

# SANDWICHES & BURGERS

*All served with your choice  
of Fries, Soup or House salad.  
Substitute with Caesar Salad or Sweet Fries for \$1.50.*

## **Fisher Peak Club 16.5**

Chicken breast, tomato, lettuce, bacon, cheddar, and sundried tomato aioli on focaccia bread

## **greek Wrap 15**

Couscous, spinach, cucumber, peppers, red onion, Kalamata Olives, feta, greek vinaigrette

## **Heid Out Burger 15**

Hand-pressed charbroiled beef patty, cheddar cheese, bacon, lettuce, tomato, ketchup, and homemade roasted garlic aioli

## **Ultimate Big Foot Burger 20.5**

Two hand-pressed beef patties, four slices of cheddar cheese, four slices of bacon, onion rings, lettuce, tomato, pickles, ketchup, and homemade roasted garlic aioli

## **Nathan's baked potato hot dog 15**

Bacon, green onions, cheddar cheese, sour cream & shoestring potatoes

## **Black Bean veggie burger 13**

Apple & snap pea salad, sundried tomato aioli, and cilantro sour cream

## **Guacamole Chicken burger 15**

Arugula, tomato, roasted garlic aioli on a Kaiser bun

## **Sundried tomato & mushroom Quesadilla 13**

Fresh thyme, cheddar & mozzarella cheese, homemade salsa fresca, and cilantro sour cream

## **AAA Alberta Beef Melt 14.5**

Thin sliced AAA beef, brie cheese, beer battered onion rings, Portuguese bun, served with au jus

## **Turkey Burger 13.5**

Salsa fresca, apple & snap pea salad, and sundried tomato aioli on a focaccia bun

## **Pulled Pork Reuben 14**

Slow roasted in our homemade brown ale BBQ sauce, sauerkraut, Swiss cheese, grainy dijon, marble rye bread

## **AAA Steak Sandwich 22**

8oz Certified Angus Beef sirloin, garlic toast, and onion rings

*We will do our very best to accommodate any dietary preferences or requirements.*

*Gluten free friendly and vegan options available.*

*Please ask your server.*



# STARTERS

*Add a homemade dip for \$1.00  
Roasted Garlic Aioli, Chipotle Aioli,  
Stoneground Dijon & Honey, Sundried Tomato Aioli*

<b>House Fries</b>	<b>5</b>
<b>Sweet Fries</b> with homemade roasted garlic aioli	<b>7</b>
<b>Bruschetta</b> with roasted garlic focaccia	<b>5.5</b>
<b>Calamari</b> with homemade tzatziki	<b>13</b>
<b>Spicy Pickle Sticks</b>	<b>7</b>
Quartered dills & crispy panko breading served with homemade chipotle aioli dip	
<b>Edamame Beans</b>	<b>6</b>
Poached in lemongrass ginger broth and tossed in sea salt	
<b>Heid out poutine</b>	<b>9.5</b>
Homemade gravy and real cheese curds <i>Add pulled pork - \$4</i>	
<b>Szechuan prawns</b>	<b>10</b>
Mildly spicy with salsa fresca	
<b>Dry ribs</b>	<b>9.5</b>
Kosher salt, coarse pepper & garlic, bone-in side ribs, crudité & dip	
<b>Stuffed Yorkies</b>	<b>12</b>
Three Yorkshire puddings filled with shaved AAA Alberta beef, au jus, and horseradish aioli	
<b>Mahi Mahi Tacos</b>	<b>14</b>
Soft flour tortillas, apple & snap pea salad, arugula, salsa fresca, and cilantro sour cream	
<b>Steamed Mussels</b>	<b>15.5</b>
Mild Hefeweizen curry, mandarins, and garlic toast	
<b>Lobster Spinach Dip</b>	<b>13.5</b>
Sundried tomatoes, artichokes, and cream cheese. Served with pita chips. <i>Vegetarian option available.</i>	
<b>Seaside</b>	<b>15.5</b>
Mussels, clams, tiger prawns, white wine cream sauce, and garlic bread. <i>Make it an entrée with rice &amp; vegetables - add \$6</i>	
<b>Hotchos</b>	<b>17</b>
Lattice potato fries, diced sweet & banana peppers, green onions, melted cheese with stoneground dijon & honey dip. <i>Add ground beef, pork &amp; chorizo blend - \$4</i>	
<b>Charcuterie Board</b>	<b>18</b>
Gwinner's local artisan dried meats, selection of fine cheeses, fig jam, onion confit, pepperoncinis, and toasted bread	
<b>Guacamole</b>	<b>5.5</b>
With seasoned corn chips	
<b>Hummus</b>	<b>7.5</b>
With toasted pita & Kalamata olives	



# Mains

<b>Fish &amp; Chips</b>	<b>13.5</b>
One house beer battered cod, lemon caper & cilantro aioli <i>For extra fish, add \$5 per piece</i>	
<b>10 oz flame Grilled Ribeye</b>	<b>33.5</b>
Flame grilled AAA Alberta ribeye, white truffle mashed potato, seasonal vegetables, Yorkshire pudding, and natural jus	
<b>Jaeger "Hunter" Schnitzel</b>	<b>15</b>
House breaded pork, homemade wild mushroom cream sauce, homemade spätzle, and seasonal vegetables. <i>Make it a large schnitzel - add \$4</i>	
<b>Curry Chicken</b>	<b>21</b>
North Indian spiced chicken breast, crispy marinated drumstick, basmati rice, cilantro sour cream, toasted pita & homemade chili sauce	
<b>Grilled Salmon with Quinoa</b>	<b>23</b>
6oz Kuterra filet, herb chimichurri sauce, snap pea & apple salad	
<b>Pasta Carbonara</b>	<b>15</b>
Mushrooms, bacon, cream reduction, parmesan cheese, and weekly pasta variety. <i>Add chicken or prawns - \$4</i> <i>*Please ask about vegetarian pasta options*</i>	
<b>Prawn Noodle Bowl</b>	<b>16</b>
Lemongrass ginger broth, rice noodle, spicy seared prawns, seaweed salad and julienne vegetables	
<b>Halibut Filet</b>	<b>27</b>
Green pea puree, seasoned couscous & dried apricot salsa	
<b>The Expense Account</b>	<b>56</b>
8oz Certified Angus Beef top sirloin, five white tiger prawns, 3oz halibut filet, lobster stuffed Yorkshire, white truffle mashed potato & seasonal vegetables	
<b>Mediterranean Vegetables</b>	<b>12</b>
Baby bell peppers, eggplant, red onions, zucchini, Kalamata olives sautéed in extra virgin olive oil, oregano, topped with sheep's milk feta. Served with focaccia.	
<i>With 8oz Certified Angus Beef Sirloin Steak</i>	<b>27</b>
<i>With 6oz Kuterra Salmon</i>	<b>23</b>
<i>With 6oz Halibut Filet</i>	<b>29</b>
<i>With 6oz Chicken Breast</i>	<b>20</b>
<b>Shepherd's pie</b>	<b>17</b>
Seasoned ground beef, pork & chorizo, vegetables, white truffle mashed potato, puff pastry biscuit	
<b>add to any entrée:</b>	
Lobster stuffed Yorkshire	<b>8.5each</b>

# SOUP

Ask your server about our daily soups

Cup 5 | Bowl 6.5

# SALAD

*Dressing: Orange Basil Vinaigrette, Balsamic Vinaigrette, Blueberry Ginger Vinaigrette, Lemon Mustard Vinaigrette, Roasted Garlic, Ranch, Bleu Cheese*

½ House - 5 | Full  
House - 8  
½ Caesar - 7 |  
Full Caesar - 10

<b>Soup &amp; Salad</b>	<b>11</b>
One soup and house or caesar salad. Served with garlic toast	
<b>Chimichurri Quinoa Salad</b>	<b>15</b>
Ancient grain quinoa, chimichurri herb sauce, peppers, red onion, tomato, cucumber, black olives & feta	
<b>Cobb Salad</b>	<b>15</b>
Chicken, ham, bacon, boiled egg, carrots, cherry tomatoes, cucumber, and cheddar on mixed greens with roasted garlic dressing	
<b>Pear &amp; Blue Cheese Salad</b>	<b>13.5</b>
Crisp greens, candied walnuts, toasted pumpkin seeds, and blueberry ginger vinaigrette	
<b>Arugula &amp; Beet Salad</b>	<b>13</b>
Pickled gold & red beets, goat cheese, dried figs, and toasted quinoa with lemon mustard dressing	
<b>Brussels Sprout Salad</b>	<b>11</b>
Smoky bacon, peppers, granny smith apple, apple cider vinaigrette, shoestring potato	
<b>Add to any salad:</b>	
½ Chicken Breast	4
3oz Kuterra Salmon	5
5 Sauteed Prawns	7.5

# Pizza

*Our 10" pizzas are served on our homemade pizza dough, sprinkled with olive oil and served without tomato sauce.*

<b>Margherita Pizza</b>	<b>16</b>
Olive oil, basil, marinated bocconcini cheese, tomato, basil	
<b>Veggie Pizza</b>	<b>16</b>
Bell peppers, broccoli, Brussels sprouts, mushrooms, red onions, olive oil, cheddar & mozzarella cheese	
<b>Soggy Otter BBQ Chicken Pizza</b>	<b>16</b>
Soggy Otter brown ale BBQ sauce, roasted corn, banana peppers, scallions, mozzarella cheese	