



## STARTERS

- Beef Carpaccio** 18  
Seared AAA beef tenderloin with Dijon mustard, sea salt and cracked black pepper, served shaved with curled parmesan and Dijon vinaigrette, capers, micro greens, and crostini.
- Mussels Mariniere Skillet** 17  
PEI mussels steamed with white wine, garlic confit, grape tomato, green onions, and chimichurri sauce, served with garlic toast.
- Salmon Gravlax** 18  
Atlantic salmon cured with fresh shredded beets, kosher salt, black pepper, and fresh dill, served sliced with fried capers, Dijon mustard vinaigrette, and crostini.
- Mediterranean Couscous Wrap** 17  
Curry infused couscous salad with grape tomato, red onion, cucumber, parsley, mint, and lemon vinaigrette, served in a head lettuce leaf and topped with crumbled goat cheese.
- Bombay Bites** 17  
In house-made chicken balls blended with Indian spices, house-made butter chicken sauce, crème fraiche, parsley, and topped with micro greens, served with mini naan bread.
- Crispy Tofu Fingers** 16  
Firm tofu marinated in spiced soy and breaded with panko, served with house-made volcano sauce.
- Traditional Calamari** 18  
½ pound of calamari lightly dusted with herbs and flour, and served with our house-made tzatziki and red pepper puree.
- Chicken Wings** 18  
A pound of wings lightly dusted and served crisp. Choice of: salt & pepper, honey garlic, teriyaki, Guinness BBQ, lemon pepper, or volcano sauce.
- Nachos Grande** 18  
Tortilla chips baked with tomatoes, red onion, mixed peppers, olives, jalapeño peppers and melted cheese, served with salsa and sour cream.  
*Add Cajun chicken or mexi-beef | 6*

## SOUPS

- Soup of the Day** Cup | 6 Bowl | 8  
Great soups made daily by our kitchen team!
- Gazpacho** 12  
A delicious combination of Roma tomatoes, cucumber, beet, zucchini, celery, red onion, garlic, tomato juice, olive oil, and red wine, with blackened Cajun shrimp and house-made volcano sauce.
- Lakeview French Onion** 12  
Caramelized onion, dry vermouth, house-made beef stock, roasted garlic and fine herbs, baked with croutons and gruyere cheese.

## SALADS

- Cobb Salad** 21  
Mixed greens with Cajun chicken, avocado, hardboiled egg, tomato, goat cheese, diced onion, and smoked bacon. Choice of dressings: House-made white balsamic vinaigrette, Italian, Greek, Ranch, Balsamic, Dijon vinaigrette, or lemon vinaigrette.
- Hecla Healthy Bowl** 20  
Freshly cut head lettuce with Mediterranean couscous and quinoa salad, marinated chickpeas, and house-made falafel, served in a fried spinach tortilla bowl with lemon vinaigrette dressing.
- Watermelon & Berry Salad** 18  
Fresh watermelon and seasonal berries, with baby spinach, red onions, shaved almonds, pumpkin seeds, and goat cheese, topped with house-made white balsamic dressing and red balsamic glaze.
- Avocado and Roasted Artichokes** 18  
Blend of mixed greens and spinach, avocado, roasted artichokes, red peppers, pumpkin seeds, pistachios, goat cheese, and lemon vinaigrette.
- Salmon Gravlax & Cajun Shrimp Salad** 21  
A blend of romaine and head lettuce tossed with white balsamic, topped with grape tomato, red onions, capers, lemon, seaweeds, salmon gravlax, blackened Cajun shrimps, and ponzu sauce.

## 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 Gazpacho | 5      Substitute Sweet Potato Fries | 3*

- Steak Sandwich** 7oz | 23 10oz | 28  
Hand-cut AAA striploin steak with sliced Portobello mushroom and crispy onion tangles, served on garlic toast.
- Holy Hecla Burger** 18  
A butcher style Angus beef patty, topped with cheddar cheese, fried pickles and banana peppers, tomato, lettuce, and house-made bistro sauce on a butter toasted brioche bun.  
*(Add a second patty with cheddar + 7)*
- French Onion Burger** 18  
A butcher style Angus beef patty, topped with gruyere cheese, caramelized onion, chips, and in house-made French onion mayo on a butter toasted brioche bun.  
*(Add a second patty with gruyere + 7)*
- Tacos El Cocinero** 18  
Your choice of Cajun shrimp, chicken, or tofu with our house made corn salsa, cilantro jalapeno aioli, and coleslaw folded in a flour tortilla.
- Avocado & Chicken Wrap** 18  
Cajun chicken with avocado, tomato, feta cheese, mixed greens, and chipotle mayo wrapped up in a tomato tortilla.
- Beef Carpaccio Sandwich** 20  
¼ pound of blue rare, thinly sliced AAA tenderloin, topped with pickled onions, blue cheese, and chimichurri sauce on rustic baguette bread.
- Dynamite Crispy Chicken Burger** 17  
Marinated chicken thigh with a blend of spices, breaded and deep fried, tossed with house-made volcano sauce, topped with coleslaw, fried jalapeno and cilantro jalapeno aioli sauce on a toasted bun.
- Double Smoked Farmer's Dog** 16  
A foot-long grilled smoked sausage with mustard, coleslaw, sliced jalapeno, onion tangles, and cilantro jalapeno aioli, served on a butter toasted hoagie bun.
- Falafel Wrap** 16  
House-made baked falafel with avocado slices, tomato, red onion, parsley, mint, sriracha, mixed greens, and house-made tahini sauce, served on a spinach tortilla.
- Cheesy Quesadilla Roll Up** 17  
Your choice of taco beef or Cajun chicken with sautéed mixed peppers, red onion, chipotle mayo, and cheese blend folded in a tortilla, served with sour cream and salsa.

### Add-On Options to any Meal

Starter Garden Salad	7	6 Jumbo Prawns	9	Gravy	3
Starter Caesar Salad	8	Pickarel Fillet	9	Bacon	3
Chicken Breast	6	Sweet Potato Fries	6	Cheddar/Gruyere Cheese	3

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



## FROM THE PAN

- 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 toast.  
*(Substitute jumbo shrimp + 4)*
- Pad Thai** 23  
Pad Thai rice noodles tossed with in house-made Pad Thai sauce, beans sprout, shredded carrots, green onions, and chopped peanuts, topped with egg omelet noodles and cilantro. *(Your choice of Pepper steak, ginger chicken, breaded tofu)*
- Zoodles "Golden Goddess"** 21  
Fresh zucchini noodles tossed with house-made warmed avocado sauce, green bell pepper, tarragon, spinach, green onions, and parmesan cheese, topped with fried spinach tortilla and fresh basil, served with garlic toast.
- Bombay Spaghetti & Meatballs** 22  
Spaghetti pasta tossed in our house-made butter chicken sauce topped with house-made chicken balls blended with Indian spices, crème fraiche, and parsley, served with mini naan bread.

## LAKE WINNIPEG'S FINEST

- Lake Winnipeg White Fish Ceviche** 18  
White fish marinated with citrus vinaigrette, red onion, tomato, mango, ginger, cilantro, lime segments, and avocado sauce, garnished with micro greens and lime rind, served with crostini.
- Lake Winnipeg Pan Seared Pickerel** 25  
Fresh Pickerel floured and pan fried with olive oil, lemon and butter, with roasted corn salsa, served with rice pilaf and seasonal vegetables.
- 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 battered Pickerel filets with coleslaw, corn salsa, and cilantro jalapeno aioli folded in flour tortillas, served with your choice of soup of the day, garden salad, Caesar salad, or house-cut fries.

## 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.*

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| <b>Meat Lovers</b> 24<br>Basil tomato sauce, smoked bacon, chorizo, smoked ham, pepperoni, and our cheese blend  | <b>Hawaiian</b> 21<br>Basil tomato sauce, ham, fresh pineapple, and our cheese blend   |
| <b>Buffalo Chicken Pizza</b> 22<br>Basil tomato sauce, Cajun chicken, Franks hot sauce, red onion, green onions, and our cheese blend finished with cilantro jalapeno aioli. | <b>Supreme Seafood</b> 25<br>Caesar dressing, salmon gravlax, blackened Cajun shrimp, smoked mussels, red onions, tomatoes, capers, seaweed flakes, goat cheese, cheese blend and cilantro jalapeno aioli.   |
| <b>Great Canadian</b> 21<br>Basil tomato sauce, pepperoni, Portobello mushrooms, smoked bacon, and our cheese blend.   | <b>Cheese Pizza</b> 17<br>Basil tomato sauce and our cheese blend.   |
| <b>Garden Roasted Veggie</b> 21<br>Roasted red pepper sauce, Portobello mushroom, zucchini, tomatoes, mixed peppers, onion, red balsamic glaze, and cheese blend.            | <b>*Additional Toppings \$2.50 each</b><br><i>Toppings: pepperoni, smoked bacon, taco beef, chorizo sausage, smoked ham, Cajun chicken, pulled pork, salmon gravlax, Cajun shrimp, tomato, mushrooms, red onions, jalapeño peppers, spinach, pineapple, olives</i> |

## DINNER ENTREES

*Available after 4pm*

- Herb Crusted Roast Rack of Lamb (Halal)** 35  
8oz rack of lamb marinated with selected fine herbs and spices, roasted to medium rare or to your liking with house-made chimichurri sauce, served with creamy garlic mashed potato and seasonal vegetable of the day.
- Seared Duck Breast** 28  
Pan seared and baked to a medium rare, with peppercorn vinaigrette, served with oven roasted potato and seasonal vegetable of the day.
- Prosciutto Pesto Chicken Roulade** 28  
Pan seared stuffed chicken breast with a blend of pesto and prosciutto, house-made creamy pesto sauce, and sautéed grape tomatoes, served with rice pilaf and seasonal vegetable of the day.
- Baby Back Ribs** **Half Rack | 26 Full Rack | 32**  
Slow-braised baby back ribs smothered with house-made Guinness BBQ sauce, served with creamy garlic mashed potato, corn on the cob and coleslaw.
- AAA New York Striploin** 32  
A hand cut 10 oz AAA New York striploin steak, topped with your choice of house-made peppercorn sauce or chimichurri sauce, served with oven roasted potato and seasonal vegetable of the day.
- Surf n' Turf** 36  
4 oz. hand cut beef tenderloin seared with thyme and garlic, topped with creamy garlic sauce and blackened Cajun prawns, served with creamy garlic mashed potato and seasonal vegetable of the day.

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