



## SHARED STARTERS

- Steak Bites** **15**  
Seasoned pieces of AAA Striploin, dusted, deep fried, and served with roasted red pepper puree, and horseradish mayo for dipping.
- Lake Winnipeg Pickerel Wonton** **14**  
6 house-made wontons with fresh pickerel, sesame oil, green onion, garlic, sundried tomato, and cilantro. Fried until crisp and golden. Served with cilantro ginger sauce.
- Cauliflower bites** **12**  
Roasted cauliflower with fresh thyme and extra virgin olive oil, served with mornay sauce and toasted pine nuts.
- Traditional Calamari** **14**  
Calamari lightly dusted with herbs and flour, served with our house-made tzatziki, roasted red pepper puree, and sliced jalapenos.
- Chicken Wings** **15**  
A pound of house made wings lightly dusted and served crisp. Choice of salt & pepper, honey garlic, Teriyaki, honey mustard, BBQ, cilantro & ginger, hot, or Volcano!
- Pequeños Nachos** **15**  
Tortilla chips baked with tomatoes, red onion, green and red peppers, jalapeño peppers and melted cheese. Topped with guacamole and served with salsa fresca and sour cream  
**Add chicken or mexi-beef: \$5**
- Quesadilla** **15**  
Your choice of mexi-beef or Cajun chicken with mixed peppers, red onion, chipotle mayo, and mix 3 cheese. Folded in a tortilla. Served with, sour cream and salsa.

## SOUPS

- Soup of the Day** **8**  
Great soups made daily by our kitchen team!
- Baked French Onion** **10**  
Caramelized onion, port wine, roasted garlic, and fine herbs, baked with croutons and swiss cheese.
- Vegetarian Chili** **12**  
Freshly cut tomato, garlic and onions, jalapeno slices, kidney beans, black beans, chickpeas, corn, mixed peppers, herb, and spices. Topped with sour cream and a 3 cheese blend and served with garlic toast.  
**Add mexi-beef: \$5**
- Seafood Chowder** **15**  
Smoked pickerel, jumbo prawns, scallops, and baby clams, sauteed with onions, celery, potato, and heavy cream. Served with garlic toast.

## SALADS

- Cobb Salad** **18**  
Mixed greens with Cajun chicken, avocado, hardboiled egg, feta cheese, tomatoes, red onion, and smoked bacon with choice of: House-made white balsamic vinaigrette, Italian, ranch, balsamic vinaigrette, or house-made 1000 island.
- Mexican Salad** **18**  
Your choice of Cajun chicken, or taco beef, serve over romaine lettuce, bell peppers, tomatoes, red onion, sliced jalapenos, and mixed 3 cheese blend. Topped with sour cream, salsa fresca, guacamole, and corn tortilla chips.
- Root Vegetable Salad** **15**  
Heritage blend greens, roasted butternut squash and sweet potato with carrots, dried cranberries, pumpkin seeds, feta, and our house-made white balsamic dressing.

## 12 "HOUSE-MADE PIZZA

*Gluten-free pizza crusts are available for all pizzas for \$2 extra.  
Non-Dairy Cheese available to build your own Vegan Pizza.*



**Pizzas are only available on Fridays and Saturdays (long weekend Sundays and Spring Break as well)**

- Veg Head** **19**  
Basil tomato sauce, Portobello mushrooms, tomatoes, roasted red pepper, spinach, and our 3 cheese blend.
- Meat Lovers** **21**  
Basil tomato sauce, smoked bacon, chorizo, smoked ham, pepperoni, and our 3 cheese blend
- BBQ Chicken** **19**  
Guinness BBQ sauce, grilled chicken, roasted red pepper, pineapple, and our 3 cheese blend.
- Great Canadian** **19**  
Basil tomato sauce, pepperoni, Portobello mushrooms, smoked bacon, and our 3 cheese blend.
- Three Cheese Pizza** **17**  
Basil tomato sauce and our 3 cheese blend.
- Hawaiian** **19**  
Basil tomato sauce, ham, fresh pineapple, sundried tomato and our 3 cheese blend
- Buffalo Chicken Pizza** **19**  
Chipotle mayo, Cajun chicken, franks hot sauce, red onion, green onions, and our 3 cheese blend.
- Build your Own Classic** **19**  
Fresh house made pizza sauce with our 3 cheese blend and your choice of two toppings.

*Toppings: pepperoni, smoked bacon, ground beef, chorizo sausage, smoked ham, roasted chicken, Cajun chicken, tomato, sundried tomato, portobello mushrooms, red onions, mixed peppers, jalapeño peppers, spinach, pineapple, feta cheese.*

**\*Additional Toppings \$2.25 each**

***A 15% gratuity will apply to groups of 8 or more people.***



## BURGERS & SANDWICHES

*Served with your choice of Soup of the day, Garden salad Caesar salad, or fresh cut fries.*

**Steak Sandwich** **7oz/22 10oz/29**  
Hand-cut AAA striploin steak done to your liking with sliced Portobello mushrooms and crispy onions on garlic toast.

**Avocado Chicken Wrap** **16**  
Cajun chicken with avocado, tomato, feta cheese, mixed greens and chipotle mayo wrapped up in a sundried tomato tortilla.

**Beef Dip** **16**  
6 oz. shaved beef in a torpedo bun, topped with horseradish mayo and crispy onions, with au jus dipping sauce.

**Holy Hecla Burger** **17**  
Two 3.5 oz. griddled Angus Beef patties, topped with cheddar cheese, lettuce, pickle, tomato, red onions, and house-made 1000 island on a butter toasted brioche bun

**Cheesesteak Sandwich** **18**  
6 oz. of shaved beef topped with sauteed peppers, onions, melted swiss cheese, and chipotle mayo on a torpedo bun.

**Ultimate Veggie Wrap** **15**  
A grilled Portobello mushroom, roasted red peppers, tomato, red onion, feta cheese, baby spinach, and chipotle mayo on sundried tomato tortilla shell.

**Chicken Cordon Bleu Burger** **16**  
A 5 oz. chicken breast with smoked ham, swiss cheese, honey mustard, lettuce, and tomato on a butter toasted brioche bun.

**Spicy Chicken Burger** **17**  
Marinated chicken thigh with blend of spices, breaded and deep-fried with red onion, pickles, volcano sauce, chipotle mayo, and guacamole on a butter toasted brioche bun.

### SIDE SUBSTITUTIONS

FRENCH ONION SOUP	5
POUTINE	5
SWEET POTATO FRIES WITH CHIPOTLE MAYO	5
SEAFOOD CHOWDER BOWL	10
VEGETARIAN CHILI BOWL	7

## LAKE WINNIPEG'S FINEST

**Fish & Chips** **19**  
½ pound of beer battered pickerel filets served with house-cut fries, house-made tartar sauce, and coleslaw.

**Fish Tacos** **17**  
Beer Battered pickerel filets with coleslaw, salsa fresca, chipotle mayo and fresh cilantro served in flour tortillas.

**Lake Winnipeg Pan Seared Pickerel** **21**  
Fresh pickerel lightly floured and pan fried with olive oil, lemon, and butter. Served with garlic confit and grape tomato, mixed vegetables and rice pilaf.

## PASTAS & STIR- FRYS

**Seafood Fettuccini** **22**  
Fettuccini noodles tossed in house made Alfredo sauce with jumbo shrimp, scallops, peppers, onion, and finished with parmesan cheese. Served with garlic toast

**Linguine Rosa with Grilled Chicken** **19**  
Linguine noodles tossed in rose sauce with grilled chicken breast, mushrooms, spinach, and parmesan cheese. Served with, garlic toast. *(Substitute jumbo shrimp and scallops + \$3)*

**Singapore Stir Fry** **19**  
Your choice of steak or ginger chicken with crisp vegetables, green onions, sesame seeds and roasted peanuts tossed in a sweet and hot Singapore sauce and served over rice pilaf or chow mein noodles. *(Substitute jumbo shrimp and scallops + \$3)*

## DINNER ENTREES

*Available after 4pm*

**Baby Back Ribs** **25**  
A full rack of slow-braised baby back ribs with Guinness BBQ sauce. Served with, mixed vegetables and cream corn.

**AAA New York Striploin** **7oz/24 10oz/ 32**  
A hand cut AAA New York striploin steak grilled to your liking, topped with a green peppercorn sauce and served with mixed vegetables and potato of the day.

**Creamy Chicken Pot Pie** **21**  
Seasoned diced chicken, green peas, corn, carrots, onions, fresh thyme, potatoes. Finished with heavy cream, herb, and spices, topped with puff pastry.

**Pain de Viande (Meatloaf)** **22**  
½ pound of ground Angus Beef mixed with onions, minced garlic, chopped parsley, panko, eggs, Italian seasoning, herbs with house made tangy meatloaf sauce. Served wild mushroom ragout, fresh vegetables, and potato of the day.

### ADD-ON OPTIONS

CHICKEN BREAST	5
CHOPPED CAJUN CHICKEN	5
PICKEREL FILET	8
CHEDDAR/SWISS CHEESE	2
FETA CHEESE	3
BACON	2
PORTOBELLO MUSHROOM SLICES	3
GRAVY	2
DIPS	1
GARLIC BREAD	2
HALF AVOCADO	4
CREAM CORN	4
STARTER GARDEN SALAD	5
STARTER CAESAR SALAD	5