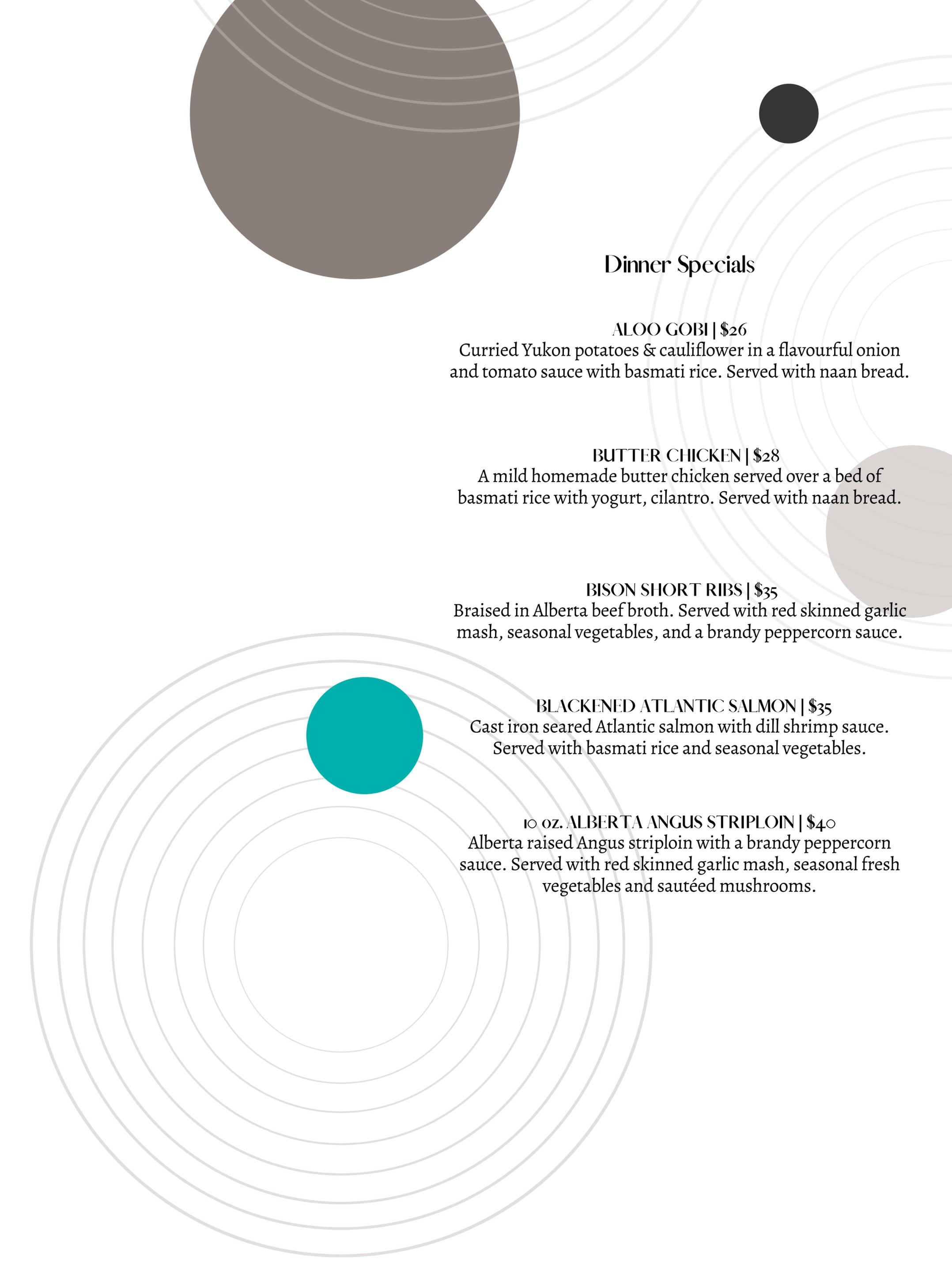
A 100% plant-based patty topped with melted provolone cheese, truffle aioli, tomato, lettuce, and portabella mushrooms. Served on a toasted brioche bun.

ALPINE ELK BURGER | \$29

Hand formed ground elk and pork patty topped with sautéed mushrooms, smoked Gouda cheese, tomato, lettuce, and truffle aioli. Served on a toasted brioche bun.

STEAK SANDWICH | \$30

6Oz. center-cut New York striploin topped with sautéed onion, mushrooms, and melted provolone cheese. Served on a panini bun.



Dinner Specials

ALOO GOBI | \$26

Curried Yukon potatoes & cauliflower in a flavourful onion and tomato sauce with basmati rice. Served with naan bread.

BUTTER CHICKEN | \$28

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

BISON SHORT RIBS | \$35

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

BLACKENED ATLANTIC SALMON | \$35

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

10 OZ. ALBERTA ANGUS STRIPLOIN | \$40

Alberta raised Angus striploin with a brandy peppercorn sauce. Served with red skinned garlic mash, seasonal fresh vegetables and sautéed mushrooms.



Sweet

CHOCOLATE MOLTEN CAKE | \$9

Gluten-free dark chocolate cake with a warm liquid center.

TRIPLE CHOCOLATE MOUSSE | \$9

Three layers of white, milk & dark chocolate, it's creamy, light and indulgently chocolatey.

MIXED BERRY CHEESECAKE | \$9

Cinnamon crumble base and topped with triple berry sauce and seasonal fresh berries.

ice cream add-on | \$4

your choice of vanilla bean, chocolate or strawberry ice cream.

Baileys coffee | \$10

Irish coffee | \$10

Espresso Martini | \$14