



## STARTERS

**Calamari** 12.95  
Light and crispy calamari. Served with house-made tzatziki.

**Mussels** 14.95  
1lb mussels steamed in a white wine garlic and chive cream sauce. Served with ciabatta.

**Baked Brie Dip** 15.95  
An excellent sharing dish of creamy baked brie, caramelized onion, and haskap berry compote. Served with baguette.

**Smoked Meat Plate** 18.95  
A delicious sample platter of house-smoked meats; pork back ribs, brisket and pulled pork. Served with toasted bread, pickled onion, sweet drop peppers, grainy mustard and house BBQ sauce.

**Mountain Skillet Nachos**  
Fresh made corn chips; loaded with cheese, peppers, green onion and jalapeño. Served with salsa, sour cream and guacamole. Includes pulled pork or rotisserie chicken.

**Double Chair Starter** 16.95  
**Quad Chair Sharing Platter** 29.95

**Beet Caprese** 14.95  
Marinated beets, bocconcini, fresh basil, reduced balsamic glaze and olive oil. Served with a warm baguette.

**Chicken Wings** 13.95  
1lb of whole wings served with your choice of sauce. House BBQ, hot, honey garlic, coconut curry, salt and pepper, or maple bacon & lime.

**Potstickers** 13.95  
Veggie potstickers; served on a bed of Granny Smith apple and cabbage slaw. Topped with a drizzle of honey miso sauce.

**Scallops and Prawns** 14.95  
Scallops broiled and topped with our house-made bacon jam and delicately seasoned prawns.

**French Onion Soup** 9.95  
Rich caramelized onion broth with garlic crustini. Topped with melted Swiss cheese and served with a warm baguette.

## RIBS

Our pork back ribs are smoked in-house and braised. Served with chef's vegetables and your choice of potato, rice or fries. Substitute your potato choice for roasted root vegetable potato medley. 2.75

**Half Rack** 17.95    **Full Rack** 27.95  
**Rib and Chicken Combo** 23.95  
Half rack of ribs, quarter rotisserie chicken and BBQ sauce.

**Ribs and Seafood** 24.95  
A half rack of ribs with prawns and scallops.

**Elk Shortribs** 32.95  
Canadian farmed elk shortribs braised with a sweet haskap berry glaze. Served with vegetables and herb roasted root vegetable potato medley. A decadent and truly Canadian dish.

## SALADS

**Butternut Green Apple Salad** 13.95  
Roasted butternut squash, crisp green apple and artisan spring mix dressed in balsamic vinaigrette and garnished with purple carrot, dried cranberries and toasted sunflower seeds. Served with a warm baguette.

**Caesar Salad** 13.95  
Crisp romaine tossed in Asiago Caesar dressing. Garnished with shaved parmesan, candied maple bacon and roasted garlic rye croutons.

**Kale Salad** 14.95  
Tender baby kale tossed together with apple, dried cranberry, and sunflower seeds in a creamy roasted garlic dressing. Served with toasted baguette.

**Spinach Salad** 16.50  
Spinach dressed with a warm bacon vinaigrette and topped with red wine poached haskap and cranberries, candied walnuts, pickled red onion, and Gorgonzola cheese. Served with toasted baguette.

## STEAKS

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

**Sirloin 8oz** 28.95    **New York 10oz** 29.95

## BURGERS & SANDWICHES

Our burger patties are made from prime rib; served with fries and salad, or fries or salad on their own. Substitute the prime rib patty for a veggie patty at no additional charge.

Caesar salad instead of fries 2.75    Add bacon 1.50  
Substitute fries for roasted root vegetable potato medley 2.75

**T-Bar Burger** 16.95  
Monterey Jack cheese, artisan lettuce, tomato, pickle, onion and mayonnaise.

**Buzzsaw Burger** 16.95  
This fired up burger has jalapeños, crispy onions, smoked cheddar chipotle mayo, roasted red pepper and crisp leaf lettuce.

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

**Kansas City- Hot Chicken Sandwich** 15.95  
Spicy marinated buttermilk fried chicken; tossed in hot sauce and topped with crispy apple slaw and pickles.

**Smoked Brisket Reuben** 16.95  
Smoked brisket piled high with carrot cucumber slaw, tossed in Honey Dijon, sauerkraut and melted Swiss cheese on toasted marble rye with Thousand Island dressing.

## ENTRÉES

**Green Curry Rice Bowl** 18.95  
Roasted yam, cauliflower, basmati rice, edamame and baby spinach in a green coconut curry sauce. Topped with 6 prawns or pan-seared tofu.

**Sofrito Chicken** 14.95  
Slow roasted chicken breast supreme; served with savory sofrito sauce, roasted root vegetable potato medley and vegetables of the day.

**Meatball Marinara** 16.95  
Our house made all beef meat balls served over spaghetti pasta topped with shaved Parmesan and baguette.

**Linguine Alfredo** 16.95  
Linguine pasta and pulled chicken tossed in rich and creamy garlic alfredo sauce. Topped with sautéed mushrooms, roasted red pepper and green onion.

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

**Rotisserie Chicken** 20.95  
Half rotisserie chicken served with chef's veggies, carrot cucumber slaw, your choice of a baked potato or fries and a side of our house BBQ sauce.

**Chicken Tenders** 13.95  
Crispy chicken tenders with plum sauce and your choice of fries or a side salad. (Kid's size portion also available).

**Char Sui Noodle Bowl** 14.95  
House-smoked Chinese BBQ pork in chicken ginger red miso broth, Udon noodles, boiled egg, green onion, carrot, shiitake mushrooms, and nori.

**Rainbow Trout** 17.95  
Delicate rainbow trout seared skin-on with kale, our roasted root vegetable potato medley and vegetables of the day.

## Add-Ons:

**Cremini Mushrooms** 4.95    **Garlic Cheese Bread** 6.95  
**Seafood - Prawns & Scallops** 7.95    **Bordelaise Sauce** 4.25  
**Chicken** 6.99