

STARTERS

SPICY CALAMARI | 26
gochujang-marinated squid, spicy tempura batter, chipotle sauce (NF)

POUTINE | 16
house cut fries, seasoning salt, gravy, cheese curds, green onions (NF/GFP)

CHICKEN WINGS | 22
1 lb of house wings with a choice of sauce: mild, medium, hot, hickory bbq, honey garlic, sweet thai, chili lime tequila, pesto parmesan, frank's buffalo (NF/GFP)

NACHO PLATTER | 26
corn chips, tomato, red onions, jalapeños, olives, peppers, monterey jack & cheddar cheese, sour cream, salsa
GRILLED CHICKEN OR BEEF + 7 | GROUND ELK + 10
(NF/V/GFP/DFP)

THE EARLY RISER | 19
two free-range eggs of your style, roasted herb tomato, served with hash browns & sourdough
choice of: apple-smoked bacon or maple pork sausage (NF/DF/GFP)

SOUP & SALAD

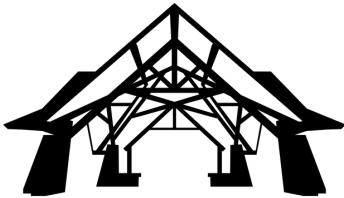
SEASONAL SOUP | 14
ask your server for details (VP/NFP/DFP/GFP)

ARTISANAL SALAD | 18
ask your server for details
GRILLED CHICKEN + 7
(VP/NFP/DFP/GFP)

CAESAR SALAD | 20
romaine lettuce, caesar dressing, parmesan cheese, croutons, bacon (NF/VP/GFP)

MASTERS SALMON BOWL | 29
mixed greens, scallions, edamame beans, cucumber, egg, avocado, coconut rice, radish, sprouts, mango, burnt end salmon, dijon maple dressing (NF/VP/GFP/DFP)

RAMEN BOWL | 24
noodles, chicken broth, soy-marinated egg, shiitake mushrooms, bean sprouts, scallions
choice of: boar belly or chicken (NF/DF)



FREDRICH

INSPIRED KITCHEN + COCKTAILS

MAINS *all handhelds come with house cut fries*

gluten-free bun or bread + 3 | sweet potato fries with chipotle mayo + 6 | sub salad + 6 | sub soup + 5
house-made gravy + 4 | poutine + 8

CLUBHOUSE WRAP | 25
sun-dried tomato tortillas, ham, turkey, cranberry mayo, applewood bacon, greens, garden tomato, cheddar cheese (NF/GFP/DFP)

STEAK SANDWICH | 32
7 oz AAA ribeye beef, sautéed mushrooms, peppers, onions, provolone cheese, herb butter, horseradish mayo, baguette (NF/GFP/DFP)

REUBEN SANDWICH | 29
montreal smoked meat, havarti cheese, sauerkraut, reuben dressing, dill pickle, toasted rye bread (NF/GFP/DFP)

FISH & CHIPS | 26
7 oz beer-battered walleye, house cut fries, dill tartar sauce, coleslaw
EXTRA 7 OZ FISH + 10
(NF)

BUFFALO CHICKEN MAC & CHEESE | 29
shredded chicken, ranch, blue cheese, frank's sauce, macaroni, monterey jack cheese, breadcrumbs, garlic baguette (NF/VP/GFP)

ELK BURGER | 32
6 oz elk patty, beef tallow, smoked cheese & jalapeño jack, caramelized onions, burnt pork, house burger sauce, sautéed mushrooms, arugula, potato bun
EXTRA ELK PATTY + 10
(NF/VP/GFP/DFP)

WYLD BURGER | 27
6 oz alberta beef chuck patty, apple-smoked bacon, cheddar cheese, truffle aioli, lettuce, tomato, red onion, pickles, potato bun
EXTRA BEEF PATTY + 8
(NF/VP/GFP/DFP)

SOUTHERN CHICKEN BURGER | 26
buttermilk-marinated chicken, breading, coleslaw, onions, swiss cheese, smoked bacon mayo, potato bun (NF/VP/GFP/DFP)

QUESADILLAS | 20
flour tortilla, peppers, red onions, monterey jack cheese, mexican rice, sour cream, salsa
GRILLED CHICKEN OR BEEF + 8 | GROUND ELK + 10
(NF/V/DFP)

HOUSE-MADE 14" PIZZA

extra vegetable topping + 3 | extra protein topping + 4

CARNIVORE | 36
local ground elk, pepperoni, ham, bacon strips, chorizo sausage, mozzarella, tomato sauce base (NF/GFP/DFP)

ALOHA | 32
fresh pineapple, fresh basil, mozzarella cheese, ham, jalapeños, tomato & bbq base, honey drizzle (NF/VP/GFP/DFP)

BBQ CHICKEN | 32
pulled bbq chicken, apple-smoked bacon, caramelized onion, monterey jack cheese, hickory-smoked bbq base, sriracha mayo (NF/GFP/DFP)

CANADIAN | 35
pepperoni, ham, bacon, mushroom, smoked mozzarella cheese, tomato sauce base (NF/GFP/DFP)

DESSERT

BOURBON CARAMEL & MAPLE BACON CHEESECAKE | 14
cream cheese, graham crumble, bourbon-infused caramel, maple-candied smoked bacon, house chantilly (NFP/GFP)

MIDNIGHT ROAST TIRAMISU | 14
espresso-soaked italian biscuits, vanilla bean mascarpone sabayon, cocoa, espresso bean (V/NFP/GFP)

WARM MOLTEN CHOCOLATE CAKE | 14
dark chocolate fondant, mint anglaise, seasonal berries, vanilla chantilly (NF/V)

STICKY TOFFEE PUDDING | 14
medjool date pudding, rum toffee sauce, french vanilla ice cream (NF/V)