

LUNCH



SOUPS

Soup du Jour

Made fresh, from scratch,
daily. cup 3 bowl 5

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 13

Sockeye and Quinoa House-cured Sockeye salmon gravlax over orange quinoa w/long English cucumber, citrus vinaigrette 14

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 stewed 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 saskatoon-berries 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

Cottage Pie Layered ground beef, roasted corn and vegetables smothered with mashed Yukon gold potato 13

Chorizo Mac and Cheese Three-cheese macaroni baked with spicy Spanish pork sausage in our creamy Alfredo sauce 13

Perogies & Kielbasa Potato and cheddar Perogies with Harvest garlic sausage and caramelized onions with sour cream 15

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

SANDWICHES

Served with fries or artisan salad. Substitute caesar salad or sweet potato fries 1.5 extra

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 and sauteed bell peppers, onions and mushrooms in a toasted torpedo roll 13

Chicken Enchilada Flavourful chicken with peppers, onion and rice accented with a spicy ancho tomato sauce in a cheese tortilla finished with buffalo mozzarella 13

California Club Croissant Smoked turkey, cheddar & peameal bacon with avocado aioli on a fresh-baked croissant 12

Pulled Pork Dry-rubbed, marinated, then smoked in-house with a blend of mesquite and hickory, on a toasted Italian-style ciabatta bun 12

DESSERTS

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

Saskatoonberry Crisp Local berries with a cinnamon, butter and oat crust 5