



APPETIZERS

PRETZEL & DIP (V/NF/DFP)	20
house-made pretzel bits, queso cheese dip	
WHIPPED FETA AND TOMATO (V/NF/GFP)	24
feta cheese, greek yogurt, roasted cherry tomato, toasted naan bread	
FRIED PEROGIES (NF/VP)	20
potato, three cheeses, apple wood bacon, green onion, sour cream	
SPICY CALAMARI (NF)	25
gochujang marinated squid, spicy tempura batter, chipotle creamy sauce	
POUTINE (NF/GFP)	15
house cut fries, seasoning salt, poultry gravy, quebec cheese curds, green onions	

TO SHARE

CHICKEN WINGS (NF/GFP)	22
1lb of marinated house wings, choice of a sauce: mild, medium, hot, hickory bbq, honey garlic, sweet thai, chili lime tequila, pesto parmesan, frank's buffalo	
NACHO PLATTER (V/NF/GFP/DFP)	27
add grilled chicken or beef +8 add ground elk +12, extra sauce +2 tri-colour corn chips, tomato, red onions, jalapeños, olives, peppers, monterey & cheddar cheese	

IN A BOWL

soup includes bun | gluten free bun +4

CHEF’S SEASONAL SOUP (VP/NFP/GFP/DFP)	14
locally inspired seasonal ingredients that change each week. ask your server for details.	
CHEF’S SEASONAL SALAD (GF/NF/VP/DFP)	18
add grilled chicken +8 locally inspired seasonal ingredients that change each week. ask your server for details.	
CAESAR SALAD (NF/VP/GFP)	22
add grilled chicken +8 chopped romaine, caesar dressing, parmesan cheese, house croutons, bacon	
STRAWBERRY SPINACH SALAD (V/GF/NFP/DFP)	24
add grilled chicken +8 baby spinach, balsamic vinaigrette, red onion, strawberries, feta cheese, roasted almonds	
MASTERS SALMON BOWL (NP/VP/GFP/DFP)	29
mixed fresh greens, scallions, edamame bean, cucumber, egg, avocado, coconut rice, radish, sprouts, mango, burnt end salmon, creamy dijon maple dressing	
BUFFALO CHICKEN MAC & CHEESE (NF/VP/GFP)	26
house shredded chicken, ranch, blue cheese, frank's sauce, macaroni, monterey jack cheese, bread crumb, garlic baguette	

HANDHELDS

all handhelds come with house fries
gluten free bun or bread +4 | sweet fries with chipotle mayo +6 | sub salad +6 | sub soup +5
sub poutine +7 | house-made gravy +4 | extra sauce +2

ELK BURGER (NF/VP/GFP/DFP)	34
add extra elk patty +10 6oz local elk patty, beef tallow, smoked cheese & jalapeño jack, caramelized onions, burnt pork, house burger sauce, sauté mushroom, arugula, potato bun	
WYLD BURGER (NF/VP/GFP/DFP)	28
add extra beef patty +8 6oz alberta beef chuck patty, apple smoked bacon, thick cut cheddar cheese, truffle aioli, lettuce, tomato, ted onion, pickles, potato bun	
SOUTHERN CHICKEN BURGER (NF/VP/GFP/DFP)	27
marinated buttermilk chicken, savoury breading, asian style coleslaw, crispy onions, swiss cheese, smoked bacon mayo, potato bun	
REUBEN SANDWICH (NF/GFP/DFP)	29
montreal smoked meat, havarti cheese, sauerkraut, reuben dressing, dill pickle, toasted rye bread	
CLUBHOUSE WRAP (NF/GFP/DFP)	26
sundried tomato tortillas, house-made ham & turkey, cranberry mayo, apple wood bacon, local greens, garden tomato, cheddar cheese	
STEAK SANDWICH (NF/GFP/DFP)	34
7oz angus ribeye beef, sautéed cremini mushroom, peppers, onions, provolone cheese, herb butter, horseradish mayo, demi baguette	

PIZZAS

14" house-made crust | extra toppings +5

CARNIVORE (NF/GFP/DFP)	38
local ground elk, pepperoni, ham, bacon strips, chorizo sausage, mozzarella, tomato sauce base	
ALOHA PIZZA (NF/VP/GFP/DFP)	34
fresh pineapple, fresh basil, mozzarella cheese, ham, jalapeños, tomato & bbq base, honey drizzle	
BBQ CHICKEN (NF/GFP/DFP)	36
pulled bbq chicken, apple smoked bacon, caramelized onion, monterey jack cheese, hickory smoked bbq base, sriracha mayo drizzle	
DILL PICKLE (V/NF/GFP/DFP)	32
mixed pickles, smoked white cheddar, mozzarella cheese, buttermilk ranch base, fresh dill	
CANADIAN (NF/GFP/DFP)	35
pepperoni, ham, bacon, mushroom, smoked mozzarella cheese, tomato sauce base	

MAINS

house-made gravy +4 | extra sauce +2

FISH + CHIPS (NF)	25
add 7oz fish +12 7oz beer batter walleye, house cut fries, dill tartar sauce, coleslaw	
QUESADILLAS (V/NF/DFP)	22
add grilled chicken or beef +8 add ground elk +12 10" flour tortilla, mixed peppers, red onions, monterey jack cheese, mexican rice, sour cream & salsa	
VEGETABLE PAD THAI (V)	24
add grilled chicken +8 rice noodles, house-made pad thai sauce, bok choy, carrots, red onion, bean sprouts, green onion, peanuts	
BUTTER CHICKEN (GFP)	25
yogurt marinated chicken, fenugreek spice, butter sauce, coconut rice, green onions, cilantro, grilled naan bread	
ELK LASAGNA (NF)	28
fresh made lasagna noodles, ricotta cheese, spinach, spicy elk meat, monterey jack cheese, garlic bread	
CHICKEN & WAFFLES (NF)	27
house-made crispy chicken, belgium style waffles, quebec maple cream sauce, house cut fries	

DESSERTS

SASKATOON BERRY COBBLER	13
with french vanilla ice cream	
HOUSE-MADE SEASONAL PIE	12
with whipped cream	
COOKIES & CREAM CAKE	14

Please speak with your server regarding dietary needs. Select menu items can be modified to accommodate gluten-free, dairy-free, vegan, or nut-free preferences, where available.

20% autograt for a group of 8 or more.

(V) vegetarian (NF) nut-free (GF) gluten-free (DF) dairy-free (P) possible