

# Dinner

## Bottlescrew Bill's Pub

### Appetizers

- Bison Sliders** | Three mini bison burgers with apple wrapberry chutney ... \$10.<sup>95</sup>  
**Beer Marinated Calamari** | with fresh tzatziki dip ... \$9.<sup>95</sup>  
**Hummus and Grilled Naan** | Housemade garlic hummus ... \$8.<sup>95</sup>  
**Asian Pot Stickers** | Sesame and ginger pork dumplings with soya dip ... \$9.<sup>95</sup>  
**Best Chicken Wings in Town** | Twice baked, various sauces, try bill's ... \$10.<sup>95</sup>  
**Crispy Salt and Pepper Dry Ribs** | Marinated in soya and garlic ... \$8.<sup>95</sup>  
**Saloon Poutine** | Real cheese curds and homemade gravy ... \$9.<sup>95</sup>  
**Sweet Potato Fries** | With chipotle aioli ... \$7.<sup>95</sup>  
**Chicken Fingers** | With fries & plum sauce ... \$11.<sup>95</sup>  
**Three Cheese Nachos** | With sour cream and black bean salsa ... \$14.<sup>95</sup>

### Pub Platter | Nachos, ribs, wings, onion rings, fresh hummus and veggies ... \$26.<sup>95</sup>

### Soups, Sandwiches & Salads

- Chef's Soup Du Jour** | Seasonal ingredients, made fresh daily cup ... \$3.<sup>50</sup> bowl ... \$5.<sup>50</sup>  
**Orange and Jalapeno Gazpacho** | Refreshingly chilled soup cup ... \$3.<sup>50</sup> bowl ... \$5.<sup>50</sup>  
**Clubhouse Croissant** | Smoked deli turkey, bacon & cheddar on a butter croissant ... \$11.<sup>95</sup>  
**Bistro Philly Cheesesteak** | Alberta beef thinly sliced, sautéed peppers and two cheeses ... \$13.<sup>95</sup>  
**Rocky Mountain Reuben** | Bison pastrami, swiss, sauerkraut & grainy mustard on marble rye ... \$13.<sup>95</sup>  
**Smokehouse Chicken Wrap** | Cajun chicken, peppers, cheddar & more ... \$12.<sup>95</sup>  
**Cowboy Quesadilla** | Chicken breast, roasted peppers, jalapenos, monterey jack cheese ... \$13.<sup>95</sup>  
*All served with a side of fries. Switch to caesar salad or artisan greens for \$1.<sup>95</sup>*  
**Angus Steak & Sweet Potato Salad** | Roasted corn, black bean salsa & chipotle ranch ... \$13.<sup>95</sup>  
**Creole Prawn and Noodle Salad** | With soya and sesame vinaigrette ... \$12.<sup>95</sup>  
**Goat Cheese and Strawberry Salad** | Candied walnuts, artisan greens & orange vinaigrette ... \$10.<sup>95</sup> **Charbroiled Caesar** | Grilled hearts of romaine with shaved asiago and pancetta ... \$8.<sup>95</sup>  
*Add grilled chicken breast \$4.<sup>95</sup>, angus steak \$5.<sup>95</sup>, or creole prawn skewer \$4.<sup>95</sup>*

### Classics

- Bacon Wrapped Meatloaf** | Roast garlic smashed, veggies & mushroom gravy...\$14.<sup>95</sup>  
**Sonofabitch Stew** | Our winning recipe as seen on "Eat, Shrink and Be Merry" ... \$13.<sup>95</sup>  
**Fish & Chips** | A large piece of battered haddock, Napa slaw & house tartar ... \$13.<sup>95</sup>  
**Steak Sandwich** | Charbroiled 6oz "C.A.B." sirloin with fries & beer battered onion ring garnish ... \$13.<sup>95</sup>  
**Bison Ravioli** | Made from scratch in-house with our own four-cheese alfredo ... \$14.<sup>95</sup>  
**Top Sirloin** | 8oz hand cut certified angus served with fries or smashed and fresh veggies ... \$17.<sup>95</sup>  
**Pork Baby Back Ribs** | With our smoky molasses bbq sauce and fries or smashed ... \$15.<sup>95</sup>

### Hand Crafted Burgers

- Handcrafted BBQ Beef Burger** | 8oz ground chuck with our house bbq sauce ... \$13.<sup>95</sup>  
**Saskatoonberry Bison Burger** | Alberta bison with apple-wrapberry chutney ... \$14.<sup>95</sup>  
**Chipotle Chicken Burger** | Tender grilled breast with roasted garlic peppernade ... \$14.<sup>95</sup>  
**Lamb Burger** | Ground lamb and fresh mint with fired peach chutney ... \$15.<sup>95</sup>  
**Kobe Beef Burger** | Rich and full flavoured, served with a thin slice of cambozola cheese ... \$16.<sup>95</sup>  
*Add sauteed mushrooms, peppernade, bacon, cheddar, swiss, or bleu cheese ... \$1.<sup>00</sup> each*  
*Or call it deluxe and add any 3 for ... \$2.<sup>50</sup>*

### Curry-In-A-Hurry

*We use a heat rating from 1 to 10, 10 being unbearably hot*

- Binu's Butter Chicken (2)** | Our sous chef's light and fragrant sweet curry ... \$10.<sup>95</sup>  
**Chicken Tikka Masala (4)** | Marinated with yoghurt, ginger and coriander ... \$11.<sup>95</sup>  
**Lamb Korma (6)** | Tender lamb with a spicy curry and creamy cashew sauce ... \$12.<sup>95</sup>  
**Beef Vindaloo (8)** | Hot and spicy beef with potato and chilis ... \$12.<sup>95</sup>

*All served with basmati rice, grilled naan bread and a light julienned salad*

Spring 2010

Prices do not include GST

18% gratuity added to groups of 8 or more

Executive Chef: Aaron Scherr

Sous Chef: Binu Simon