

APPETIZERS

- Tomato Bruschetta** **12**
Traditional Italian bruschetta with roma tomatoes, garlic, fresh basil, and olive oil, served on artesian baguette dusted with padano.
- Escargot** **12**
Large escargot sautéed in white onion and garlic, finished with a white wine cream sauce, served on house-made crostini.
- Pickrel Wontons** **12**
Fresh pickrel seasoned with salt & pepper, lemon zest, wrapped in wonton wrappers and fried until golden, served with cilantro ginger dipping sauce
- Artichoke Spinach Dip** **12**
Artichoke hearts, spinach, sundried tomatoes and mixed cheeses served with toasted naan bread wedges and flour tortillas.
- Traditional Calamari** **14**
Calamari lightly dusted with herbs and flour, served with our house made tzatziki sauce.

COMFORT ZONE

- Chicken Wings** **15**
A pound of house made wings lightly dusted and served crisp. Choice of salt & pepper, honey garlic, Teriyaki, BBQ, or HOT.
- Pequeños Nachos** **15**
Tortilla chips baked with diced tomatoes, red onion, green and red peppers, kalamata olives, jalapeño peppers, and melted cheese. Served with salsa fresca and sour cream. Add chicken or ground beef | 5.50.
- Chicken Tenders & Fries** **15**
Crispy seasoned chicken fingers with fresh house-made honey dill sauce.
- Quesadillas** **15**
Your choice of ground beef or chicken breast with bell peppers, red onion and three-cheese blend folded in a tortilla and drizzled with maple sriracha aioli.

SOUPS

- Soup du Yesterday Jour** **7**
Chef's personal creation
- Baked French Onion** **10**
Caramelized onion, port wine, roasted garlic, and fine herbs baked with croûtons and swiss cheese.

SALADS

All salads are served with garlic focaccia.

- Caesar Salad** **Half | 7 Meal | 14**
Crisp Romaine lettuce with house-made croutons, bacon pieces, parmesan cheese, and tossed in our fresh house creamy Caesar dressing.
- Mediterranean Greek Salad** **Half | 7 Meal | 14**
Romaine lettuce tossed in our house-made Greek dressing, topped with diced cucumber, grape tomatoes, kalamata olives, red onions, bell peppers, and Feta cheese.
- Chef Salad** **14**
Iceberg and leaf lettuce with ham, grilled chicken breast, hardboiled egg, shredded cheese, tomatoes, and cucumbers, with choice of dressing.

Add to any Salad:

Chicken Breast | 6 Shrimp | 7 Pickrel filet | 7

BETWEEN BREADS

Served with your choice of soup of the day, garden salad, classic Caesar salad, or fresh cut fries.

All our hand-made burger patties are 7 oz of pure chuck.

- Steak Sandwich** **20**
7 oz hand cut AAA strip loin steak done to your liking with cremini mushrooms and fried onions on grilled garlic focaccia bread.
- Beef Au Jus** **16**
6 oz shaved beef and caramelized onions with au jus dipping sauce on house bread.
- Gyro** **15**
Grilled chicken breast served in a Greek pita with tzatziki, tomatoes, lettuce, and white onions.
- Hecla Cheese Burger** **15**
House made Angus beef patty, lettuce, pickle, tomato, mayonnaise, and tanglers, served on a brioche bun.
- Holy Hecla Burger** **17**
House made Angus beef patty, fried egg sunny, avocado, fresh baby spinach, bacon, cheddar, garlic mayonnaise, tomato, pickle, onion, and tanglers, served on a brioche bun.
- Ultimate Veggie Burger** **16**
Veggie burger served with lettuce, tomato, onion, pickle, and avocado, served on a brioche bun.
- Chicken & Waffle Delight** **16**
Fresh chicken lightly dredged in a buttermilk coating, fried crisp and served between two waffles with cheddar, bacon, lettuce, tomato, and maple sriracha aioli.

PASTA & RICE BOWLS

Served with garlic focaccia.

Eggplant Parmesan

Thinly sliced eggplant pan fried, rolled, and stuffed with spinach and ricotta cheese, then baked with our signature tomato basil sauce.

Cashew Bowl

Fresh mixed vegetables and toasted cashews in our signature teriyaki sauce, served over rice.
Add grilled chicken breast | 6

Meat & Cheese Manicotti

Fresh pasta rolled and stuffed with ricotta & seasoned ground beef, then baked with our signature tomato basil sauce and mozzarella cheese.

Spaghetti Polpetti Bolognese

Spaghetti pasta tossed in our signature meat sauce with our Chef's house made roasted red pepper beef meatballs.

Vegan Pasta

Green zucchini noodles tossed in a fresh tomato sauce with broccoli, snap peas, and cauliflower.

Hecla Seafood Pasta

Fettuccini pasta tossed with pickarel cheeks, shrimp, and calamari in your choice of a white wine cream sauce or a tomato basil sauce.

Grilled Chicken Fettuccini

Fettuccini pasta tossed in white wine basil pesto garlic cream sauce with grilled chicken breast and parmesan cheese.

LAKE WINNIPEG'S FINEST

Pickarel Fillets

Lake Winnipeg pickarel lightly floured and pan fried with olive oil, with lemon and butter, served with capers, pico de gallo, Manitoba wild rice pilaf, and seasonal vegetables.

Fish & Chips

Chef's signature battered pickarel served with all the fixings.

DINNER ENTREÉS

Available after 4pm.

Start with your choice of soup of the day, garden salad, or classic Caesar salad. Served with seasonal vegetables and Chef's potato of the evening or Manitoba wild rice pilaf (excluding Chicken Cashew Bowl).

Baby Back Ribs

Baby back ribs slow roasted and baked in our Chef's signature house made BBQ sauce.

Stuffed Chicken

Chicken breast stuffed with bacon, mushrooms, and spinach, pan seared and finished with rosemary red wine deglazed sauce.

New York Strip Loin

10 oz New York cut strip loin steak seasoned and grilled to your liking, topped with peppercorn sauce.

PIZZA

Available on Fridays & Saturdays only (with the exception of Christmas break, Spring break, and long weekends).

Gluten-free pizza crusts are available for all 10" pizzas.

Margarita

10" | 15 15" | 19

House made sauce, three cheese blend, Italian herbs, and fresh basil olive oil.

Meat Lovers

10" | 18 15" | 22

House made sauce, smoked bacon, chorizo, smoked ham, pepperoni, and three cheese blend.

Combination

10" | 16 15" | 20

House made sauce, pepperoni, mushroom, green pepper, and three cheese blend.

Veg Head

10" | 16 15" | 20

House made sauce, Portabella mushrooms, artichokes, eggplant, roasted red peppers, Feta and three cheese blend

Mediterranean

10" | 17 15" | 21

House made sauce, artichokes, sundried tomatoes, feta, spinach, seasoned beef tips, and three cheese blend

Hawaiian

10" | 16 15" | 20

House made sauce, smoked ham, fresh pineapple, sundried tomato, and three cheese blend

The Boss

10" | 19 15" | 22

House made Caesar dressing, shrimp, goat cheese, bacon, bruschetta mix, and three cheese blend.

Green Pepper Steak

10" | 17 15" | 21

Creamy alfredo base, green peppers, red onion, sliced steak, and three cheese blend

Build your Own Classic

10" | 16 15" | 20

Fresh house made pizza sauce with a three cheese blend and your choice of two toppings.

Toppings: pepperoni, smoked bacon, ground beef, chorizo sausage, smoked ham, roasted chicken, diced tomato, sundried tomato, mushrooms, red onions, artichokes, green and red peppers, jalapeño peppers, kalamata olives, spicy marinated eggplant, baby spinach, pineapple, feta cheese.

Non dairy cheese available to build your own Vegan Pizza 

Additional toppings: 10" | 2.25 each 15" | 3.50 each

no substitutions on specialty pizzas