



STARTERS

- Sundried Tomato & Spinach Dip** 16
Blend of sundried tomatoes, fresh spinach, roasted garlic, cream cheese, mozzarella and cheddar, oven baked and served with grilled flatbread.
- Garlic Mushroom Skillet** 17
Cremini mushrooms sautéed with fresh garlic, green onion, white wine and finished with asiago cream, served in a piping hot skillet with grilled flatbread.
- Tiger Prawn Flambé** 18
Tiger prawns sautéed with roasted garlic, pearl onions, grape tomato and finished with Grand Marnier flambé.
- Roasted Red Pepper Hummus** 16
Roasted red peppers, chickpeas, garlic, Tahini and cilantro with truffle oil, served with pita chips.
- Crispy Tofu Fingers** 15
Firm tofu marinated in spiced soy and breaded with panko, served with our house made volcano sauce.
- Traditional Calamari** 18
½ pound of calamari lightly dusted with herbs and flour, served with our house-made tzatziki and a Red Pepper puree.
- Chicken Wings** 17
A pound of wings lightly dusted and served crisp. Choice of salt & pepper, honey garlic, teriyaki, Guinness BBQ, Singapore sauce, lemon pepper, or volcano sauce.
- Nachos Grande** 17
Tortilla chips baked with tomatoes, red onion, mixed peppers, olives, jalapeño peppers and melted cheese, served with salsa fresca and sour cream.
Add Cajun chicken, or mexi-beef | 5
Add Guacamole | 2

SOUPS

- Soup of the Day** Cup | 5 Bowl | 8
Great soups made daily by our kitchen team!
- Charred Corn and Pickerel Chowder** 11
Charred baby corn, Lake Winnipeg Pickerel and a medley of fresh herbs and vegetables in a creamy veloute.
- French Onion** 11
Caramelized onions in a red wine and beef broth finished with home-style croutons and topped with melted gruyere cheese.

SALADS

- Traditional Taco Salad** 20
Blend of crisp greens with shredded cheese, tomatoes, onions, olives, salsa fresca, sour cream and your choice of Cajun chicken, taco beef served in a fried tortilla bowl.
Add Guacamole | 2
- Warm Beet, Spinach and Goat Cheese Salad** 19
Warmed beets on a bed of spinach with seared goat cheese, harissa chick peas, grape tomato and red onion, finished with a drizzle of honey balsamic.
- Cobb Salad** 20
Romaine lettuce with Cajun chicken, avocado, hardboiled egg, feta Cheese, tomatoes, red onion, and smoked bacon with choice of: House-made white balsamic vinaigrette, 1000 island, blue cheese, Italian, ranch, or balsamic vinaigrette.

PUB STYLE FAVORITES

Served with your choice of soup of the day, garden salad, Caesar salad, or house-cut fries.
Substitute French Onion soup or Chowder | 5 *Substitute Sweet Potato Fries or Onion Rings | 3*

- Ultimate Chicken Club** 19
Garlic toasted pretzel bun loaded with pan seared chicken, ham, crispy bacon, chipotle mayo, gruyere cheese and cheddar cheese, greens, red onion and sliced tomato.
- Philly Cheese Hoagie** 19
Shaved beef topped with sautéed peppers and onions served in a pretzel bun with house made Guinness BBQ sauce and melted mixed cheese.
- Bison Shepherd's Pie** 23
Ground Bison folded with red wine demi, carrots, celery, and red onion, topped with roasted garlic potato puree and finished with 3 cheese blend.
- Grilled Veggie Burger** 17
Plant based veggie burger grilled and topped with a house made Bistro sauce, gruyere cheese, lettuce, tomato, pickles and onions on a toasted brioche bun.
- Steak Sandwich** 7oz | 21 10oz | 26
Choice of AAA 7oz/10oz New York striploin on a toasted pretzel bun with red wine beef reduction finished with sautéed mushrooms and onion rings.
- Quesadilla** 17
Your choice of mexi-beef, or Cajun chicken with mixed peppers, red onion, chipotle mayo, and cheese blend, folded in a tortilla. Served with sour cream and salsa.
- Seagull's B & C Burger** 16
A ¼ pound griddled Angus beef patty, topped with cheddar cheese, bacon, lettuce, pickles, tomato, red onions, and house-made Bistro sauce on a butter toasted brioche bun.
(Add a second patty with cheddar + 5)
- Avocado Cajun Chicken Wrap** 18
Cajun chicken, avocado, goat cheese, with red onion, hummus, tomato, and spinach folded in a sundried tomato tortilla wrap.

Add-On Options to any Meal

Starter Garden Salad	6	6 Jumbo Prawns	9	Gravy	2
Starter Caesar Salad	8	Sweet Potato Fries	6	Bacon	2
Chicken Breast	5	Onion Rings	6	Cheddar Cheese	2
Pickerel Fillet	8			Gruyere Cheese	2

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



FROM THE PAN

- Con Queso Mac and Cheese** 19
Creamy cheese veloute with sautéed onion, garlic, jalapeno, and cilantro tossed with macaroni noodles, finished with toasted bread crumbs and roasted garlic aioli.
Add Cajun chicken or mexi-beef | 5
- Mediterranean Rotini (Vegan)** 21
Vegan / Gluten Free Rotini noodles tossed in a sundried tomato, harissa chickpeas, basil, grape tomatoes, olives, and red onion, red pepper puree with spiced soy marinated and panko breaded tofu fingers.
- Linguine Rosa with Pan Seared Chicken** 22
Linguine noodles tossed in rose sauce with spinach, red onion, and mushrooms, with asiago cheese, topped with a pan seared chicken breast, served with garlic flatbread.
(Substitute jumbo shrimp + 5)
- Singapore Stir Fry** 23
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 citrus rice or Chow Mein noodles.
(Substitute jumbo shrimp + 5)
- Bison Meatball Gnocchi** 24
Bison meatballs and Gnocchi pasta sautéed in our house blend roasted red pepper and tomato sauce with fresh basil and finished with goat cheese crumble

HOUSE MADE PIZZA 12"

Available Friday and Saturday 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** 23
Basil tomato sauce, smoked bacon, chorizo, smoked ham, pepperoni, and our cheese blend
- Buffalo Chicken Pizza** 21
Basil tomato sauce, Cajun chicken, franks hot sauce, red onion, green onions, and our cheese blend finished with chipotle mayo.
- Great Canadian** 21
Basil tomato sauce, pepperoni, mushrooms, smoked bacon, and our cheese blend.

LAKE WINNIPEG'S FINEST

- Lake Winnipeg Pan Seared Pickerel** 25
Fresh Pickerel floured and pan fried with olive oil, lemon, and butter, with garlic confit, capers and grape tomato, served with julienne vegetables and saffron citrus rice.
- Fish 'n Chips** 20
½ pound of beer tempura battered Pickerel filets, served with house-cut fries, coleslaw, and house-made tartar sauce.
- Lake Winnipeg Fish Tacos (2 Tacos)** 18
Beer tempura battered Pickerel filets with coleslaw, salsa fresca, and chipotle mayo folded in flour tortillas, served with your choice of soup of the day, garden salad, Caesar salad, or house-cut fries.

- Hawaiian** 22
Basil tomato sauce, ham, fresh pineapple, and our cheese blend
- Sundried Tomato Veggie** 21
Basil tomato sauce, sundried tomato, red onion, olives, spinach and cheese blend with honey balsamic reduction
- Cheese Pizza** 16
Basil tomato sauce and our cheese blend.
- *Additional Toppings \$2.00 each**
Toppings: pepperoni, smoked bacon, ground beef, chorizo sausage, smoked ham, Cajun chicken, sundried tomato, mushrooms, red onions, jalapeño peppers, spinach, pineapple, olives

DINNER ENTREES

Available after 4pm

- Blackened Salmon** 30
8oz blackened salmon finished with avocado remoulade, roasted garlic aioli, and salsa fresca, served with seasonal vegetables and saffron citrus rice pilaf.
- Tuscan Chicken** 28
Grilled chicken breast, sundried tomato, spinach, capers, garlic, and goat cheese, served with seasonal vegetables and saffron citrus rice pilaf.
- Stuffed Yorkshire** 29
Two jumbo Yorkshire pudding stuffed with thinly shaved AAA beef, sautéed red onion and cremini mushrooms accompanied by red wine demi and drizzled with roasted garlic aioli, served with grilled asparagus and roasted garlic potato puree.
- Baby Back Ribs** **Half Rack | 26 Full Rack | 32**
Slow-braised baby back ribs smothered with house made Guinness BBQ sauce, served with grilled asparagus and roasted garlic potato puree.
- AAA New York Striploin** **10oz | 34**
A hand cut AAA New York striploin steak grilled or blackened to your liking, accompanied by red wine demi and sautéed mushrooms, served with grilled asparagus and roasted garlic potato puree.

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