

appetizers

Vegetable Crudités | \$9

chefs selection of seasonal vegetables, creamy dill dressing, french vinaigrette

Spinach & Artichoke Dip | \$15

house made, baked cheddar, diced tomato, tortilla chips

Oven Baked Nachos | \$17

corn tortilla chips, cheddar & Monterey jack cheese, bell peppers, fresh tomato, pickled jalapenos, black olives, served with sour cream, salsa, and guacamole
add taco beef +\$4 | add taco chicken +\$6 | add bbq elk +\$6

Crispy Pickerel or Chicken Tacos | \$5/each

flour tortilla, avocado, shredded cabbage, pico de gallo, lime crema, cilantro

Home Style Quesadilla | \$15

flour tortilla, house made refried beans, cheddar & Monterey jack cheese, roasted red peppers, garnished with lime crema, pico de gallo, jalapeno, cilantro, lime, dipping salsa
add taco beef +\$4 | add taco chicken +\$6 | add bbq elk +\$6

Waskesiu Street Corn | \$13

grilled corn on the cob, cajun butter, lime remoulade, feta cheese, pico de gallo, cilantro

Local Prairie Pride Dusted Chicken Wings | \$15

buttermilk marinated, seasoned flour, blue cheese dressing, celery, choice of; hot, honey garlic, saskatoon bbq, or s&p

Garlic & Lemon Dry Ribs | \$14

fried crispy, fresh lemon, celery, sweet chili, and dill dip

Parmesan Fries | \$11

hand cut kennebec potatoes, grana padano parmesan cheese, italian parsley, garlic aioli

Quebecois Poutine | \$14

hand cut kennebec potatoes, squeaky cheese curds, rosemary gravy, scallions

soups & salads

Soup de Jour | \$9

chef's daily creation, seasonally influenced

Clam & Bacon Chowder Cup | \$7 - Bowl | \$12

Manila clams, apple wood smoked bacon, leeks, garlic, potato, clam nectar, fresh thyme, heavy cream, lemon, dill, oyster crackers
add fresh Salt Spring Island Mussels +\$5

Soup & Salad Combo | \$15

cup of chef's daily soup, choice of garden or caesar salad, house made bannock

From the Garden Salad | \$12

heritage mixed greens, shaved carrots, watermelon radish, heirloom tomatoes, crumbled feta cheese, choice of dressing; balsamic vinaigrette, french, 1000 island, citrus & herb vinaigrette, honey poppyseed, buttermilk ranch, or baja ranch

The Caesar Salad | \$14

house made garlic parmesan dressing, oven baked oregano croutons, grana padano, bacon bits, lemon

Mesa Salad | \$15

romaine lettuce, corn tortilla chips, cajun corn, black beans, pico de gallo, cheddar & monterey jack cheese, baja ranch

Chicken Strip Beach Salad | \$16

heritage mixed greens, honey poppy seed dressing, fresh strawberries, candied pecans, boiled egg, fresh basil, crumbled feta cheese

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Served with house cut kennebec fries, side garden salad, Caesar salad, or cup of daily soup

Upgrade to poutine, yam fries, or cup of chowder +\$2

The Classic Cheese Burger | \$17

100% ground chuck patty, American cheddar cheese, 1000 island dressing, living lettuce, beef steak tomato, red onion, brioche bun

Dry Creek Farms Elk Burger | \$19

garlic aioli, rosemary relish, aged cheddar, onion straws, living lettuce, beef steak tomato, brioche bun

Crispy Fried Chicken Sandwich | \$18

hot sauce & buttermilk marinated, cajun breading, creamy slaw, living lettuce, beef steak tomato, dill pickles, brioche bun

Summer Club | \$18

grilled marinated chicken breast, cheddar cheese, apple wood smoked bacon, arugula, beef steak tomato, fresh basil leaf, sriracha aioli, brioche bun

Beyond Burger — Looks, Cooks & Satisfies Like Ground Beef! | \$18

The world's first 100% plant based burger, brioche bun, 1000 island dressing, living lettuce, beef steak tomato, red onion, avocado, alfalfa sprouts, cheddar cheese

Saskatoon Berry BBQ Pulled Pork Sammy | \$17

brioche bun, creamy slaw, crispy onion straws, garlic aioli, dill pickles

Grilled Flat Iron Steak Sandwich | \$21

rustic hoagie, garlic aioli, arugula, crispy onion straws, bacon & tomato jam

fan favorites

Chicken Tenders | \$15

seasoned, hand cut kennebec fries, choice of dip; honey poppy seed, dill dip, or plum

Walleye Fish N' Chips | \$17 / \$21

beer battered local walleye, hand cut kennebec fries, creamy dill coleslaw, tartar sauce, lemon

Pea & Pesto Linguine | \$16

basil & almond pesto, garlic, heirloom tomatoes, english peas, grana padano parmesan cheese, garlic toast wedge

Salt Spring Island Mussels & Frites | \$19

white wine, cream, garlic, tomato, butter, hand cut kennebec fries, italian parsley



pizza

14" Fresh Baked Dough, House made Marinara, Roasted Garlic, Hand Torn Basil

Add any topping; veggies +\$1, protein +\$2

Classic Pepperoni & Cheese | \$25

loaded with pepperoni, and extra mozzarella

Margherita | \$23

fior de latte, heirloom tomatoes, hand torn basil, italian olive oil, sea salt

The Forager | \$27

wild forest mushrooms, roasted peppers, caramelized onions, goats cheese

Island Vibes | \$29

thinly sliced ham, fresh pineapple, red onion, pickled jalapeno, toasted coconut

Chicken Bacon Ranch | \$29

sliced chicken breast, apple wood smoked bacon, red onion, tomato, buttermilk ranch drizzle

South of the Border | \$29

choice of taco chicken or taco beef, cajun corn, black beans, pickled jalapenos, lettuce, pico de gallo, lime crema, cilantro

True North | \$31

pepperoni, sliced ham, apple wood smoked bacon bits, wild mushrooms

 Vegetarian

 Vegetarian Option Available

al a carte

Local 6oz Prairie Pride Chicken Breast | \$8

Apple Wood Smoked Bacon | \$3

Side of Hand Cut Fries | \$6

Side of Yam Fries | \$5

Side of Gravy | \$2

Garlic Toast Wedge | \$2.50

happy ending

Beaver Tail | \$9

fried dough tossed in cinnamon sugar, cream cheese frosting, chocolate ganache

Chocolate Lava Cake | \$9

saskatoon berry compote, vanilla bean ice cream

Rainbow Sorbet Sundae | \$9

fresh fruit, waffle cone cookies,