

# SNACKS & STARTERS

## GRANDE NACHO PLATTER \$14

Tortilla chips, a blend of cheeses, seasoned ground beef, black olives, jalapenos, green onions and diced tomatoes. Served with Salsa and Sour Cream  
Add Chicken \$5

## JACK DANIEL'S HONEY SHRIMP \$10.50

Eight Black Tiger Shrimp flambé nestled on a bed of arugula

## CHICKEN WINGS \$11

Your choice of Plain, Hot, Buffalo or Honey Garlic. Served with Peppercorn Ranch Dip

## PULLED PORK POUTINE \$10

Crispy fries, smoked pulled pork, cheese curds, thick gravy and chives

## THAI BASIL CHICKEN FRESH ROLLS \$9

Marinated chicken, carrots, cucumber, cabbage and Thai basil. Served with peanut sauce

## HOUSE MADE CRAB CAKES \$11

Crab cakes on a bed of celery, apple, fennel and arugula salad with watermelon radish.  
Served with lemon and herb aioli

## GRILLED MARGARITA FLAT BREAD \$12

Vine ripened tomatoes, Thai basil and fresh Bocconcini cheese

## STREET TACOS \$12.75

Your choice of Cajun chicken or prawns. Served with cilantro cabbage slaw, lime sour cream and pickled red onion

**ADD ANY SIDE FOR \$2.00**

# SOUPS & SALADS

## CHEFS CREATION SOUP OF THE DAY \$6

### CAJUN GRILLED CHICKEN SALAD \$11

Market greens, avocado, corn black beans and feta with grilled Cajun chicken in lime and cilantro dressing

### VILLAGE CAESAR SALAD \$8

Crisp romaine served with garlic croutons, parmesan shavings, pancetta and house-made Caesar dressing

### SEARED SALMON AND QUINOA SALAD \$14

Field to fork greens, cherry tomatoes, roasted peppers, capers, olive oil and lemon topped with a seasoned salmon filet

### BISTRO GREEN SALAD \$8

Field to fork greens, sundried cranraisins, sunflower seeds, carrot strings, cucumber, hot house tomatoes and feta cheese with your choice of dressing

### STARTER SIZE CAESAR SALAD or MARKET GREENS \$5

**ADD TO ANY SALAD BLACKENED CHICKEN \$6, SALMON \$6  
OR CAJUN PRAWNS \$8**

**Our House Dressing Is Saskatoon Berry Vinaigrette**

# BURGERS & SANDWICHES

SERVED WITH YOUR CHOICE OF SEA SALT FRIES, SOUP OR TOSSED SALAD

ADD \$2.00 FOR YAM FRIES OR ONION RINGS

## THE BISTRO BURGER \$14

House ground AAA beef, butter lettuce, pickled red onion, tomato and Bistro Sauce and smoked apple wood cheddar on Cobs Bread Bun

## STEAK SANDWICH \$16

Iron grilled AAA New York steak, Floating Gardens arugula, pickled red onion and fresh herb spread on Cobs Bread baguette

## GRILLED CHICKEN CLUB \$12

Grilled chicken breast, slab bacon, swiss cheese, avocado spread, butter lettuce, sliced tomato and pickled red onion on grilled ciabatta

## PULLED PORK \$13

Bourbon pulled pork, white BBQ sauce, pickled onion, smoked gouda and apple slaw on grilled ciabatta

## BLACK BEAN & MUSHROOM CHIPOTLE BURGER \$14

House made patty, sautéed button mushrooms, lettuce, tomato, pickled red onion and chipotle mayo

## SLOW ROASTED PRIME RIB DIP \$14

Cobs Bread baguette layered with shaved prime rib, sautéed mushrooms, onions and green peppers topped with Monterey jack cheese and served with au jus sauce

## SOUTHERN FRIED CHICKEN & WAFFLE SANDWICH \$13.50

Crunchy buttermilk fried chicken, aged cheddar, arugula and honey cayenne mayo

# DESSERTS

## TO DIE FOR \$6

Layers of moist chocolate cake wrapped in chocolate ganache and topped with chocolate icing. Served with vanilla bean ice cream

## NEW YORK CHEESE CAKE \$6

Rich, creamy cheesecake served with seasonal berry compote

## WILD SASKATOON BERRY PIE \$6

Native to the Canadian prairies, made fresh locally and served with vanilla bean ice cream

## IN HOUSE MADE BERRY PIE \$6

Ask your server for the Pie Of The Week

## CRÈME BRULEE \$6