

# EVENING

## APPETIZERS

### Baked Chicken Wings

One pound of our fantastic breaded and baked chicken wings tossed in your choice of sauce: *hot, suicide, honey-garlic, sweet chilli, salt & pepper, teriyaki, BBQ, or Buzzard-style* 12

### Pot Stickers

Pork dumplings sautéed in sesame oil with sweet chilli and Ponzu sauce 10

### Pulled Pork Sliders

Three mini buns with house-smoked pulled pork and crunchy coleslaw 11

### Poutine

Real French-canadian cheese curds on golden fries with our homemade gravy 9

### Sweet Potato Fries

Rustic cut chips served with chipotle-wasabi aioli 8

### Hummus & Naan

Puree of chickpeas & lemon tahini w/ grilled naan wedges 9 *add fresh veggies for 4*

### Salt and Pepper Dry Ribs

Marinated in soya and ginger, tossed with sea salt & cracked black pepper 9

### Chicken Fingers

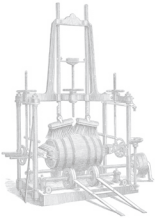
Deep-fried chicken fingers with sweet plum sauce 10 *add french fries 2*

### Bill's Nachos

Seasoned corn tortillas baked with cheddar, mozzarella and Monterey jack cheese with all the regular fixings, sour cream and a black bean corn salsa 16

### Pub Platter

A full sized portion of each of our Dry Ribs, Pot Stickers, Hummus, and Sweet Potato Fries served with fresh veggies and a trio of dips 29



## MAINS

### Butter Chicken

Our popular light and fragrant creamy curry with steamed jasmine rice and grilled naan bread 13

### Fish and Chips

Two pieces of beer-battered white Basa, with a caper lemon and green olive tartar sauce 14

### Almond Lamb Korma

Tender lamb with Thai chillies in a creamy puree of eastern spices with steamed jasmine rice & naan 13

### Steak Sandwich

Charbroiled 6oz. Certified Angus Beef top sirloin, on a toasted whole wheat baguette, ultra onion ring 14

### Bison Burger

House-made with saskatoonberries and an apple-raspberry chutney on a grilled pretzel bun 15  
*add bacon, cheese, mushrooms 1.5 each*

### Bacon Wrapped Meatloaf

Smoked maple bacon wrapped meatloaf w/ mushroom gravy on Yukon Gold mashed potato 15

### Apple & Brie Chicken

Charbroiled chicken breast with Canadian brie and roasted Fuji apple on a toasted Italian ciabatta 14

### Philly Cheesesteak

Shaved beef with provolone cheese, sauteed onions and mushrooms in a toasted torpedo roll 13

### Chicken Enchilada

Spicy chicken w/ peppers, onions & rice with ancho tomato sauce in a tortilla with buffalo mozzarella 13

### Beef Burger

Half-pound Sterling Silver beef w/ our signature smoky molasses BBQ sauce on a grilled pretzel bun 14  
*add bacon, cheese, mushrooms 1.5 each*



## SOUPS

### Soup du Jour

Made fresh, from scratch, daily.  
cup 4 bowl 6

### French Onion Soup

Baked with gruyere cheese and sherry 6



## SALADS

### Grilled Chicken Caesar

House-made creamy caesar dressing, w/ maple-smoked  
bacon bits, shaved asiago and cajun tortilla crisps 8

### Sockeye and Quinoa

House-cured Sockeye salmon gravlax over orange  
quinoa with long English cucumber, citrus vinaigrette 9

## STEAKS

*Served with your choice of: Brandy Peppercorn Sauce, Sweet Saskatoonberry Jus, or Black Truffle Demi-glaze.*

**Centre Cut Sirloin** 8oz filet of centre cut Certified Angus Beef sirloin 20

**Alberta Bison** Hand-cut, locally raised, organic buffalo 24

**Filet Mignon** 6oz of finest Certified Angus Beef tenderloin, wrapped with bacon 25

**New York Strip** 10oz AAA Certified Angus Beef cut from the striploin 26

*All steaks are served with Chef's vegetables and your choice of Roasted Fingerling Potatoes, French Fries, Jasmine Rice or Quinoa Pilaf. All of our steaks are aged a minimum of 21 days. Add sauteed mushrooms to any steak for 4*

## ENTREES

### Roasted Mushroom Ravioli

Served in a creamy baby spinach, plum  
and pear tomato sauce with shaved asiago  
and fresh basil 18

### Perogies and Keilbasa

Potato cheddar perogies and harvest gar-  
lic sausage with caramelized onions and  
sour cream 16

### Chorizo Mac and Cheese

Three-cheese macaroni baked with spicy  
Spanish pork sausage with a side salad of  
artisan greens 17

### Chicken Supreme

Thai chilli yogurt marinated bone-in breast  
with cucumber & tomato raita, chef's  
vegetables & roasted fingerling potatoes 18

### Prawn Risotto

Creamy Arborio rice with butter and white  
wine, shaved asiago cheese and four sauteed  
tiger prawns 19

### Wild Sockeye Salmon

Maple bacon wrapped salmon loin, seared  
and oven baked, over Arborio risotto and  
finished with a sesame chive emulsion 21

## DESSERTS

**Saskatoon Berry Crisp** Local berries with a cinnamon, butter and oat crust 5

**Flourless Chocolate Cake** House-made gluten-free cake with raspberry sorbet 8

**Irish Biscuit Cake & Guinness Ice Cream** Biscuit cake with beer flavoured ice cream 7

**Apple Ginger Spice Cake** Served with caramelized Fuji apples and a drizzle of caramel 6



We prepare all our own soups, sauces and stocks from scratch and we use locally-sourced ingredients when possible. Please let your server know if you have any dietary concerns or allergies.