



STARTERS & TO SHARE

Chicken Wings

\$17.00

Sauces: Creamy Buffalo, Honey Garlic, Teriyaki, Louisiana Hot Sauce, Chipotle Mayo, Ranch or
Rub: Chipotle Mango, Cajun, Dill Pickle, Salt and Pepper, Lemon and Herb, Salt and Vinegar

Garlic pork ribs

\$16.00

Sauces: Creamy Buffalo, Honey Garlic, Teriyaki, Louisiana Hot Sauce, Chipotle Mayo, Ranch or Gochujang
Rub: Chipotle Mango, Cajun, Dill Pickle, Salt and Pepper, Lemon and Herb, Salt and Vinegar

Chicken Strips Breaded Parfried ThunderCrunch

\$16.50

Toast in salt and pepper, lemon wedges

Rocky Mountain Nachos

\$19.50

Mixed Cheese, Red Onion, Jalapenos, Black Olives, Peppers, Tomato, Guacamole, Sour Cream and Salsa

Add: Shredded Chicken

\$8.00

Add: Minced Beef

\$8.00

Flatbread

\$19.50

Hummus, Roasted Cauliflower, Seared Halloumi, Basil Pesto, Roasted Red Bell Pepper Puree

Vegetable Gyoza

\$14.50

6 pcs Vegetable gyoza with sauce

HANDHELDS & MORE

Choice of sides of fries or green salad

Trademark Burger

\$20.50

Two 4 oz house made patty, mustard aioli, onion ring, tomato, lettuce and bun.

Add: Bacon and Cheddar

\$4.00

Add: Mushroom and Cheddar

\$4.00

Traditional Beef Dip

\$21.00

Slow Roasted Beef, Grilled French Roll, mozzarella, Served Plenty of Au Jus
Philly It Up For \$3: Green Peppers, Onion, Mushrooms

Turkey or Chicken Bacon Club

\$18.50

Mayo, Bacon, Lettuce, Tomato, Onion, Buttered Rye bread

Pulled Pork Sandwich

\$18.50

Brioche Bun, Slow Braised Pork Shoulder, Coleslaw

BLTE

\$16.50

Bacon, Lettuce, Tomato, Egg, Onion, Mayo and bun

Plant Base Burger(V)(GF) \$21.50

Vegan cheese, onion ring, lettuce, tomato, mayonnaise, GF bun.



SOUP AND SALADS

Chef's Weekly Inspiration Soup

\$14.50

Served With Baguette

Laksa Soup

\$18.00

Spicy coconut broth, Rice noodle, Shredded carrots, Boiled egg, Basil, Fresh lime, Grilled Chicken

House Caesar

\$17.00

Fresh Chopped Romaine, crispy grana Padano cheese, Parmesan Cheese, House made Croutons, Crispy Bacon, Fried Capers house made dressing.

Mesquite Salad

\$19.50

Artisan greens, slice avocado, cucumber, corn salsa, shredded cheese, Grilled chicken, ranch

MAINS

Tex Mex

\$18.50

Rice, Artisan Greens, Black Beans, Corn Salsa, Roasted Bell Pepper, Onion, Tomato, Shredded Cheese, Chipotle Aoli, Cilantro, Minced Beef

Vegetarian Tex Mex (V)

\$16.50

Artisan Greens, Corn Salsa, Rice, Black Beans, Garbanzo, shredded carrots, Tomato, Vegan Cheese, tortilla chips, Chipotle Aoli

Fish and Chips

\$18.00

Two pcs beer batter fish, fries, coleslaw, lemon wedge, and tartar sauce.

Fried Chicken

24.00

Chicken, coleslaw, fries or rice and gravy

Sirloin Steak

\$47.50

Alberta Sirloin 8oz, Seasonal Vegetables, Kimchi fried rice, Hollandaise

Chicken or Beef Teriyaki Bowl

\$19.50

Rice, Broccoli, Bell Pepper, Mushrooms, Green Onion, Onion, Sesame Seeds, Teriyaki Sauce

PIZZA & PASTA

Meatlovers Pizza

\$24.50

Pepperoni, Ham, Beef, Bacon, Italian Sausage, Onion, Green Peppers

Hawaiian Pizza

\$24.00

Ham, Pineapple, Pepperoni, Mushroom, Green Pepper, Onion

Vegetarian Pizza

\$21.00

Black Olives, Onion, Tomato, Green Peppers and Artichoke.

Homemade Lasagna

\$22.50

Beef, bechamel, mozzarella, and parmesan are served with garlic stick bread.

Fettucine Alfredo

\$19.50

Alfredo Sauce, Garlic Bread Stick, Parmesan, Garnish with Green Onion

Spaghetti Bolognese

\$19.50

Bolognese Sauce, Garlic Stick Bread, Parmesan, Garnish with Green Onion

DESSERT

Homemade Apple Pie

\$12.00

With butter pecan ice cream

Creme Brulee Cheesecake

\$14.00

Strawberry compote, whipped cream

Banana Flambee' Sundae

\$10.50

Ripe Banana, rum, butter pecan ice cream, brown sugar, cinnamon, strawberry compote.