



GLUTEN FRIENDLY MENU

- Always let your server know about food sensitivities and allergies when you place your order.
- While we make every effort to prevent cross-contamination, we do have many bread and baked goods in our kitchen which do contain gluten so we cannot guarantee the absolute absence of gluten in any dish.
- We have a dedicated fryer that we use for gluten free, deep fried items. Our French Fries do contain gluten.
- We have gluten free bread and buns available.
Substitute regular bread or bun for GF bread or bun for 1.00 Additional Gluten Free bread available to order 2.50

STARTERS

- Calamari** 12.95
Light and crispy calamari, dredged in rice flour and served with house-made tzatziki.
- Mussels** 14.95
1lb mussels steamed in a white wine garlic, chive cream sauce served with ciabatta.
GF bread option available, please request no bread or substitute GF bread for 1.00
- Goat Cheese Dip** 13.95
A baked blend of goat cheese, cream cheese and Asiago fused with spinach, chives and shallots, topped with candied walnuts. Served with crostini for dipping.
Substitute crostini for GF toast points OR corn chips.
- Smoked Meat Plate** 17.95
A delicious sampler platter of house-smoked meats; pork back ribs, brisket & pulled pork. Served with toasted bread, pickled onion, sweet drop peppers, grainy mustard and house BBQ sauce.
Please request no bread or substitute GF bread for 1.00
- Mountain Skillet Nachos**
Fresh made corn chips loaded with cheese, peppers, green onion and jalapeño, served with salsa, sour cream & guacamole. Includes pulled pork or house-smoked brisket.
Double chair starter 16.95
Quad chair starter 29.95
- Chicken Wings** 12.95
1lb of whole wings served up with your choice of sauce.
House BBQ, hot, honey garlic, coconut curry or salt & pepper.
- Half Shell Scallops & Prawns** 14.95
Scallops broiled and topped with our house-made bacon jam and delicately seasoned prawns.
- Hummus and Grilled Vegetable Platter** 16.95
Our fresh house-made hummus, served with pita points and a delicious assortment of roasted and grilled vegetables. Perfect to share!
GF bread option available, please request no bread or substitute GF bread for 1.00

SALAD

- Blue Cheese Blueberry Spinach Salad** 16.45
Tender spinach leaves, Gorgonzola cheese, bacon, whole blueberries, house-pickled red onion and crispy walnuts, tossed in a bacon vinaigrette. Served with warm baguette.
Please request no bread or substitute GF bread for 1.00
- Caprese Salad** 13.95
The freshest cherry tomatoes, basil, bocconcini and reduced balsamic glaze. *Please request no bread or substitute GF bread for 1.00*

RIBS

- Our pork back ribs are smoked in-house, braised and served with chef's vegetables. Salad, rice or baked potato are GF options for side dishes.*
- Half Rack 18.95 Full Rack 23.95
- Rib and Chicken Combo** 24.95
Half rack of ribs with a quarter rotisserie chicken.
- Ribs and Seafood** 25.95
Half rack of ribs served with prawns and scallops.

BURGERS

- You can substitute our Prime Rib patty with a veggie patty if preferred, as both are GF. Salad, rice or baked potato are GF options for side dishes. Add Bacon for 1.50*
- T-Bar Burger** 15.95
Monterey Jack cheese, artisan lettuce, tomato, pickle, onion and mayonnaise.
Please request no bun or substitute GF bun for 1.00
- Buzzsaw Burger** 16.95
This fired up burger has jalapeños, crispy onions, chipotle mayo, roasted red pepper and crisp leaf lettuce.
Please request no crispy onions and no bun or substitute GF bun for 1.00
- Lodge Face Wrap** 16.95
Pulled chicken, bacon, Provolone cheese, tomato, lettuce and creamy dill sauce in a lightly toasted wrap.
Please request no wrap or substitute GF bread/bun for 1.00
- Smoked Brisket Reuben** 16.95
Smoked brisket piled high, topped with carrot cucumber slaw, tossed in Honey Dijon, sauerkraut and melted Swiss cheese on toasted marble rye with Thousand Island dressing.
Please request no wrap or substitute GF bread for 1.00

STEAKS

- We proudly serve AAA Canadian Beef. Steaks are served with chef's vegetables. Salad, rice or baked potato are GF options for side dishes.*
- New York Strip 8oz 25.95
Rib Eye 12oz 32.95
- Add ons:**
Cremini Mushrooms 4.95
Seafood - Prawns & Scallops 7.95
Chicken 4.99

ENTRÉES

- Green Curry Rice Bowl** 18.95
Roasted yam, cauliflower, Jasmine rice, baby spinach in a green curry sauce topped with 6 prawns or pan seared tofu.
- Rotisserie Chicken** 20.95
One half delicious rotisserie chicken served with cucumber carrot slaw and a side of our house BBQ sauce.
- Rainbow Trout** 17.95
Delicate Rainbow trout fillet seared skin-on and served with dill potatoes and rainbow Swiss chard.
- Sofrito Chicken** 14.95
Slow roasted chicken breast served with a sofrito sauce, dill potatoes and vegetables.

