



START

SALMON CHOWDER \$6.99

A light broth with bright flavours, wild Sockeye salmon, roasted tomatoes, shallots, bacon, Yukon Gold potatoes, a splash of cream, fresh dill

PULLED PORK SLIDERS \$11.99

Three bombers topped with house made BBQ sauce, chopped coleslaw, pretzel bun **Extra slider 3 bucks**

FISH PAKORAS \$9.99

Salmon & cod fritters, dill ranch dressing, cumin lime hot sauce

FRIED PICKLES \$8.99

Lightly ale-tempura battered crisp and tangy dill pickles served with our lemon-black pepper Parmesan dip

BEER BATTERED GARLIC FRIES \$8.99

Ale battered, fresh garlic, shallots & jalapenos, served with jalapeno mayo and dill ranch dressing

CRISP BEER BATTERED ONION RINGS \$7.99

Lemon-black pepper Parmesan dip

WOK FRIED GARLIC SQUID \$11.99

Tossed with jalapeno, garlic, shallots

SPICY GREEN BEANS \$8.99

Thai chili infused oyster sauce and sesame seeds

CHICKEN WINGS \$12.99

Southern buttermilk battered wings, fresh cooked. Your choice of:
Hot with blue cheese dip
Sweet Thai chili

GRILLED SHORTRIBS \$10.99

Korean steak sauce marinated and served with a light green salad with peppery sesame vinaigrette

SALT AND PEPPER SHRIMP \$11.99

Simply sautéed with house dried lemon pepper, crispy shallots

VEGETABLE SPRINGROLLS \$9.99

Soy chili dipping sauce

ROASTED GARLIC 5-CHEESE ARTICHOKE DIP \$10.99

Served with fresh herbed flat bread

GINGER BEEF \$12.99

Crisp beef in a sweet and spicy soy glaze with ginger, chilies

POUTINE \$9.99

classic fries, cheese curds, peppercorn demi

BR NACHOS FOR 3 \$18.99

Black bean chili, cilantro-lime sour cream, mozzarella, ground chorizo sausage, avocado salsa verde, house pickled chilies

SALAD

HOUSE GREENS \$8.99

Fresh mixed greens, diced tomatoes, fried capers, balsamic reduction vinaigrette

STEAK SALAD FIORENTINA \$15.99

Medium rare flat iron steak, 24 hour marinated, with fresh arugula and radicchio tossed in an orange-tarragon dressing, Parmesan cheese, tender tomato confit, warm vinaigrette

CAESAR \$10.99

Low-fat yogurt capered dressing, fire roasted croutons, Parmesan cheese, lemon

Add chicken 4 bucks, add salmon 6 bucks

GRILLED CHICKEN CLUBHOUSE SALAD \$14.99

Bacon, tomato, avocado, deep-fried poached egg, lettuces, blue cheese, ranch dressing

SALMON NICOISE \$15.99

Wild Sockeye salmon over cubed Yukon Gold potatoes and crisp garden green beans, hard-boiled egg, Greek olives, anchovy filet, tender tomato confit, warm vinaigrette

SOUTHWEST CHICKEN SALAD \$14.99

Beer marinated pulled chicken, cheddar cheese, tortilla strips, black beans, salsa verde, chili-lime vinaigrette

PIZZA

HAWAIIAN \$13.99

Cappicola, pineapple, mozzarella, provolone cheese

JOHNNY MAC \$13.99

Cappicola, mushroom, mozzarella, provolone cheese

MEAT LOVER'S \$14.99

Cappicola, pepperoni, taco beef, cheddar and mozzarella cheese

SAVORY MUSHROOM \$14.99

Mushrooms sautéed in garlic butter and herbs, finished with Parmesan, scented arugula

BEEF TACO \$14.99

Spiced taco beef, nacho cheese, shredded lettuce, diced tomatoes, cilantro sour cream

BBQ CHICKEN \$14.99

Tomato BBQ sauce, smoked Cacciocavallo cheese, red onions, fresh cilantro

PEPPERONI DELUXE \$14.99

Pepperoni, green pepper, mushrooms, red onion

HOT WING \$14.99

Boneless hot sauce marinated chicken, nacho cheese, banana peppers, red onions, finished with house made Ranch

BUN

Served with hand cut fries or greens

Substitute soup or Caesar salad for 2 bucks or onions rings for 3 bucks

BACKYARD BURGER \$12.99

Homemade all ground chuck beef burger with crisp iceberg, tomato, BR burger sauce

Add bacon and sharp Cheddar for 2 bucks

SMOKED MEAT \$13.99

Swiss cheese, chopped coleslaw, deli mustard, Russian dressing on rye bread

ROCKET CHICKEN \$14.99

Panko breaded chicken breast, smoked bacon, white Cheddar, Dijon mayo, tomato, arugula, on a rustic bun.

CHICKEN BURGER \$13.99

Grilled skin on 24 hour marinated chicken thighs, slow cooked Shiitake relish, Dijon mayo

SALMON BURGER \$14.99

Wild Sockeye salmon, spicy teriyaki glaze, tempura vegetables, sliced fresh cucumber, wasabi mayo

PULLED PORK \$13.99

House made BBQ sauce, chopped coleslaw, pretzel bun

VEGETARIAN BLACK BEAN CHILI BURGER \$12.99

Topped with avocado salsa verde, sour cream, white Cheddar, onion ring

GRILLED PRAWN CLUBHOUSE \$14.99

Crispy bacon, lettuce, tomato, avocado, onion ring, Louie dressing

BEER POACHED SAUSAGE \$12.99

Fresh Toulouse sausage grilled and served in a rustic baguette, deli mustard, beer braised onions

STEAK SANDWICH \$15.99

6oz flat iron Steak, 24 hour marinated, served open face on a garlic buttered topped baguette with crisp beer battered onion rings

BAJA STYLE FISH TACOS \$12.99

Hot sauce marinated Grey Cod, dressed cabbage, avocado salsa verde, served in three soft shell flour tortillas **Extra taco 3 bucks**



PLATE

FISH & CHIPS \$17.99

Lightly Ale-tempura battered Grey Cod, hand cut fries, dressed coleslaw, capered tartar sauce

BANGERS & MASH \$17.99

Two beer braised Toulouse sausages with ale & onion gravy

GRILLED HALF CHICKEN \$18.99

Rodeo Red infused tangy BBQ sauce, mashed potatoes, and seasonal vegetable

BAKED MEAT LOAF \$17.99

Mushroom sauce, creamed spinach, mashed potatoes

MAC & CHEESE \$14.99

Baked three cheese macaroni with a crisp panko shell **Add blue cheese for 2 bucks, add chorizo for 3 bucks**

BAKED WILD SOCKEYE SALMON \$20.99

Garlic & parsley crust, sundried tomato butter sauce, seasonal vegetable, mashed potatoes

AAA GRADE RIB-EYE \$26.99

10 ounce AAA Grade Alberta Beef, compound garlic butter, whole leaf Caesar, hand cut fries

ASIAN KITCHEN

CHICKEN CHOW MEIN \$15.99

Carrots, onion, bean sprouts and shiitake mushrooms, topped with roasted cashews

SINGAPORE "NIGHT MARKET" NOODLE \$15.99

Curried rice vermicelli noodles with chicken, bistro shrimp, Chinese sausage & julienne fresh vegetables

KUNG PAO \$15.99 chicken, bistro shrimp, or vegetarian

Water chestnuts, baby corn, carrots, celery, bell peppers, onion & roasted peanuts, wok tossed with Chinking dark vinegar & spicy chilies, served with steamed jasmine rice

BEEF & BROCCOLI \$15.99

Carrots, bell peppers & onion, wok tossed with oyster sauce, served with steamed jasmine rice

CHICKEN & PRAWNS WITH BLACK BEAN SAUCE \$15.99

Fresh snap peas, green beans, bell peppers & onion wok tossed with spicy black bean sauce, served with steamed jasmine rice

EAST IS EAST CURRY \$15.99 chicken, beef, prawns, or vegetarian

Indian style curry, wok tossed with bell peppers & onion, served with jasmine rice

FRIED RICE \$15.99 chicken, beef, bistro shrimp, or vegetarian

Traditional Canton style with peas, chopped green onion & egg

SWEET & SOUR PORK \$15.99

Classic all time favourite with fresh pineapple, bell peppers & onion, served with steamed jasmine rice

SHANGHAI GINGER BEEF \$15.99

Crispy strips of beef wok tossed with julienne bell peppers, onion & carrots in spicy ginger sweet & sour sauce, served with steamed jasmine rice

BUTTER CHICKEN \$15.99

Tender chicken breast simmered in traditional Indian butter chicken sauce with crushed cashews and fried shallots, served with steamed jasmine rice and house made flat bread

TOKYO RICE BOWL \$15.99 Substitute 6oz medium rare flat iron steak

Wild Sockeye salmon, bok choy, shiitake mushrooms, spicy togarashi sauce, tempura green beans

DESSERT

Add scoop of vanilla ice cream 2 bucks

CHEESECAKE \$6.99

New York style rich and creamy, served with raspberry coulis

COOKIE SKILLET \$6.99

Fresh baked chocolate chip cookie, vanilla bean ice cream

HIGH FIVE CHOCOLATE CAKE \$6.99

Five layers of rich chocolate cake, chocolate filling, and chocolate glaze served with raspberry coulis and whipping cream