

STARTERS

GARLIC BREAD | 9

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

Chef's Recommendation:

add cheese baked to perfection | 5

POUTINE BOWL | 15

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

Chef's Recommendation:

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.

LEGENDARY WINGS | 21

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

Sauces:

hot | honey hot | honey garlic | buffalo | BBQ |

sweet chili | salt & pepper / extra ranch dip 2.50

BURGERS

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.

SPECIALS

BUTTER CHICKEN | 28

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

ALOO GOBI | 28

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



SALADS

CAESAR SALAD | sm. 12 | lg. 16

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

SPINACH SALAD | sm. 12 | lg. 16

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

GREEK SALAD | sm. 15 | lg. 18

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

Chef's recommendation:

add grilled chicken or sautéed shrimps | 8

MAINS

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: swap brisket for roasted portabella mushrooms

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.

STEAK SANDWICH | 29

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

SWEETS

TRIPLE CHOCOLATE MOUSSE | 9

Three layers of milk, dark, and white chocolate

CHOCOLATE MOLTEN CAKE | 9

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

TRIPLE BERRY CHEESECAKE | 9

Cinnamon crumble base and topped with triple berry sauce

Chef's Recommendation:

add your choice of ice-cream to any dessert | 2.50

strawberry, chocolate or vanilla-bean

 SIGNATURE DISH  VEGETARIAN DISH

Vegan cheese and/or gluten-free options available upon request.

PLEASE BE ADVISED THAT THE FOOD PREPARED HERE MAY CONTAIN THE BELOW INGREDIENTS:

Wheat/Gluten, Tree Nuts, Soy, Shellfish, Peanuts, Eggs, Fish and/or Dairy

All prices are subject to GST at the current rate and exclusive of gratuities.
\$5 surcharge will be added for all split-plates.

CHILDREN'S MENU

DINNER

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

GRILLED CHEESE SANDWICH | 10

Made with real cheddar cheese and grilled to perfection

FISH & CHIPS | 12

Battered haddock served golden & tartar sauce

CHICKEN FINGERS & PLUM SAUCE | 12

Tender chicken fillets served golden brown

MINI CHEESE BURGERS | 12

Two mini cheese burgers & French fries

 SIGNATURE DISH

 VEGETARIAN DISH

Vegan cheese and/or gluten-free options available upon request.



SWEETS

WE ALL SCREAM FOR ICE CREAM | 5

Chocolate, vanilla bean or strawberry ice cream with your choice of chocolate or caramel sauce

CHOCOLATE BROWNIE (may contain nuts) | 7

Rich fudge brownie served with vanilla bean ice cream