



STARTERS

Charcuterie of the Sea 25
A shareable platter of pickerel cheek Ceviche, in-house smoked salmon, lemon poached prawns and tuna Maki rolls accompanied by in-house pickled beets, radish, and ginger with provolone, cheddar and swiss cheeses. Garnished with roasted pumpkin seeds and served with sweet and spicy tomato jam and crostini.

Charcuterie of the Land 25
A shareable platter of Prosciutto, Genoa salami, and Capicola accompanied by in-house pickled beets, radish, and artichokes with provolone, cheddar and swiss cheeses. Garnished with roasted pumpkin seeds and served with sweet and spicy tomato jam and crostini.

Garlic Mushroom Skillet 16
Cremeni mushrooms sautéed with fresh garlic, green onion, white wine and finished with asiago cream, served in a piping hot skillet with fresh focaccia.

Lake Winnipeg Pickerel Cheek Ceviche 16
Chef's own recipe, made fresh daily, served with sweet and spicy tomato jam, cilantro and crostini.

Crispy Tofu Bites 14
Firm tofu crusted with panko, sesame seeds, and 5-spice. Deep-fried until crispy and served with ginger infused soya sauce.

Tuna Maki Rolls 16
Yellow Fin Tuna rolled in sushi rice with wasabi aioli, toasted sesame seeds and encased in seaweed. Served with ginger infused soya sauce.

Traditional Calamari 17
½ pound of calamari lightly dusted with herbs and flour, and served with our house-made tzatziki,

Chicken Wings 15
A pound of house made wings lightly dusted and served crisp. Choice of salt & pepper, honey garlic, Teriyaki, BBQ, Singapore sauce, lemon pepper, or hot.

Nachos Grande 16
Tortilla chips baked with tomatoes, red onion, mixed peppers, olives, jalapeño peppers and melted cheese. Topped with guacamole and served with salsa fresca and sour cream
Add chicken or mexi-beef / 5

SOUPS

Soup of the Day Cup | 5 Bowl | 8
Great soups made daily by our kitchen team!

Beer & Cheddar 10
Brazen Hall Jarpur Amber Ale and aged cheddar soup with a hint of jalapeno heat.

Northern Plains 10
Manitoba wild rice, Cremini mushrooms, carrots, onion and celery in a thick cream broth. Garnished with fried leeks.

Add-On Options to any Meal

Starter Garden Salad	6	Chicken Breast	5	Gravy	2
Starter Caesar Salad	8	6 Jumbo Prawns	9	Bacon	2
Garlic Focaccia	4	Pickerel Fillet	8	Cheddar/Swiss/Provolone	2
Cheesy Focaccia	6	House-smoked Salmon	9	Half Avocado	4

SALADS

Cobb Salad 19
Romaine lettuce with Cajun chicken, avocado, hardboiled egg, Feta cheese, tomatoes, red onion, and smoked bacon.
With choice of: white balsamic vinaigrette/1000 island/Dijon vinaigrette/ blue cheese/Italian/ Ranch,

Warm Beet Salad 15
Tender roasted beets tossed in a warm Dijon vinaigrette with grape tomatoes, red onion on a bed of arugula and mixed greens. Finished with toasted pumpkin seeds and feta cheese.

Taco Salad 19
Your choice of chicken or taco beef, served over romaine lettuce, bell peppers, tomatoes, red onion, sliced jalapenos, and mixed 3 cheese blend. Topped with sour cream, salsa fresca, guacamole, tortilla strips, and served in a tortilla bowl.

FROM THE PAN

Risotto 17
Arborio rice delicately pan seared with Chef's weekly flavour extravaganza. Just ask your server about this week's offering.

Nero di Seppia Carbonara 22
Squid ink fettuccini noodles tossed in asiago cream sauce with peas, bacon, chicken and green onions. Garnished with fried leeks and served with garlic focaccia.
(Substitute jumbo shrimp + 5)

Singapore Stir Fry 20
Your choice of ginger chicken, steak, or crispy tofu with crisp vegetables, green onions, sesame seeds and roasted peanuts tossed in a sweet and hot Singapore sauce. Served over saffron rice or chow mein noodles.
(Substitute jumbo shrimp + 5)

Linguine Rosa with Grilled Chicken 20
Linguine noodles tossed in rose sauce with grilled chicken breast, mushrooms, arugula, and parmesan cheese. Served with garlic focaccia.
(Substitute jumbo shrimp + 5)

Beef Bourguignon 17
Overnight slow roasted beef in a dark red wine and tomato stock with roasted carrots, smoked bacon, pearl onions and garlic. Served with garlic focaccia.

LAKE WINNIPEG'S FINEST

Lake Winnipeg Pan Seared Pickerel 23
Fresh pickerel floured and pan fried with olive oil, lemon, and butter. Served with garlic confit, capers and grape tomato, mixed vegetables and saffron rice.

Lake Winnipeg Beer Battered Pickerel 19
½ pound of beer battered pickerel filets served with house-made tartar sauce, house-cut fries, and coleslaw.

Lake Winnipeg Fish Tacos (2 Tacos) 16
Beer Battered pickerel filets with coleslaw, salsa fresca, chipotle mayo and fresh cilantro served in flour tortillas. Served with your choice of soup of the day, garden salad, Caesar salad, or house-cut fries.

An 18% gratuity will be applied to groups of 8 or more



PUB STYLE FAVORITES

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

- Philly Cheese Steak** 18
Slow roasted beef thinly shaved and topped with sautéed peppers and onions served open-faced on focaccia with chipotle mayo and melted mixed cheese.
- Marble Rye Rueben** 18
Thinly sliced in-house smoked brisket with sautéed sauerkraut, sweet and spicy dressing with swiss cheese on toasted marble rye.
- Quesadilla** 16
Your choice of mexi-beef or Cajun chicken with mixed peppers, red onion, chipotle mayo, and our 3 cheese blend, folded in a tortilla. Served with, sour cream and salsa.
- Classic Bacon & Cheese Burger** 15
A ¼ pound griddled Angus Beef patty, topped with cheddar cheese, bacon, lettuce, pickles, tomato, red onions, and house-made 1000 island on a butter toasted brioche bun.
(Add a second patty with cheddar + 5)
- Grilled Veggie Burger** 16
Plant based veggie burger grilled and topped with a sweet and spicy tomato jam, provolone cheese, lettuce, tomato, pickles and onions on a toasted brioche bun.
- Avocado Chicken Wrap** 16
Cajun chicken with avocado, tomato, feta cheese, mixed greens and chipotle mayo wrapped up in a sundried tomato tortilla.

DINNER ENTREES

Available after 4pm

- Bone in Pork Chop** 23
10oz bone in pork chop marinated in grainy Dijon and white wine, pan seared and finished with pan drippings. Served with potato of the day and chef's vegetable.
- Lamb Shank** 28
Slow Braised lamb shank drizzled with reduced pan jus infused with horseradish. Served with potato of the day and chef's vegetable.
- Seafood Paella** 28
A combination of jumbo shrimp, pickerel cheeks, in-house smoked salmon, chorizo sausage, garlic, peas, roasted red pepper, and saffron rice, simmered in chicken stock, then baked until crisp.
- Baby Back Ribs** **Half Rack | 24 Full Rack | 30**
Slow-braised baby back ribs smothered with Guinness BBQ sauce. Served with potato of the day and chef's vegetable.
- AAA New York Striploin** **8oz | 28**
A hand cut AAA New York striploin steak grilled to your liking, accompanied by red wine demi and cremini mushrooms. Served with potato of the day and chef's vegetable.


Add-On Options to any Meal

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Starter Caesar Salad	8	6 Jumbo Prawns	9	Bacon	2
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HOUSE MADE PIZZA 12"

Available after 4pm

Gluten-free pizza crusts are available for all pizzas for \$2 extra.

Non-Dairy Cheese available to build your own Vegan Pizza. 

- Meat Lovers** 22
Basil tomato sauce, smoked bacon, chorizo, smoked ham, pepperoni, and our 3 cheese blend
- Veggie Delight** 20
Basil tomato sauce, roasted red peppers, cremini mushrooms, arugula, feta and our 3 cheese blend.
- Great Canadian** 20
Basil tomato sauce, pepperoni, cremini mushrooms, smoked bacon, and our 3 cheese blend.
- Hawaiian** 20
Basil tomato sauce, ham, fresh pineapple, and our 3 cheese blend
- Buffalo Chicken Pizza** 20
Basil tomato sauce, Cajun chicken, franks hot sauce, red onion, green onions, and our 3 cheese blend finished with chipotle mayo.
- Italian Trio** 21
Basil tomato sauce, Prosciutto, Genoa Salami, Capicollo, arugula, roasted red peppers and feta cheese.
- Three Cheese Pizza** 15
Basil tomato sauce and our 3 cheese blend.

*Additional Toppings \$2.00 each

Toppings: pepperoni, smoked bacon, ground beef, chorizo sausage, smoked ham, Cajun chicken, prosciutto, genoa salami, capicollo, tomato, cremini mushrooms, red onions, roasted red peppers, jalapeño peppers, arugula, artichoke hearts, pineapple, olives, feta cheese.

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