

STARTERS

Roustabout's Rib Tips 14.50
1 pound of tender braised pork rib-tips tossed in rock salt and cracked pepper. Served with Carolina BBQ Sauce.

Bruschetta 13
Build your own with goat cheese, roma tomato, red onion, basil, olive oil, and balsamic reduction.

Fire Dusted Calamari 14.50
½ pound of slightly spicy baby squid served with roasted red pepper purée, house-made tzatziki and lemon.

Jacked n' Stacked Nachos 19
Seasoned tortilla chips stacked high with guacamole, jalapeños, tomatoes, green onion, mixed peppers, red onion, and a half pound of our 3 cheese blend. Served with sour cream, house-made salsa, and our queso dip.
Add pulled pork, mexi-beef, or Cajun chicken | 5

Chicken Wings 14.50
1 pound of our lemon pepper dusted wings. Choose from: *Hot, Curry, Guinness BBQ, Carolina BBQ, Honey Garlic, Teriyaki, Raspberry Chipotle, Salt & Pepper, or Honey Sriracha with Cilantro.*

Carolina Tailgate 15
A Fort St. John favourite! Steak strips, red onion, and banana peppers sautéed in Carolina BBQ sauce. Served with soft tortillas and tortilla chips for scooping and snacking.

Bombay Chicken Dip 14.50
Spiced chicken simmered in our house-made butter chicken sauce, finished with fried leeks, goat cheese, and cilantro. Served with mini naan breads for dipping.

PEI Mussels 17
PEI Blue Mussels served in your choice of white wine and garlic or chipotle cream sauce. Served with a garlic bread stick for dipping.

Prosciutto Scallops 14
3 pan seared jumbo scallops served with crispy prosciutto, roasted red pepper puree, and balsamic reduction.

"Pizzarella" Sticks 11
Our take on a Mozza Stick! Mozzarella cheese & pepperoni, deep-fried in a spring roll wrapper, 4 of them, served with hot marinara sauce for dipping.

Butcher Bites 15
Seasoned pieces of beef tenderloin and striploin, dusted and fried! Served over roasted red pepper sauce, with horseradish aioli for dipping.

Lobster & Spinach Dip 17
Lobster tail meat and spinach, mixed with cream cheese and seasoning, topped with our 3 cheese blend and baked until hot and bubbly. Served with tortilla chips and crostini.

Garlic Prawns 16
10 jumbo prawns, sautéed in butter, white wine, chili flakes and garlic. Served with garlic bread for dipping.

MEAL SIZED SOUPS & SALADS

Cobb Salad 16.50
Romaine lettuce, tomatoes, hard-boiled egg, diced onion, smoked bacon, avocado, feta cheese, and grilled chicken. Served with a garlic bread stick and your choice of: *Ranch, 1000 Island, Italian, blue cheese, Dijon Vinaigrette, Raspberry Vinaigrette or Maple Balsamic Dressing.*

Thai Prawn Salad 16
Mixed greens and spicy prawns with marinated vegetables, vermicelli noodles, sesame seeds and peanuts.

Mexican Salad 16
Your choice of grilled chicken, pulled pork, or mexi-beef served over romaine lettuce, mixed peppers, tomatoes, red onion, and our 3 cheese blend. Topped with sour cream, house-made salsa, guacamole and corn tortilla chips.

Mediterranean Salad 14
Fresh baby spinach with prosciutto, tomato, red onion, mixed peppers & feta cheese, with balsamic vinaigrette and finished with a balsamic reduction.

Steak Salad 18
Mixed greens with sliced spiced beef tenderloin, blue cheese, red onion, mixed peppers, fried capers and a house-made dijon vinaigrette.

Seafood Chowder Cup 9 | Bowl 14
Cod, shrimp, and jumbo scallops in a rich cream broth with potatoes. Served with a garlic bread stick.

PUB FAVORITES

Fish Tacos 13
2 golden fried beer-battered cod with coleslaw, house-made avocado salsa, chipotle mayo, and fresh cilantro served on flour tortillas.

Quesadilla 14
Your choice of grilled chicken, pulled pork, or mexi-beef with bell peppers, red onions, and 3 cheese blend drizzled with chipotle mayo. Served with Tortilla chips, sour cream, and house-made salsa.

Beer Battered Cod n' Chips 13
A beer-battered cod tail on a bed of house-cut fries served with house-made tartar sauce, coleslaw, and lemon. Add a second cod tail | 5

Chicken Tenders with Fries 16
4 chicken tenders with house made crispy seasoned fries and your choice of sauce.

10" 3 CHEESE PIZZAS

Tailgate Pork 17
Carolina BBQ Sauce, pulled pork, red onion, and banana peppers.

Mega Meat 19
Marinara sauce, Prosciutto, ham, bacon and pepperoni.

Great Canadian 17
Marinara sauce, pepperoni, portabella mushrooms, and smoked bacon.

Mediterranean 17
Marinara sauce, bell peppers, spinach, tatziki and prosciutto.

Vegetarian 17
Marinara sauce, red onion, mixed peppers, tomato, spinach, mushrooms.

STIR FRYS & BOWLS

Caribbean Curry 19
Spiced chicken or prawns with sautéed onions, tomatoes, and peppers. Served with basmati rice and mini naan bread.
Heat level 1, 2, or 3.

Butter Chicken 19
Spiced chicken in an almond roasted garam masala sauce and finished with sour cream and fried leeks. Served with basmati rice and mini naan bread.
Heat Level 1, 2, or 3.

Singapore Street Wok 19
Your choice of ginger chicken or steak with crisp vegetables, green onions, and roasted peanuts tossed in a sweet and hot oyster sauce. Served with chow mein or basmati rice.

Singapore Seafood Wok 23
PEI Mussels, prawns, and jumbo scallops with crisp vegetables, green onions, and roasted peanuts in a sweet and hot oyster sauce. Served with chow mein or basmati rice.

Dorito Chicken Fettuccini 19
A Dorito crusted chicken breast with marinara sauce, parmesan and mozzarella cheese over a bed of fettuccini noodles in alfredo sauce. Served with a garlic bread stick.

Seafood Fettuccini 23
PEI Mussels, prawns and jumbo scallops flambéed in a sambuca, dill, and garlic alfredo sauce, then finished with fresh tomato and green onion. Served with a garlic bread stick.

Some Like Hot Pasta 19
5 Prawns served on a bed of fettuccine, tossed in a Sriracha Alfredo sauce with mushrooms, bacon, lemon, parsley, green onion, and Parmesan. Served with a warm a garlic bread stick.

SANDWICHES



Choice of fries, soup of the day, or side green salad.

- BBQ Pulled Pork Sub** 16.50
BBQ pulled pork loaded up with pickled vegetables and fresh cilantro on a torpedo bun.
- Avocado Chicken Wrap** 15.50
Cajun chicken with mixed greens, avocado, tomatoes, and chipotle mayo wrapped up in a tortilla.
- The Club** 16.50
A double decker loaded up with house-roasted turkey, smoked bacon, lettuce, tomato, and mayo on your choice of sourdough or multi-grain.
- Beef Dip** 16.50
House-roasted shaved beef and horseradish aioli on a torpedo bun. Served with au jus for dipping.
- AAA Striploin Sandwich** 7oz. 20 | 10oz. 26
Cooked to your liking and served with garlic toast, topped with fried leeks and portabella mushrooms.
- Heart Attack Club** 17.50
House-made pulled pork, bacon, ham, swiss cheese, cheddar cheese, lettuce, and tomato on a torpedo bun
- B.L.A.T.** 15
Loaded with smoked bacon, crisp lettuce, avocado, tomato, and mayo served on your choice of sourdough or multi-grain.
- Grilled Garden of Eden Burger** 15
A homemade blend of rice, herbs, cheese and veggies topped with lettuce, onion, portabella mushrooms with a garlic basil aioli, served on a brioche bun.

BURGERS



Choice of fries, soup of the day, or side green salad.

- Roustabout Burger** 16.50
A 4 oz. griddled, house-made patty with a panko crusted cheddar cheese slice, lettuce, tomato, pickles, & 1000 island dressing on a butter toasted bun.
- Dorito Crusted Chicken Burger** 16.50
A Dorito crusted chicken breast with swiss cheese and Frank's Red Hot. Topped with lettuce, onion, tomato, and ranch on a brioche bun.
- Pumpman Burger** 15
Our house-made 7 oz. beef burger served with 1000 island dressing, garlic basil aioli, lettuce, onion & tomato on a brioche bun.
- Chicken Cordon Bleu Burger** 16
A grilled chicken breast with ham, swiss cheese, honey mustard, lettuce, onion & tomato on a brioche bun.
- Honey Sriracha Chicken Burger** 17
A grilled chicken breast glazed with our honey sriracha sauce with guacamole, bacon, swiss cheese, mayo, lettuce and tomato on a brioche bun.

ADD-ONS



SIDE SUBSTITUTIONS



Dips/Gravy	1.5	Caesar Salad	1.5
Garlic Bread Stick	2	Sweet Potato Fries	2.5
Bacon (2)	2	Pickle Fries with Dip	5
Cheese (cheddar, swiss, mozza)	2	Seafood Chowder Cup	5
Cheese (blue, feta, goat)	3		
Portobello Mushroom Slices	2		
Panko Crusted Cheddar Slice	4		
Half Avocado	4		
Guacamole	4.5		
Chicken Breast	6		
6 Garlic Prawns	10		
7 oz Striploin	14		
Salmon Filet	13		

ROUSTABOUTS MAINS



- Honey Sriracha Salmon** 24
A pan seared salmon, glazed with our honey sriracha sauce and finished with cilantro and sesame seeds. Served with soy rice and mixed vegetables.
- AAA New York Striploin** 7oz. 24 | 10oz. 30
AAA striploin steak, charbroiled to your liking, topped with a red wine and portobello mushroom gravy. Served with mashed potato and vegetables.
- Spinach Stuffed Chicken** 23
A 5 oz. chicken breast stuffed with spinach, feta cheese, and roasted red peppers. Served over mashed potatoes, and vegetables; topped with a portobello mushroom cream sauce.
- Stuffed Yorkshire Puddings** 20
2 large yorkies stuffed with house-roasted beef and topped with a horseradish au jus. Served with mashed potatoes & vegetables.
- Baby Back Ribs** 25
A slowly braised full rack of ribs with either Guinness BBQ, Raspberry Chipotle, Honey Sriracha, or Carolina BBQ Sauce. Served with mashed potatoes and vegetables.
- Mediterranean Salmon** 24
A baked salmon topped with our house-made bruschetta mix and balsamic reduction, and served with rice and mixed vegetables.
- 8 oz. Cowboy Steak** 25
A tender beef steak charbroiled to your liking, topped with peppercorn sauce. Served with mashed potato and vegetables.

PERFECT ENDINGS



- New York Style Cheesecake** 7
With strawberry topping and chocolate sauce
- Bailey's Brownie** 8
A warm, decadent, house-made brownie, served with vanilla ice cream and topped with a drizzle of Bailey's Irish Cream.
- Sticky Toffee Pudding** 7
Warmed up and served with caramel sauce and vanilla ice cream.
- Deep Fried Mars Bar** 7
We wrap a Mars Bar in a wonton wrapper, deep fry it and serve it with vanilla ice cream and chocolate sauce.