

☺ LUNCH MENU ☺

☺ STARTERS ☺

- PRAWN COCKTAIL** \$23
• chilled black tiger prawns, cocktail sauce
- TUNA CEVICHE** \$21
• avocado, red onion, cilantro, mango, wontons
- CABIN DUMPLINGS** \$18
• pork & shrimp, chili soy, green onion, fried garlic
- CRAB CAKES** \$27
• pan fried, panko, aioli
- CALAMARI** \$17
• fried squid, jalapenos, tzatziki, pickled onion
- CHICKEN WINGS** \$18
• salt & pepper / hickory smoked
- BAKED FOCACCIA** \$7
• rotating whipped butter

☺ SOUPS ☺

- DAILY SOUP** \$8 | \$11
- SEAFOOD CHOWDER** \$14
• prawns, scallops, clams, cream, focaccia

☺ SALADS/BOWLS ☺

- AHI TUNA POKÉ BOWL** \$22
• ahi tuna, basmati rice, red radish, red cabbage, edamame beans, avocado, shredded carrot, green onions, sesame seeds, miso mayo drizzle
- VEGAN POWER BOWL** \$20
• rice, avocado, crispy chickpeas, red cabbage, cucumbers and toasted cashews drizzled with a tahini date dressing on the side
CHICKEN \$7 | PRAWNS \$9
- KALE CAESAR SALAD** \$18
• kale, butter lettuce, bacon, crumbled bread crumbs
CHICKEN \$7 | PRAWNS \$9
- COBB SALAD** \$18
• blue cheese, bacon, tomato, egg, avocado

☺ HANDHELDS ☺

- BISON BURGER** \$27
• lettuce, pickle, red onion, tomato, smokey mayo, Swiss cheese, brioche bun, fries
SERVED WITH FRIES OR HOUSE SALAD
- BÁNH MÌ CHICKEN SANDWICH** \$26
• shredded chicken, kimchi, pickled julienne carrots, cilantro, lettuce & cucumber
SERVED WITH FRIES OR HOUSE SALAD
- MEDITERRANEAN SANDWICH** \$25
• prosciutto, tomatoes, fresh mozza, arugula & pesto
SERVED WITH FRIES OR HOUSE SALAD
- GARDEN BURGER** \$24
• plant based patty, tomato, chipotle mayo, red onions, Swiss cheese and arugula served on a brioche bun
SERVED WITH FRIES OR HOUSE SALAD
- OPEN FACE STEAK SANDWICH** \$35
• 5 oz sirloin, au jus, focaccia, onion rings, greens, horseradish sauce
SERVED WITH FRIES OR HOUSE SALAD

☺ MAINS ☺

- BBQ RIBS** \$37
• slow cooked, BBQ sauce, coleslaw, house cut fries
- THAI RED CURRY MUSSELS & FRIES** \$27
• onion, tomato, house made curry
- ALASKAN LING COD FISH & CHIPS** *1pc \$21 | 2pcs \$29*
LOCAL
• hand beer battered ling cod, house cut fries, house tartar, coleslaw
- BURRATA & PESTO FETTUCCINI** \$26
• fresh burrata, basil pesto, herbs
- PRAWN FETTUCCINI** \$32
• jumbo prawns, white wine cream sauce, garlic
- BUTTER PANEER MASALA** \$31
• jasmine rice & naan bread
ADD CHICKEN \$7 OR PRAWNS \$9

LUNCH SERVED FROM 11:30AM UNTIL 2PM

☞ ON TAP ☞

LOCAL YUKON BREWING	\$6 \$9
LOCAL WINTERLONG	\$7 \$9.5
STRONGBOW	\$6 \$9
HEINEKEN	\$7.5 \$10

☞ DOMESTIC BOTTLES \$7 ☞

BUDWEISER, BUDLIGHT, CANADIAN, COORS LIGHT, OLD STYLE PILSNER

☞ IMPORT BOTTLES \$9 ☞

CORONA, PILSNER URQUELL, STELLA ARTOIS, PERONI, RED STRIPE

☞ WHITE WINE ☞

QUINTA DO AMEAL	\$15 \$ 18 \$55
Organic Vinho Verde Loureiro Portugal	
BARREL BURNER	\$14 \$17 \$50
Chardonnay U.S.A	
LAURENZ V. SINGING	\$16 \$19 \$65
Grüner Veltliner Austria	
BLASTED CHURCH	\$13 \$16 \$45
Hatfield's Fuse Blend Canada	

☞ RED WINE ☞

PASCUAL TOSO ESTATE	\$14 \$17 \$50
Malbec Argentina	
FARMERS OF WINE PUGLIA	\$15 \$18 \$55
Organic Blend Italy	
ROAD 13 HONEST JOHN'S	\$13 \$16 \$45
West Coast Blend Canada	
MEIOMI	\$13 \$16 \$45
Pinot Noir U.S.A	

☞ SPARKLING ☞

TREAD SOFTLY	\$14 \$50
Prosecco Australia	
DE CHANCENY CREMANT DE LOIRE	\$15 \$55
Rose Prosecco France	