



# BURGERS AND SANDWICHES

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

# SALADS

**Prairie Superfood Salad** \$12.75  
*Loaded with nutrients, colours, and flavours. Containing, red cabbage, roasted beet, 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

# 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*

**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, baba ganoush*

**Roast Beef au Jus Melt** \$17  
*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**

# BOWLS AND COMFORT CLASSICS

## **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*



*“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*