

## IT STARTS WITH THIS

### Hickory Sticks \$14

Hickory Stick breaded jalapeno monterey jack cheese with house BBQ sauce.

### Classic Poutine Full Order \$12 / Half Order \$8

French Quebec cheese curds and gravy.

### Chicken Wings 1/2 lb \$10 / 1 lb \$17 / 2 lb \$29

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

Honey Garlic, Teriyaki, 40 Creek BBQ, Salt and Pepper, Thai Chili, Buffalo Ranch,

Frank's Red Hot, Lemon Pepper, Cajun, Maple Bacon

### Baked Truffle Spinach Dip \$15

Cream cheese, spinach, garlic and artichoke with truffle oil and spices. Topped with a cheese blend and served with crostini and corn tortilla.

### Mussels & Frits \$17

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

### Whipped Goat Cheese \$16.50

Whipped goat cheese seasoned with red chilli flakes and fresh parsley. Served with garlic crostini, mango habanero and roasted garlic cilantro yogurt.

### Korean BBQ Skewers \$17.50

Korean barbeque marinated tenderloin beef skewered with yellow bells and red onion.

Garnished with sesame seed. Served with kewpie.

### Creole Fried Calamari \$16

Fresh calamari fried in our house creole spice blend with spicy banana peppers and sweet red bell peppers. Served with thai aioli.

### Roasted Corn and Tarragon Crab Cakes \$15

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

### Wonton Nachos Full Order \$24

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

### Nachos Full Order \$24 / Half Order \$12.50

Lightly salted corn tortilla chips, fresh pico de gallo, bell peppers, banana peppers and shredded cheese blend finished with green onions.

### Charcuterie \$28

Chef's Weekly Selection of specialty cheese, cured meats, grilled and pickled vegetables, jams, spreads, crackers, and crostini.

## ON A LIGHT-ISH NOTE

Served with your choice of:

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

Side Upgrade: \$2

Sweet Potato Fries  
Onion Rings  
Classic Poutine

### Buffalo Chicken Sandwich \$17

Hand breaded chicken breast tossed in hot sauce, butter leaf lettuce, roma tomato, swiss cheese and thai aioli served on a kaiser bun.

### Chicken Apple Brie Sandwich \$17

Grilled Chicken breast with crisp green apple slaw, melted brie, spring mix and mango habanero sauce served on a kaiser bun.

### Veal Parmesan Sandwich \$17

Panko, herb and garlic breaded veal cutlet with house marinara and mozzarella with chipotle aioli served on a kaiser bun.

### Pulled Pork Sandwich \$16

Slow-cooked pulled pork, house barbeque sauce, apple fennel slaw and melted aged cheddar served on a kaiser bun.

### Bison Dip Au Jus \$18

Slow roasted bison with frizzled onions, horseradish butter and jalapeno cheddar served with au jus on a vienna roll.

### Fish and Chips \$20

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

## FROM THE BOWL

### Chicken Korma \$21

Blend of Aromatic spices married in a coconut cashew curry sauce over rice served with grilled chicken and naan. Finished with roasted garlic and cilantro yogurt.

### Dragon Bowl \$22 / Naan Bread \$2

Cajun chicken ,braised red cabbage, avocado, carrot, black bean corn salsa and pico de gallo with jasmine rice, cilantro, roasted garlic yogurt and sweet heat dragon sauce.

### Ginger Beef and Broccoli \$24 / Naan Bread \$2

Marinated Beef Tenderloin with roasted broccoli, red bell peppers and shredded carrot, over rice. Garnished with slivered green onions.

### 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 and grilled baguette.

### Bison Chili \$12

Fresh bison chili, tomato, beans and cilantro with jalapeno monterey jack and a grilled baguette.

## A TOUCH OF ELEGANCE

Entrees served with seasonal vegetables and aged cheddar twice baked russet or goat cheese and cranberry quinoa.

### Chicken Cordon Bleu \$24

Chicken breast stuffed with a roulade of prosciutto and swiss cheese in garlic cream sauce with green onions.

### Veal Scaloppini Marsala \$24

Panko and fresh herb breaded veal cutlet with roasted mushroom and marsala cream sauce.

### Smoked Short Rib \$29

Spice rubbed hickory smoked beef short rib with BBQ sauce and crispy cajun onions.

### Smoked Brisket \$26

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

### Pickereel \$30

Manitoba pickereel dusted with seasoned flour, pan fried and finished with beurre blanc sauce.

### Salmon \$30

Pan seared salmon fillet with pineapple salsa, pesto cream with jasmine rice.

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

### Petite Tenderloin \$28

6 oz tenderloin grilled to your liking.

### Sirloin \$30

8 oz sirloin grilled to your liking.

### Kansas City Strip \$42

18 oz Kansas City striploin grilled to your liking.

### Steak Enhancements

Cajun Frizzled Onion \$2

3 Garlic Sauteed Shrimp \$7

Mocha & Dark Chocolate Demi-Glaze \$3

Irish Whiskey Demi-Glaze \$4

# the Buffalo Bar

Please ask your server about our vegan & gluten free options.  
PLEASE LET YOUR SERVER KNOW ANY ALLERGIES PRIOR TO ORDERING!  
Thank you for dining with us today!

## GOURMET PIZZA

9" Individual \$17 / Gluten Free \$20 / 12" Shareable \$26

### Sir Isaac Veggie

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

### Jet's Pie

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

### The Hungry Cub

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

### Carnivore

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

### Tuscan Tyrant

Herb tomato sauce, mozzarella, chorizo sausage, bacon, mushrooms, red onion and 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 jalapenos, mixed olives, fresh tomato and cheddar blend, finished with sour cream and shredded lettuce.

### Chicken Korma

House made chicken 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 \$20 / 12" Shareable \$26

Pick Three Toppings:

Pepperoni	Caramelized Onion	Banana Ppepers
Ham	Red Onion	Greek Olives
Chorizo Sausage	Pineapple	Fresh Tomatoes
Grilled Chicken Breast	Mushrooms	Spinach
Bacon	Green Peppers	Artichoke Heart's
Genoa Salami	Jalepenos	

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

## FRIED CHICKEN

4 piece Bucket \$10

8 piece Bucket \$15

12 piece Bucket \$20

3 piece with fries and slaw \$13

## FROM THE GRILL

\*All our burgers are made in house hand formed into 7 oz patties and served on a savory sun dried tomato and basil kaiser bun.

Served with your choice of:

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

Side Upgrade: \$2

Sweet Potato Fries
Onion Rings
Classic Poutine

### The Original \$17

Roasted garlic aioli, roma tomato, butter leaf lettuce, grilled red onion and aged cheddar cheese, with dark ale mustard and relish.

### The Black Forest \$18

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

### The Aussie \$19

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

### The Cajun Blue \$20

Crispy cajun onion, house blue cheese and chive dressing, crumbled blue cheese, bacon, butter leaf lettuce and roma tomato.

### Steak Sandwich \$20 / add mushrooms \$1.50

6 oz petite tenderloin and onion rings on a grilled baguette.

### Three Little Pigs \$19

Our beef paty topped with BBQ pulled pork, prosciutto and back bacon, house bbq sauce, butter leaf lettuce and roma tomato.

### Prairie Fire \$18

Our beef patty topped with house bison chili, jalepeno 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.

## FOR THE HEART

Add ons: Chicken Breast \$7 / Salmon Fillet \$12 / Garlic Shrimp \$7

Add garlic toast for \$2

### The Sommerlier Full Order \$15 / Half 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 \$15 / Half Order \$9

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

### Roasted Beet and Goat Cheese Salad Full Order \$17

Marinated roasted beets and whipped goat cheese with candied walnuts on a bed of field greens.

### Chef Salad Full Order \$19

Crispy prosciutto, cajun grilled 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.

# the Buffalo Bar



What was your favorite part of the meal?

Let us know!

Use #elkhornresort #thebuffalomb

or tag us @elkhornresort