



STARTERS

- Sesame Bruschetta** 15
Fresh blend of roma tomatoes, red onions, cilantro, garlic, sesame oil and toasted sesame, served with fried wontons.
- Wild Mushroom & Truffle Infused Arancini** 15
Arborio rice rolled with wild mushrooms and fresh herbs, coated in panko and flash fried, finished with truffle oil and served with sweet and spicy tomato jam.
- Garlic Mushroom Skillet** 16
Button mushrooms sautéed with fresh garlic, green onion, white wine and finished with asiago cream, served in a piping hot skillet with fresh focaccia.
- Tiger Prawn Flambé** 17
Tiger prawns sautéed with fresh orange, roasted garlic and fennel, finished with Grand Marnier flambé.
- Lake Winnipeg Pickerel Cheek Flambé** 16
Sautéed pickerel cheeks with roasted garlic, lemon, red onion, capers and fennel, finished with Pernod flambé.
- Roasted Red Pepper Hummus** 15
Roasted red peppers, chickpeas, garlic, Tahini and cilantro with truffle oil, served with pita chips.
- 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** 17
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** 16
A pound of 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, served with salsa fresca and sour cream.

SOUPS

- Soup of the Day** Cup | 5 Bowl | 8
Great soups made daily by our kitchen team!
- Roasted Red Pepper & Lobster Bisque** 10
Roasted red pepper, tomato and lobster reduction finished with in house smoked salmon and citrus crème fraiche.
- French Onion** 10
Caramelized onions in a red wine and beef broth finished with home-style croutons and topped with melted gruyere cheese.

SALADS

- Chickpea and Prawn Salad** 19
Shaved fennel, chickpeas and Feta cheese tossed in an orange ginger vinaigrette with fresh cilantro, pickled beets and citrus poached prawns.
- Crunchy Kale Chicken Salad** 18
Tri coloured kale, radicchio, carrots and onions tossed in roasted red pepper and pesto vinaigrette with pan seared chicken.
- Tomato Bocconcini Salad** 19
Freshly sliced roma tomatoes and bocconcini cheese on a bed of arugula greens with sea salt, cracked pepper, chiffonade of fresh basil and balsamic reduction.

LAKE WINNIPEG'S FINEST

- Lake Winnipeg Pan Seared Pickerel** 24
Fresh Pickerel floured and pan fried with olive oil, lemon, and butter. Served with garlic confit, capers and grape tomato, mixed vegetables and jasmine rice.
- Lake Winnipeg Beer Battered Pickerel** 19
½ pound of beer battered Pickerel filets served with house-made tartar sauce, house-cut fries, and kale and fennel slaw.
- Lake Winnipeg Fish Tacos (2 Tacos)** 17
Ale battered Pickerel filets with kale and fennel slaw, sesame tossed bruschetta, chipotle mayo and served in flour tortillas. Served with your choice of soup of the day, garden salad, Caesar salad, or house-cut fries.

FROM THE PAN

- Warmed Yellow Fin Tuna Poke Bowl** 23
Jasmine rice, kale, peppers, red onions, carrots and chick peas, topped with seared tuna, chipotle mayo and ginger soy with toasted sesame.
- Mediterranean Rotini (Vegetarian)** 19
Vegan / Gluten Free Rotini noodles tossed in a sundried tomato, pesto and olive oil blend with chickpeas, basil, grape tomatoes, olives, and red onion, with sesame marinated tofu bites.
- Beef Stroganoff** 21
Thinly sliced AAA beef sautéed with mushrooms, garlic and onion, tossed in red wine Dijon cream sauce with linguini noodles. Served with garlic focaccia.
- Singapore Stir Fry** 22
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 jasmine rice or chow mein noodles. *(Substitute jumbo shrimp + 5)*
- Linguine Rosa with Pan Seared Chicken** 21
Linguine noodles tossed in rose sauce with arugula, red onion, artichokes, and mushrooms, with asiago cheese, topped with a pan seared chicken breast. Served with garlic focaccia. *(Substitute jumbo shrimp + 5)*

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.
Substitute French Onion soup | 5 Substitute Sweet Potato Fries or Onion Rings | 3*

Ultimate Chicken Club 18	Steak Sandwich 19
Garlic toasted focaccia bread loaded with pan seared chicken, ham, crispy bacon, chipotle mayo, gruyere cheese and cheddar cheese, arugula, red onion and sliced tomato.	AAA 6oz New York striploin on toasted garlic focaccia with red wine beef reduction finished with sautéed mushrooms and onion rings.
Philly Cheese Steak 18	Quesadilla 16
Slow roasted beef thinly shaved and topped with sautéed peppers and onions served open-faced on focaccia with Hoisin infused BBQ sauce and melted mixed cheese.	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.
Chicken Souvlaki Pita 18	Seagull's B & C Burger 15
Marinated chicken pieces wrapped in pita shell with our house-made tzatziki, grape tomato, red onion and crunchy kale and fennel slaw.	A ¼ pound griddled Angus Beef patty, topped with cheddar cheese, bacon, lettuce, pickles, tomato, red onions, and house-made tomato jam on a butter toasted brioche bun. <i>(Add a second patty with cheddar + 5)</i>
Grilled Veggie Burger 16	Cajun Chicken Wrap 17
Plant based veggie burger grilled and topped with a sweet and spicy tomato jam, gruyere cheese, lettuce, tomato, pickles and onions on a toasted brioche bun.	Cajun chicken, fennel and kale slaw, red pepper hummus, tomatoes and onions in a sundried tomato tortilla.

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	Hawaiian 21
Basil tomato sauce, smoked bacon, chorizo, smoked ham, pepperoni, and our cheese blend	Basil tomato sauce, ham, fresh pineapple, and our cheese blend
Buffalo Chicken Pizza 20	Margarita 20
Basil tomato sauce, Cajun chicken, franks hot sauce, red onion, green onions, and our cheese blend finished with chipotle mayo.	Basil tomato sauce, Roma tomatoes, bocconcini cheese, chiffonade of basil, red onion and cheese blend with balsamic reduction
Great Canadian 20	Three Cheese Pizza 15
Basil tomato sauce, pepperoni, mushrooms, smoked bacon, and our cheese blend.	Basil tomato sauce and our cheese blend.
Smoked Salmon 22	*Additional Toppings \$2.00 each
Basil tomato sauce, smoked salmon, red onion, bocconcini cheese, citrus crème fraiche, fresh dill and our cheese blend.	<i>Toppings: pepperoni, smoked bacon, ground beef, chorizo sausage, smoked ham, Cajun chicken, tomato, mushrooms, red onions, roasted red peppers, jalapeño peppers, arugula, artichoke hearts, pineapple, olives, feta cheese.</i>

DINNER ENTREES

Available after 4pm

Served with Chef's vegetable and your choice of Chef's potato of the day or jasmine rice

Blackened Salmon 28	
8oz blackened salmon finished with sesame infused bruschetta.	
Bison Short Ribs 32	
Slow braised bison short ribs lathered with hoisin infused BBQ sauce.	
Smoked Half Chicken 27	
In house smoked half chicken with chef's Cajun rub finished with cherry balsamic reduction.	
Baby Back Ribs Half Rack 24 Full Rack 30	
Slow-braised baby back ribs smothered with Guinness BBQ sauce.	
AAA New York Striploin 8oz 28	
A hand cut AAA New York striploin steak grilled or blackened to your liking, accompanied by red wine demi and sautéed mushrooms.	
Veal Scaloppini Marsala 28	
Pan seared veal lathered with a wild mushroom and red wine cream sauce.	

Add-On Options to any Meal

Starter Garden Salad	6	Chicken Breast	5	Onion Rings	6
Starter Caesar Salad	8	6 Jumbo Prawns	9	Gravy	2
Garlic Focaccia	4	Pickerel Fillet	8	Bacon	2
Cheesy Focaccia	6	House-smoked Salmon	9	Cheddar Cheese	2
		Sweet Potato Fries	6	Gruyere Cheese	2

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