

STARTERS

Calamari 13.50
Light and crispy calamari, served with house made tzatziki. GF

Mussels 14.95
1lb mussels steamed in a white wine garlic, chive cream sauce served with ciabatta.

Goat Cheese Dip 13.95
A delightful baked blend of goat cheese, cream cheese and Asiago fused with spinach, chives and shallots. Topped with wine poached pears and served with baguette for dipping.

Smoked Meat Plate 14.95
A delicious sampler platter of house-smoked meats; pork back ribs, brisket & pork belly. Served with toasted bread, pickled onion, sweet drop peppers, grainy mustard and house BBQ sauce.

Mountain Skillet Nachos 19.95
Baked with mozzarella and cheddar cheese, topped with peppers, onions and jalapeños. Served with salsa, sour cream and guacamole. Loaded with your choice of pulled pork or house-smoked brisket.

Smokehouse Poutine 13.95
Our crispy fries topped with your choice of pulled pork brisket or rotisserie chicken.

Chicken Wings 12.95
1 lb of whole wings served up with your choice of sauce. House BBQ, hot, honey garlic, coconut curry, salt and pepper, or maple bacon & lime.

RIBS

Our pork back ribs are smoked in-house and braised. Served with chef's vegetables and choice of potato, rice or fries.

Half Rack 15.95 **Full Rack** 24.95

Rib and Chicken Combo 23.95
Half rack of ribs with a quarter rotisserie Chicken.

Ribs and Seafood 23.95
A half rack of ribs served with prawns.

BURGERS

Our burger patty is made from prime rib and served with fries and salad, or we can do just fries or just salad if that's what you're in the mood for!

Bacon Avocado Burger 18.95
House smoked bacon with creamy avocado, vine ripened tomatoes, aged white cheddar cheese, artisan lettuce, pickle and mayonnaise.

Mountain Melt 16.95
Seasoned kasseri cheese, house pickled red onion, lettuce, and house made tomato relish on our prime rib burger patty.

Smokey Bacon Burger 16.95
Two crispy onion rings top this masterpiece along with provolone cheese, vine ripened tomatoes, lettuce, pickle and delicious bacon jam.

Lodge Face Club 16.95
Pulled chicken, bacon, provolone cheese, tomato, lettuce, guacamole, mayonnaise and dijon mustard on a ciabatta bigfoot roll.

Battered Haddock Sandwich 13.95
Beer battered haddock on a bun with tangy tartar sauce, pickle and lettuce.

Smoked Brisket Reuben 15.95
Smoked brisket piled high, topped with carrot cucumber cabbage slaw, tossed in sweet honey Dijon, sauerkraut, melted Swiss cheese on toasted marble rye with Thousand Island dressing.

Pulled Pork Sandwich 14.95
House-smoked pulled pork, tossed in sweet mustard BBQ sauce, topped with pickle fries, pickled red onion and drizzled with a yogurt sauce served on a brioche style bun.

STEAKS

We proudly serve AAA Canadian Beef. Steaks are served with chef's vegetables, and your choice of a baked potato, rice, or fries.

New York Strip 8oz 22.95

Top Sirloin 8oz 26.95

Rib Eye 12oz 32.95

T-Bone Steak 16oz 39.95

Tenderloin 7oz 32.95

SALADS

Great Glade Bowl 14.25
Mixed greens in a pear vinaigrette. Topped with poached pear, green pea shoots, English cucumber, puffed wild rice, spiral carrots, fresh avocado and sun dried cranberries.

Classic Caesar Salad 13.25
Crispy Romaine with fried capers, Asiago cheese, topped with house-smoked bacon and sliced baguette.

Kootenay Blueberry Salad 16.95
Loaded with super foods, crispy artisan greens, spinach, quinoa, broccoli, watermelon radish, cashews, toasted sunflower seeds and fresh blueberries all tossed in a balsamic lime vinaigrette.

ENTRÉES

Green Thai Curry Shrimp & Rice Bowl 18.95
Roasted yam, cauliflower, basmati rice, baby spinach in a green curry sauce topped with 5 prawns or pan seared tofu.

Cavatappi Primavera 17.95
Cavatappi pasta, snap peas, pea shoots, yellow zucchini, Roma tomato, fennel, basil and parsley.

Battered Haddock 17.95
Two haddock fillets battered and deep fried, served with house made tartar sauce, slaw and crispy fries or a side salad.

Rotisserie Chicken 20.95
One half delicious rotisserie chicken served with cucumber carrot slaw, your choice of a baked potato or fries and a side of our house BBQ sauce. GF

Chicken Tenders 13.95
Crispy chicken tenders served with plum sauce and your choice of fries or a side salad.

Add ons:

Cremini Mushrooms 4.95

Sautéed Prawns 7.95

Garlic Cheese Bread 8.95

Bordelaise Sauce 4.25

Bernaise Sauce 3.50

Add Chicken 4.99