

SOUP & SALAD

SOUP OF DAY

Please Ask Your Server For Today's Creation
Meal Size \$7 Starter \$5

ORGANIC LENTIL & CHERRY SMOKED PORK

A Delicate Soup Of Living Soil Farms Lentils, Cherry Wood Smoked Slab Bacon And Parsnip Garnished
With Smoked Paprika Oil & Micro Greens
\$7

FRENCH ONION SOUP

A Rich Beef Broth & Caramelized Onions Accented With A Splash Of Brandy And Topped With An
Herbed Crostini & Gruyere Cheese
\$6

ARTISAN BABY GREENS

A Medley Of Artisan Greens With Peppery Radish, Cherry Tomato & Julienne Carrot
Meal Size \$8 Starter \$4

CLASSIC CAESAR SALAD

Romaine Lettuce, Herbed Crostini Tossed In Creamy Caesar Dressing Topped With Grated Romano
Cheese & Smokey Bacon
Meal Size \$9 Starter \$5

WEST COAST COBB

Candied Sockeye Salmon, Fresh Avocado, Saint Jo Feta Cheese, Egg, Pecans And Blackberries On
Butter Lettuce With A Lemon Sherry Vinaigrette
\$12

FIRECRACKER PRAWN & SPINACH

Chili Prawns, Roasted Red Pepper, Toasted Almonds, Fresh Jicama and Cilantro Dressed With
Pomegranate Lime Vinaigrette
\$11

"ROCKET & GOAT" SALAD

Crisp Arugula Greens, Red & Gold Beets, Chèvre, Toasted Sunflower Seeds & Balsamic Reduction
\$9

LIGHTER FARE

SUNDRIED TOMATO & ASPARAGUS FRITTATA

Accompanied By Pernod Wilted Swiss Chard & Goats
Cheese With Balsamic Reduction \$11

CRAB & AVOCADO CROISSANT

Flakey Croissant Filled With Crabmeat, Bell Pepper,
Cilantro, Green Onion & Alfalfa Sprouts Served With
Arugula Greens & Lemon Sherry Vinaigrette \$12

~PRICES DO NOT INCLUDE GST OR GRATUITIES~

BURGERS & SANDWICHES

All Burgers & Sandwiches Are Served With Fries, Artisan Baby Greens, Caesar Salad Or Soup
Substitute Sweet Potato Fries \$1.25

PEPPERCORN PRIME RIB MELT

Thinly Shaved Prime Rib, Sautéed Mushrooms & Onions, Red Wine Peppercorn Sauce & Melted Gruyere On Toasted Ciabatta Bread \$13

BASIL CHICKEN WRAP

Grilled Natural Chicken, Crisp Pancetta, Roasted Red Peppers, Spinach, Chèvre, Herb Aioli & Balsamic In A Sundried Tomato Tortilla \$12

THE MOBLEY BURGER

A Classic, Cheddar Cheese, Lettuce, Tomato, Sweet Onion, Dill Pickle & Dijon Mayonnaise Served On a Fresh Kaiser Bun \$12

SOUTHERN PULLED PORK

Slow Roasted Pork Shoulder, Tarragon Cider Slaw, Chipotle Bourbon BBQ Sauce, Grilled Ciabatta \$12

"THE" BLTC SANDWICH

Toasted Sourdough, Cherry Smoked Slab Bacon, Butter Lettuce, Tomato, Cheddar, Herb Aioli \$12

SASKATCHEWAN STEAK SANDWICH

Tender Eight Ounce Sirloin, Blistered Cherry Tomato And Portabella Mushroom Sauté, Garlic Grilled Sourdough Bread \$15

CLASSIC SANDWICH FEATURE

Please Ask Your Server About Our Ever Changing Classic Sandwich Feature Of The Day \$11

LUNCH ENTREES

PICKEREL FISH & CHIPS

Freshwater Wild Caught Pickerel, Crispy Beer Batter, Tarragon Cider Slaw Served With Crispy French Fries, Fresh Lemon And House Made Tartar Sauce \$14

SEAFOOD ARRABBIATTA

Penne Pasta Together With Mussels, Clams, Prawns, Pancetta Gently Tossed With Fresh Basil & A Mildly Spicy Tomato Sauce. Served With Garlic Focaccia Bread Stick \$14

PESTO PRIMAVERA

Farfalle Noodles, Sautéed Zucchini, Asparagus, Sundried Tomato, Roasted Red Pepper & Pesto Cream Sauce Topped With Shaved Romano Cheese & Scallion. Served With Garlic Focaccia Bread Stick \$13

MEDITERRANEAN GRILLED SNAPPER

Flakey Red Snapper Fillet Brushed With Extra Virgin Olive Oil, Grilled And Placed On A Couscous Salad, Pernod Wilted Swiss Chard, Blistered Cherry Tomato & Fresh Lemon \$13

THE GREAT NORTH American Grill

SNACKS

CHICKEN QUESADILLA

Grilled Chicken Breast, Roasted Peppers,
Scallion, Tomato & Cheese In A Grilled
Tortilla \$13

SEA SALT & CRACKED PEPPER RIBS

Served With Fresh Lemon & Ranch For
Dipping \$11

CHICKEN WINGS

All Natural Local Wings Tossed In Your
Choice Of Sauce \$11

SWEET POTATO FRIES

Batons Of Sweet Potato Fried Until Tender
And Crisp Served With Honey Dill Dip Or
Chipotle Aioli \$8

DESSERTS

Ask Your Server To See A Selection Of
Today's Dessert Creations

BEVERAGES

Milk, Chocolate Milk ~ Sml \$2.00 Lrg \$2.50

Soft Drinks \$2.25

Iced Tea \$2.50

Fruit Juice ~ Sml \$2.35 Lrg \$2.95

Coffee, Decaffeinated Coffee Or Tea \$2.10

Hot Chocolate \$2.50

Bottled Water \$2.00

Sparkling Bottled Water \$3.00

LUNCH BUFFET

Monday To Friday 11:30am – 1:30pm

Full Buffet \$14 Cold Express \$10