

It Starts With This

Hickory Sticks | \$10

Hickory stick breaded jalapeño Monterey jack cheese with house BBQ sauce

Classic Poutine Full Order \$10 | ½ Order \$6

French Quebec cheese curds, poutine gravy

Smoked Short Rib Poutine Full Order \$14 | ½ Order \$8

Hickory smoked beef short rib, Quebec cheese curds, poutine gravy

Chicken Wings | ½LB \$10 | 1LB \$17 | 2LB \$29

Bone-in chicken wings served golden brown with your choice of sauce:

*Honey Garlic | Teriyaki | Buffalo Ranch | Franks Red Hot | 40 Creek BBQ |
Thai Chili | Salt & Pepper | Lemon Pepper | Cajun | Maple Bacon*

Baked Truffle Spinach Dip | \$15

Cream cheese, spinach, garlic and artichoke with truffle oil and spices, topped with a cheeseblend and served with crostini and corn tortilla

Mussels & Frites | \$16

1lb of white wine steamed mussels with red Thai curry and charred tomato broth with slivered green onion and a side of fries

Fried Goat Cheese | \$16

Spiced cashew crusted goat cheese served with garlic crostini, mango habanero sauce and roasted garlic cilantro yogurt

Korean BBQ Skewers | \$15

Korean barbecue marinated tenderloin of Beef skewered with yellow bells and red onion, garnished with sesame seed, served with kewpie

Island Shrimp | \$15

Coconut breaded jumbo shrimp in mango habanero sauce with cilantro

Roasted Corn And Tarragon Crab Cakes | \$15

Delicate crab, roasted corn, chives and fresh tarragon lightly bound together with creole aioli, panko breaded served with roasted garlic cilantro yogurt

Wonton Nachos | Full Order \$20 | ½ Order \$12.50

Wonton chips layered with roasted corn and black bean salsa, roma tomato, green onion, banana peppers and mozzarella. Finished with hoi sin and kewpie drizzle

Nachos | Full Order \$20 | ½ Order \$12.50

Lightly salted corn tortilla chips, fresh Pico de Gallo, bell peppers, banana peppers and shredded cheese blend finished with green onions

Fruit and Cheese | \$24

Chefs weekly selection of specialty cheeses, fresh fruit, jams, spreads, crackers and crostini

Charcuterie | \$28

Chefs weekly selection of specialty cheeses, cured meats, grilled and pickled vegetables, jams, spreads, crackers and crostini

For the Heart

The Sommelier | Full Order \$15 | ½ Order \$9

Red grapes and goat cheese with fresh dill, organic greens, pickled onion, cucumber, spiced cashews and red wine balsamic vinaigrette

Classic Caesar | Full Order \$14 | ½ Order \$8

Romaine hearts with parmesan, bacon, fresh herb garlic croutons and Caesar dressing

Chef Salad | Full Order \$17 | ½ Order \$10

Crispy prosciutto, Cajun grilled chicken breast, roasted red peppers, cucumber, pickled onion, braised cabbage, roasted corn, sliced avocado and devilled eggs over romaine hearts. Served with a blue cheese dressing

Shrimp Salad | Full Order \$17 | ½ Order \$10

Coconut breaded shrimp with roasted corn, black beans, red peppers, avocado and quinoa over romaine hearts with jerk vinaigrette

*Please ask your server about our
vegetarian, vegan & gluten free options*

From the Grill

All our burgers are made in house, hand formed into 7oz patties and served on a savory sun dried tomato & basil Kaiser bun

Served with your choice of:

French Fries | House Salad

Caesar Salad | Veggies & Dip

Chips & Salsa | House Bisque

Side Upgrade | \$2

Sweet Potato Fries | Onion Rings

Classic Poutine

The Original | \$15

Roasted garlic aioli, roma tomato, butter leaf lettuce, grilled red onion, dark ale mustard and relish

The Black Forest | \$16

Peppered bacon aioli, wild mushrooms, black truffle cheddar, butter leaf lettuce and roma tomato

The Aussie | \$17

Grilled pineapple salsa, sunny side up egg, beet chips, butter leaf lettuce, roma tomato and red onion finished with pesto aioli

The Cajun Blue | \$16

Crispy Cajun onions, house blue cheese and chive dressing, crumbled blue cheese, bacon, butter leaf lettuce and roma tomato

Steak Sandwich | \$20 Add mushroom | \$1.50

6oz petite tenderloin and onion ring on a grilled baguette

Three Little Pigs | \$17

BBQ pulled pork, prosciutto and back bacon. House BBQ sauce, butter leaf lettuce and roma tomato

The Garden Burger | \$15

Chickpea, butter roasted corn and pea patty, flame grilled zucchini, roasted garlic cilantro yogurt and chipotle aioli, butter leaf lettuce and roma tomato

Prairie Fire | \$17

Our beef patty topped with house bison chili, jalapeño cheddar and crispy Cajun frizzled onions

Cajun Crab | \$16

Cajun crab patty, chipotle aioli, roasted garlic yogurt, apple fennel slaw, green leaf and roma tomato

From the Bowl

*Marinated tofu available for substitute at no cost;
Vegan-without yogurt

Chicken Korma* | \$17

Blend of aromatic spices married in a coconut curry sauce over rice with grilled chicken and naan finished with roasted garlic and cilantro yogurt

Dragon Bowl* | \$18

Cajun chicken, braised red cabbage, avocado, carrot, black bean corn salsa and Pico de Gallo with jasmine rice, cilantro, roasted garlic yoghurt and sweet heat dragon sauce

Poké Bowl* | \$19

Teriyaki marinated sushi grade salmon; diced avocado, mango, cucumber, spinach and seaweed over rice garnished with sesame and drizzled with hoi sin.

Roasted Red Pepper And Tomato Basil Bisque | \$8

Fire roasted red pepper and roma tomato soup finished with cream and fresh basil infused olive oil

Bison Chili | \$9

Fresh bison chili, tomato, beans and cilantro with jalapeño Monterey Jack and a grilled baguette

French Onion | \$9

Caramelized onion deglazed with red wine, finished with a rich beef broth, topped with garlic croutons, mozzarella, swiss cheese and green onion

On A Light-ish Note

Served with your choice of:

**French Fries | House Salad
Caesar Salad | Veggies & Dip
Chips & Salsa | House Bisque**

**Side Upgrade | \$2
Sweet Potato Fries | Onion Rings
Classic Poutine**

Shrimp Po Boy | \$17

Coconut breaded shrimp, apple fennel slaw, green leaf, roma tomato and Tabasco spiked tartar sauce

Pulled Pork | \$16

Slow-cooked pulled pork, house BBQ sauce, apple fennel slaw and melted aged cheddar on a Kaiser bun

Chicken Apple Brie | \$15

Grilled chicken breast with crisp green apple, melted brie, spring mix and mango habanero sauce on a Kaiser bun

Bison Dip Au Jus | \$17

Slow roasted bison with frizzled onions, horseradish butter and jalapeño cheddar served Au Jus

Veal Parmesan | \$16

Panko, herb and garlic breaded veal cutlet with house marinara and mozzarella with roasted red pepper aioli on a Kaiser bun

Fish and Chips | \$16

8oz beer battered haddock fillet, fries, apple fennel slaw, Tabasco spiked tartar sauce and malt vinegar

A Touch of Elegance

Steaks are served with roasted garlic mushrooms, seasonal vegetables and aged cheddar twice baked russet **OR** goat cheese and cranberry quinoa

Petite Tenderloin | \$26

6oz petite tenderloin grilled to your liking

Sirloin | \$30

8 oz. sirloin grilled to your liking

Ribeye | \$40

12 oz. ribeye grilled to your liking

Steak Enhancements:

**Cajun frizzled onion | \$2
3 Garlic sautéed shrimp | \$6**

**Mocha & dark chocolate demi-glace | \$3
Irish Whiskey demi-glace | \$4**

Chicken Cordon Bleu | \$20

Chicken breast stuffed with a roulade of prosciutto and Swiss cheese in a garlic cream sauce with green onions. Served with seasonal vegetables and aged cheddar twice baked russet **OR** goat cheese and cranberry quinoa

Veal Parmesan | \$18

Panko and fresh herb breaded veal cutlet with house marinara and mozzarella. Served with seasonal vegetable and aged cheddar twice baked russet **OR** goat cheese and cranberry quinoa

Smoked Short Rib | Entrée \$22 | Sandwich \$15

Spice rubbed, hickory smoked beef short rib with house BBQ sauce and crispy Cajun onion

Smoked Brisket | Entrée \$20 | Sandwich \$14

Spice rubbed smoked brisket with braised cabbage coleslaw, grilled red onions and dark ale mustard

Pickereel | \$26

Manitoba pickereel dusted with seasoned flour, pan fried and finished with beurre blanc sauce. Served with seasonal vegetables and aged cheddar twice baked russet **OR** goat cheese and cranberry quinoa

Salmon Entrée | \$26

Pan seared salmon fillet with pineapple salsa roasted red pepper and pesto cream with Jasmine rice

Spaghetti with Meatballs | \$18

Jalapeño cheddar and roasted garlic stuffed jumbo beef meatballs, house tomato sauce and spaghetti baked with mozzarella and parmesan

Linguine a la King | \$22

Roasted cremini with grilled zucchini in a light mushroom and tahini sauce with sesame and chive garnish, crowned with pan seared salmon fillet and brown butter swirl

Rack of Lamb | \$38

Fresh herb crusted rack of lamb, Irish whiskey demi-glace, braised cabbage and bacon croquette

Gourmet Pizza

9" Individual | \$17 (Gluten Free Available) 12" Shareable | \$26

Sir Isaac Veggie

Herb tomato sauce, artichoke hearts, red onion, greek olives, mushrooms, tomatoes, goat and mozzarella cheese, balsamic reduction

Jets Pie

Herb tomato sauce, pepperoni, green peppers, mushrooms, fresh tomatoes and mozzarella

Hungry Cub

Herb tomato sauce, shaved prime rib, roasted corn, red onion, topped with mozzarella & provolone cheese, finished with house barbeque sauce

Carnivore

Herb tomato sauce, mozzarella, pepperoni, bacon, ham, genoa salami, red onion

Tuscan Tyrant

Herb tomato sauce, mozzarella, chorizo sausage, bacon, mushrooms, red onion, fresh tomatoes

Hawaiian

Herb tomato sauce, oven roasted ham, pineapple and bacon with mozzarella

The Fiesta

House salsa, seasoned ground beef and herb tomato base with red onion, fresh jalapeños, mixed olives, fresh tomato and cheddar blend. Finished with sour cream and shredded lettuce

Chicken Korma

House made Korma base with oven roasted chicken, red onion and fresh tomato, finished with mozzarella and roasted garlic cilantro yogurt

Create Your Own Pizza

9" Individual | \$17 (Gluten Free Available) 12" Shareable | \$25

Pick 3 Toppings:

Pepperoni	Caramelized Onions	Banana Peppers
Ham	Red Onion	Greek Olives
Chorizo Sausage	Pineapple	Fresh Tomatoes
Grilled Chicken Breast	Mushrooms	Spinach
Bacon	Green Peppers	Artichoke Hearts
Genoa Salami	Jalapeños	

Extra Toppings: 9" Individual | \$2 12" Shareable | \$3

Weekly Specials

Available after 4pm

MONDAY | Paralyzers | \$3.75

TUESDAY | Wings | 50% off

WEDNESDAY | Caesars | \$3.75

THURSDAY | Nachos | 50% off

FRIDAY | Long Island Iced Tea | \$3.75

SATURDAY | Prime Rib | \$29.95

SUNDAY | Bartender's Choice | \$3.75



What was your favourite part of the meal?
Let us know! Use #elkhornresort #thebuffalobarmb
or tag us @elkhornresort