APPETIZERS

CHICKEN WINGS **19.00**
Breaded or naked chicken wings with your choice of seasoning or sauce, including Honey Garlic & Sesame, Mango Habanero, Electric Honey, Lemon Pepper, Salt & Pepper, Cajun, Chipotle Ranch, BBQ or Maple Bacon. Ask your server for the full list of options.

JALAPEÑO POPPERS **16.00**
12 Pieces of crispy breaded jalapeno peppers, stuffed with cream cheese and served with Tzatziki sauce.

TEMPURA BATTERED SHRIMP **17.00**
10 Shrimp, wakame salad, and cocktail sauce.

FLOUR DUSTED CALAMARI **20.00**
Marinated calamari in a seasoned flour and fried crispy served with a trio of sauces, tzatziki sauce, chipotle mayo, & tartar sauce.

12" QUESADILLA **16.50**
Green onion, tomato, peppers, jalapeño, 3-cheese mix with sour cream and salsa. Add chicken or taco beef for **4.00**

NACHOS GF V **17.00**
Corn chips, green onions, tomato, peppers, jalapeños, 3-cheese mix, sour cream & salsa. Add chicken or taco beef **4.00**

DYNAMITE CHICKEN BITES **17.00**
Japanese style Karaage chicken bites tossed in our house made dynamite sauce.

BRUSCHETTA **12.00**
Fresh house made bruschetta served with crostini.

SPINACH DIP **14.00**
House made spinach dip and pita chips.

SOUP OF THE DAY 4.00 | 6.00 **SANDWICH OF THE DAY 9.00**

SALADS

Add Chicken breast **4.95**, 5 Shrimp **4.95** or beer battered Pickerel **7.50**.
Greek, 1000 Island, Italian, Balsamic, Chipotle Ranch, Sweet Soy, Dijon Vinaigrette, Ranch, and Caesar dressing available.

CAESAR OR TOSSED GF V **6.50 | 11.00**

GREEK SALAD V **6.50 | 11.00**
Romaine lettuce in Greek dressing topped with tomato, cucumber, peppers, red onion, kalamata olives & feta.

GREEN GODDESS SALAD V **6.50 | 11.00**
Romaine lettuce, shaved fennel, sliced radish, avocado, diced cucumber, feta cheese & green onion, tossed in our house-made Green Goddess dressing.

SOUTHWEST SALAD V **7.00 | 12.00**
Romaine, napa cabbage, red onion, mixed peppers, grape tomatoes, black beans, corn, tossed in chipotle ranch dressing & topped with sliced avocado, boiled egg & crispy tortilla strips.

SWEET ORCHARD SALAD V **7.00 | 12.00**
Mixed greens, candied pumpkin seeds, toasted walnuts, poached pear, dried cranberries, feta cheese, diced fresh green apple, tossed in a Maple Dijon vinaigrette.

DRAGON SALAD V **15.00**
Sweet chili chicken finger crisps, Napa cabbage, roasted peanuts, onion, peppers, sesame, tortilla strips and creamy sweet soy dressing.

BURGERS & SANDWICHES

Served with fries and coleslaw.

SBC BURGER (CB) (GF) **16.00**

8oz beef patty, lettuce, tomato, crispy onions, Dijon relish, and burger sauce on a brioche bun.
Add crispy bacon **2.25** | Add cheese **1.25**

MONTREAL STYLE REUBEN **17.00**

Sliced corned beef, sauerkraut, melted Swiss cheese, Russian dressing, on grilled rye bread.

BISON BURGER **18.00**

6oz house made bison patty, bacon & onion jam, special sauce, smoked gouda, lettuce, tomato, pickles on a brioche bun.

SMASH BURGER **15.00**

4oz smash patty, cheddar cheese, ketchup, mustard, sliced pickles on a griddled brioche bun.
Make it a double **3.00** | Add crispy bacon **2.25**

PIG IN A BLANKET **13.00**

10" Winnipeg Old Country hotdog, cheddar cheese, crispy bacon, crispy onions on frybread with ketchup & mustard.

BISON RIBEYE STEAK SANDWICH **30.00**

6oz Bison Ribeye steak, on grilled Bannock topped with roasted mushroom medley.

CRISPY CHICKEN BURGER **16.00**

5oz crispy buttermilk fried chicken burger with mayo, pickles, lettuce, & tomatoes on a brioche bun. Add spicy chipotle sauce instead of mayo.

GUINNESS FISH BURGER **18.00**

Crispy battered cod, tartar sauce, tomato, lettuce, and red onion.

CLUB HOUSE SANDWICH (GF) **18.00**

Grilled chicken breast, crispy bacon, tomato, lettuce, herbed garlic mayo and Swiss cheese on your choice of bread or flour wrap.

CHICKEN PARM SANDWICH **17.00**

5-ounce crispy chicken breast topped with marinara sauce, broiled mozzarella and parmesan cheese, & pesto mayo on a griddled brioche bun.

FRENCH ONION BEEF DIP (CB) (GF) **21.00**

Certified Angus Beef pot roast in French onion beef au jus with melted Swiss cheese. On a baguette with onion jam & horseradish aioli served with a side of French onion beef jus for dipping.

STRIP STEAK SANDWICH (CB) (GF) **25.00**

6-ounce Striploin steak, roasted mushrooms, crispy onions, on a garlic butter grilled panini bun.

BBQ BEEF BRISKET SANDWICH **18.00**

House-made sliced BBQ beef brisket on an onion sub bun with creamy red cabbage coleslaw and crispy onions.

SUBSTITUTE YOUR FRIES

Large Soup 1.00
Small Tossed 2.50
Caesar or Greek Salad..... 2.50
Onion Rings 2.50
Sweet Potato Fries 2.50
Poutine 3.00

FAVOURITES

Served with fries and coleslaw.

CHICKEN FINGERS **16.50**
4 crispy breaded chicken tenders and honey dill sauce.

BEER BATTERED PICKEREL **21.00**
Lake Winnipeg Pickerel in a light & crispy beer batter served with tartar sauce.

POUTINES & SIDES

CLASSIC **6.00**
Fries topped with choice of cheese curds or shredded cheese and gravy.

POT & TOT **14.00**
Tater tots topped with Certified Angus Beef pulled pot roast, demi-glace, choice of cheese curds or shredded cheese.

Large Fries 4.50
Onion Rings..... 6.00
Sweet Potato Fries 6.00

PIEROGI **12.00**
Fries topped with 4 potato & cheddar pierogies, bacon bits, choice of cheese curds or shredded cheese, gravy, sour cream and green onion.

TACO FRIES **14.00**
French fries topped with diced tomatoes, diced mixed peppers, green onion, pickled jalapenos, shredded cheese, choice of taco beef or diced chicken breast, served with sour cream and salsa.

NEAPOLITAN PIZZA

MARGHERITA **13.00 | 17.00**
Tomato sauce, fresh basil, and mozzarella.

PEPPERONI **14.00 | 19.00**
Tomato sauce, fresh basil, pepperoni, and mozzarella.

HAWAIIAN **14.50 | 20.00**
Tomato sauce, pineapple, ham, & mozzarella.

SPICY CHICKEN **15.00 | 21.00**
Tomato sauce, Franks Red Hot marinated diced chicken, side bacon & mozzarella cheese, drizzled with roasted garlic aioli.

HAM & MUSHROOM **14.50 | 20.00**
Tomato sauce, fresh basil, mushrooms, smoked ham, and mozzarella.

CANADIAN **15.00 | 21.00**
Tomato sauce, pepperoni, side bacon, mushrooms & mozzarella cheese.

GREEK **15.00 | 21.00**
Tomato sauce, red onion, Kalamata olives, tomatoes, peppers, mozzarella & feta cheese.

MEATLOVERS **15.00 | 21.00**
Tomato sauce, pepperoni, salami, sausage, bacon, mozzarella cheese.

DINNER MENU

Available 4PM - 9PM

CERTIFIED ANGUS BEEF POT ROAST (CB) (GF) **35.00**

Tender beef pot roast with red wine demi-glace, served with Yukon Gold mashed potatoes and seasonal vegetables.

CHICKEN PARMESAN **30.00**

Crispy breaded chicken breast with rich marinara sauce, topped with melted mozzarella and Parmesan cheese, served with buttered spaghetti.

KIMCHI RICE WITH CRISPY TOFU (V) **20.00**

Korean inspired rice with kimchi, vegetables, fried egg & crispy panko breaded tofu.
Add on 3 Jumbo Tiger Shrimp $9.95 | Add on Chicken Breast $4.95

BISON SHORT RIBS **34.00**

Braised bison short ribs glazed with blueberry BBQ sauce served with Yukon Gold mashed potatoes & seasonal vegetables.

PAN SEARED SALMON FILLET **30.00**

8oz pan seared Atlantic salmon fillet with white wine cream sauce served with quinoa pilaf & creamed spinach

NEW YORK STRIPLOIN STEAK (CB) (GF) **42.00**

10-ounce New York Striploin grilled to your desired doneness, topped with roasted mushroom medley and served with mashed potatoes, vegetable medley & creamy peppercorn sauce.

BEEF POT PIE **28.00**

Pulled beef in puff pastry served with Yukon Gold mashed potatoes, creamed spinach & a side of gravy.

PASTA'S

Available 4PM - 9PM

BEEF CANNELLONI **22.00**

3 cannelloni stuffed with braised beef in tomato sauce topped with mozzarella cheese & baked until golden, served with garlic toast.

SPAGHETTI & MEATBALLS **22.00**

Spaghetti in marinara sauce topped with 3 house-made beef meatballs & shaved Parmesan cheese served with garlic toast.

PIEROGIES IN MUSHROOM CREAM SAUCE WITH PORK BELLY **20.00**

8 Potato & cheddar pierogies in mushroom cream sauce with rendered pork belly, served with garlic toast.

(CB) **Certified Angus Beef** (GF) **Gluten Free Available** (V) **Vegetarian Available**

Some restrictions apply. Taxes and gratuity are extra. 15% gratuity is added for groups of 8 or more.