

STARTERS

"Food is the common ground, a universal experience"

James Beard

Appetizer Platter ~~\$\$\$~~ **\$22**
Designed to be shared with a sampling of our favorites; Campfire Elk, Dry Ribs, ½ lb wings, and spud wedges

Chips with Dip ~~\$\$\$~~ **\$8**
Fried to order kettle style chips with caramelized onion and shallot dip, roasted red pepper baba ganoush

Shrimp Cocktail ~~\$\$\$~~ **\$12.50**
It is a classic for a reason, jumbo shrimp with house-made cocktail sauce

Salmon Dugouts ~~\$\$\$~~ **\$11**
Gravlax in cucumber dugout with lemon dill aioli

Spud Wedges ~~\$\$\$~~ **\$12.50**
Crispy fried potato skin wedges filled with mashed potato, cheddar, bell pepper, house-made jalapeno hot sauce and sour cream

Calamari ~~\$\$\$~~ **\$12**
Lightly dusted in herbs and garnished with brunoise of red onion with garlic citrus dipping sauce

Camp Fire Elk ~~\$\$\$~~ **\$13**
Flame kissed seasoned ground elk on a skewer drizzled with Saskatoon berry chutney sauce with house-made bannock

Dry Ribs ~~\$\$\$~~ **\$12**
Slow simmered, then fried crispy and tossed in maple BBQ sauce

Wings ~~\$\$\$~~ **Half \$10.50**
Full \$14.50
With your choice of BBQ, jalapeno hot, salt and cracked black pepper, or honey garlic

Pork Belly ~~\$\$\$~~ **\$9**
Crispy pork belly glazed with honey, ginger and rice wine vinegar

A MEAZAR

A meal. A Caesar. Amazing.
Pair your Caesar with any combination skewer.

The Ranch Hand \$12
Beef slider, Italian sausage, and a large hot wing

The Commander \$15
Lobster tail, coconut shrimp, spring roll, and dry rib

Caesar Sold Separately

SALADS

Prairie Superfood Salad \$12.75

Loaded with nutrients, colours, and flavours. Containing, red cabbage, roasted beets, grilled broccoli, walnuts, pomegranate, sprouts, avocado and feta cheese, tossed with balsamic pomegranate vinaigrette

Caesar Salad \$14

Romaine lettuce tossed with our house-made zesty Caesar dressing, croutons and bacon

Cobb Salad \$18.50

Torn iceberg and romaine lettuce, garnished with grilled chicken breast, avocado, tomato, hard-boiled egg, crispy bacon and your choice of blue cheese or cheddar with choice of dressing

Strawberry Kale \$15

Strawberries, kale and mixed greens with candied walnuts, shaved red onion and balsamic vinaigrette

Enhance your Salad

Grilled Chicken \$5

Grilled Shrimp \$6



“The only thing I like better than talking about food is eating”
John Walters



SOUPS

Soup D'jour \$6

Prepared daily by our culinary team

French Onion \$9

Caramelized onion and herbs in a house-made broth, topped with French bread and cheese

Three Sisters with Bannock \$9

Traditional soup of beans, butternut squash, corn and smoked pork hock slow simmered in chicken broth



BURGERS AND SANDWICHES

“One cannot think well, love well, and sleep well, if one has not dined well.”

Virginia Woolf, *A Room of One's Own*

All burgers are garnished with lettuce, tomato, red onion, mustard and mayo

All burgers and sandwiches are accompanied with your choice of fries, soup, or salad
Substitute for a Caesar salad \$1

Roast Beef au Jus Melt \$17

A serious sandwich for a serious appetite. Half pound of roasted shaved beef with horseradish aioli and Swiss cheese with a side of au jus dipping sauce

Fishwich \$14

Beer battered cod loin fried crispy and golden topped with red cabbage coleslaw, tomato, onion and pickle and tartar sauce

BUILD YOUR OWN

\$17

Choose Your House-Made Patty

Beef Chuck, Bison, or Elk

Enhance Your Burger for a Dollar Each

Cheese, Bacon, Fried Egg

Double It Up and Add a Patty \$7

Chicken Sandwich \$16

Choice of grilled, buttermilk fried chicken, or buffalo, with garlic lemon aioli

Steak Sandwich \$23

Grilled over flame, topped with onion rings and drizzled with chimichurri sauce

Cuban Sandwich \$15

Grill pressed ciabatta filled with mojo roasted pork loin, ham, salami, pickles, mustard and Swiss cheese

Pulled BBQ Jackfruit \$13

The same texture as pulled pork but vegan, tossed in BBQ sauce

California Club \$14.50

Triple decker with grilled chicken breast, bacon, lettuce and tomato, mashed avocado and mayo

Vegetarian Italian Hot Sausage \$13

A no meat grilled sausage with peppers, onions and baba ganoush

BOWLS AND COMFORT CLASSICS

“The discovery of a new dish does more for the happiness of the human race than the discovery of a star.”

Jean Anthelme Brillat-Savarin, *The Physiology of Taste: Or, Meditations on Transcendental Gastronomy*



Fish and Chips \$16

Beer battered cod with fries, red cabbage coleslaw and tartar sauce

Texas Style Stew Meat Chili \$14.50

Beef stew meat slowly simmered in Chef Spice mix, tomatoes and chilies topped with shredded cheese and sour cream served with cornbread

Vegan Shepherd's Pie \$12.50

Lentils stewed with caramelized vegetable jus layered with grilled vegetables, mashed potato with Portobello gravy

Lasagna al Forno \$15

Layers of pasta filled with meat sauce, béchamel and bubbly cheese

Bison Stew \$18

Prairie raised Bison slow simmered with root vegetables served with basil laced mashed potato and bannock

Chicken Cashew \$15

A house favourite of grilled chicken, vegetables and toasted cashews in our signature sauce, served over rice

Elk Meatloaf \$14

Lean Elk mixed with herbs and spices, roasted and topped with a bell pepper and tomato glaze served with a side of basil laced mashed potato

Fried Chicken \$15

Buttermilk marinated chicken breast, leg and wing blended with spices and fried crispy and golden, with red cabbage slaw and French fries

SAUVIGNON BLANC

This crisp, lighter white wine is known for having a high level of acidity and a lot of citrus.

It is a great wine to pair with dishes that are lighter yet still packed full of flavor, and the herbaceous qualities often found in the wine often bring out the herbs in a dish.

DINNER ENTRÉES

“There is absolutely no substitute for the best. Good food cannot be made of inferior ingredients masked with high flavor. It is true thrift to use the best ingredients available and to waste nothing.”

James Beard

The dinner selections are accompanied with our vegetable of the day and your choice of basil laced mashed potato, roasted fingerling potatoes, or wild rice confetti rice pilaf

Pickarel Roulade **\$29.50**

Pride of the prairies caught pickarel rolled and stuffed with crab, spinach, and herbs

Pork Tenderloin Medallion **\$20**

Stuffed with roasted red pepper, spinach and boursin cheese with Saskatoon berry chutney

Poached Salmon **\$24.50**

Gently poached salmon atop blistered tomato citrus compote

Chicken Saltimbocca Supreme **\$26.75**

Chicken breast wrapped with prosciutto and herbs, stuffed with spinach and parmesan cheese with fire roasted tomato sauce

Rack of Ribs **\$25**

Fall off the bone tender ribs with red cabbage slaw, corn bread and a side of maple molasses baked beans

New York Strip **\$29.50**

AAA flamed kissed and grilled to your specifications and topped with peppercorn demi-glace

MERLOT

Merlot has one of the widest ranges of styles of any red wine from the light, quaffable merlots of the Veneto to the grandest of Bordeaux. Obviously one type of food doesn't go with them all but merlot is your flexible friend when it comes to wine pairing, smoother, rounder and less tannic than cabernet sauvignon with which, of course, it is often blended.

SWEET TREATS

"I am starting to think that maybe memories are like this dessert. I eat it, and it becomes a part of me, whether I remember it later or not."

Erica Bauermeister, The School of Essential Ingredients

All our desserts are made in house by our talented bakery team

Flourless Chocolate Cake \$7

A decadent chocolate dessert with raspberry coulis and crème Anglaise

New York Style Cheesecake \$8

Slow baked cheesecake with painted coulis and seasonal strawberries

Peanut Butter Chocolate Cake \$7

The perfect combination of chocolate and peanut butter covered in ganache

Saskatoon Berry Crepe \$6

Luscious Saskatoon berries a top of fresh made crepes filled with vanilla ice cream

Opera Cake \$7

Sponge cake layered with coffee crème and chocolate and topped with ganache



STRONGBOW CIDER

Although a variety of apples are involved, you'll get an eerie feeling that Honeycrisp apples is the staple choice to lift your spirits with a sweet, slightly tart, yet lovely and bright taste. It goes down smooth, but quickly reminds you that you're 'not in Kansas anymore' with its boozy aftertaste.

It's refreshing texture gently balances its acidity, sharpness and sourness, followed by a touch of sweetness with a mellow softness to give you a nice finish that lingers long after each sip.