

STARTERS

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

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

CHICKEN WINGS | 22
1 lb of house wings
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)

BAKED MINI BRIE | 26
puff pastry, brandy-soaked apricot & fig centre, apple & honey compote, crispy fried naan shards, pickled grapes (NF/V)

WILD BOAR BURNT ENDS | 28
brown sugar, molasses, 40 creek bbq, sriracha aioli, horseradish mayo (NFP/DF/GFP/CONTAINS NUTS)

SEARED SCALLOPS | 32
five scallops, sweet corn & wild mushroom velouté, crispy pancetta, chive oil (NF/GFP/DFP)

FARM & SEA BOIL
75/FOR ONE | 145/FOR TWO | 255/FOR FOUR
atlantic lobster tails, scallops, tiger shrimp, snow crab legs, clams, mussels, sausage, potatoes, corn, butter, seafood sauce, tartar sauce (NFP/GFP/DFP)



MAINS

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

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, house cut fries
EXTRA ELK PATTY + 10 (NF/VP/GFP/DFP)

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

ANGUS RIBEYE | 65
12 oz Canadian AAA ribeye, garlic-herb cowboy butter, asparagus, truffle & double-smoked bacon pommes purée
EXTRA 2 OZ + 8 (NF/GF/DFP)

LOCAL PICKEREL | 44
grilled zucchini & peppers, mushroom risotto, lemon & pepper butter sauce (NF/GF/DFP)

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

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

BISON OSSO BUCO | 64
15 oz, saffron risotto, roasted root vegetables, cabernet wine jus (NF/GFP/DFP)

LOBSTER & RICOTTA AGNOLOTTI | 42
tarragon cream sauce, seared lobster medallion, chives (NF)

HERB BRINED CORNISH HEN | 55
herb & sourdough stuffing, goat cheese, red potatoes, roasted brussels sprouts with lardons, golden & red beets, wild mushroom demi sauce (NFP/GFP/DFP)

SOUP & SALAD

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

FRENCH ONION SOUP | 20
caramelized onions, beef broth, sherry, gruyère, croutons (NF/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)

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

HOUSE-MADE 14" PIZZA

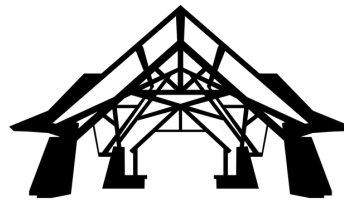
extra vegetable topping + 3 | extra protein topping + 4

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)



FREDRICH

INSPIRED KITCHEN + COCKTAILS

DESSERTS

BOURBON CARAMEL & MAPLE BACON

CHEESECAKE | 14

cream cheese, graham crumble, bourbon-infused caramel, maple-candied smoked bacon, house chantilly

(NFP/GFP)

STICKY TOFFEE PUDDING | 14

medjool date pudding, rum toffee sauce, french vanilla ice cream

(NF/V)

WARM MOLTEN CHOCOLATE CAKE | 14

dark chocolate fondant, mint anglaise, seasonal berries, vanilla chantilly

(NF/V)

MIDNIGHT ROAST TIRAMISU | 14

espresso-soaked italian biscuits, vanilla bean mascarpone sabayon, cocoa, espresso bean

(V/NFP/GFP)

NOT ALL INGREDIENTS ARE LISTED ON THIS MENU // Please ask your server about options & modifications & let them know of any allergies or intolerances.

20% auto gratuity policy applies to groups of 8 or more.

(DF) dairy-free

(GF) gluten-free

(NF) nut-free

(V) vegan

(VEG) vegetarian

(P) possible