



Soup Du jour 6 | Prepared Fresh Daily.

Baked French Onion 6 | Seafood Chowder 8 | Prairie Chowder 8

Fireside Salad 9 Side 6 | Baby Organic Greens with Tomato, Cucumber, Carrot, Cheddar Cheese and Almonds, Served with Roasted Red Pepper and Parmesan Dressing.

Caesar Salad 10 Side 8 | Crisp Romaine, Croutons, Parmesan Cheese, Tossed with our Creamy Caesar Dressing.

Grilled Romaine 10 | Fire Grilled Romaine Topped with Roquefort Dressing, Crisp Apples, Feta Cheese and Bacon.

Balsamic Spinach Salad 10 | Baby Spinach Topped with Strawberries, Feta cheese Toasted Almonds, Served with a Wild Berry Dressing.

Chicken Breast 5 | Cajun Chicken 5 | Grilled Prawns 6 | Grilled Salmon 7

Bruschetta 9 | Fresh Roma Tomatoes, Asiago Cheese, Garlic, Basil, Red Onion and Olive Oil. Baked on a Nine Grain Ciabatta.

Calamari 11 | Crisp and Tender Marinated Calamari served with a Cucumber Yogurt Dip.

Cajun Prairie Dumplings 10 | Steamed Cajun Seasoned Chicken Dumplings Served with a Sweet Chili Sauce.

Coconut Shrimp Martini 11 | Coconut Crusted Tiger Prawns Served with Mango Curry Pineapple Dip.

Crab Stuffed Mushrooms 11 | Crab and Cream Cheese Stuffed Mushroom Caps, Baked until Golden Brown.

Sesame Ginger Chicken 10 | Crispy Sesame Ginger Chicken with Marinated Julienne Vegetables and Rice Noodles.

Spring Rolls | Lobster 12 | Bison 10 |

Columbian Pepper Steak | 6oz 30 | 8oz 34

Filet Mignon Crusted with Espresso and Peppercorns, Served with a Brandy Sauce.

Mushroom Merlot Ribeye 32 | 14 oz Ribeye with a Mushroom Merlot Sauce.

New York Surf and Turf 33 | 8oz New York with a Lobster Cream Reduction.

Sirloin Neptune 28 | 8oz Sirloin Topped with Tiger Prawns, Asparagus and Hollandaise.

Rack of Lamb 38 | Mustard Crusted Full Rack of Lamb, Served with a Mint Chutney.

Pork Pear William 26 | Pork Tenderloin Topped with a Tangy Bleu Cheese Sauce, Served with Grilled Pears.

Athenian Chicken 25 | Fire Grilled Boneless Half Chicken Stuffed with Feta Cheese and Baked with Lemon Butter.

Black and Bleu Chicken 24 | Blackened Chicken Breast Topped with a Tangy Bleu Cheese Sauce.

Cashew Nut Chicken 25 | Cashew Crusted Chicken Breast, Served with a Grand Mariner Sauce.

Chicken Saltimbocca 24 | An Italian Ham, Sage and Mozzarella Cheese Stuffed Chicken Breast, with a Lemon Sage Butter Drizzle.

Northern Saskatchewan Pickerel 28 | Pan Seared Pickerel, Served with Lemon Garlic Tiger Prawn

Siamese Prawns 26 | Crispy Tiger Prawns and Fresh Vegetables Sauteed in a Chili Garlic Sauce, Served on a bed of Rice.

Scallop Tetrizzini 28 | Digby Scallops Tossed in a Creamy Mushroom White Wine Sauce then Baked with a Parmesan Cheese Crust.

Salmon Creole 27 | Blackened Fresh Salmon with Creole Prawns.

Sesame Salmon 25 | Fresh Sesame Crusted Salmon, served on a bed of Angel Hair Pasta with a Creamy Dill Sauce and Miso Vegetables.

Smoked Salmon and Prawn Linguini 26 | Fresh Salmon and Tiger Prawns in a Creamy Alfresco Sauce tossed with Linguini Noodles.

Lemon Chicken Linguini 25 | Chicken Breast, Artichoke Hearts, Sun-Dried Tomatoes, Leeks, Roasted Peppers and Spinach Sauteed in Lemon Butter, tossed with Linguini Noodles.

Wild Mushroom Fettucini | Bison 26 | Chicken 24
A mix of Wild Mushrooms and Field Mushrooms in a Rich Cream Sauce tossed with Fettucini Noodles.

Mediterranean Penne 18 | Fresh Roma Tomatoes, Onions, Olives, Spinach Sauteed with Olive Oil, Garlic and Lemon, tossed in Penne Noodles, finished with Feta Cheese.

Spinach and Ricotta Ravioli 20 | Spinach and Ricotta Cheese stuffed Pasta in a Creamy Tetrizzini Mushroom Sauce.

Four Cheese Enchiladas 20 | Flour Tortillas stuffed with Vegetables and a Four Cheese Blend, baked with an Enchilada Sauce and Cheese, served with Rice.

Basmati Stuffed Pepper 20 | Sweet Bell Pepper stuffed with Mushroom Risotto, served with Seasonal Vegetables.

Scott Aspelieter | Executive Chef

