



## Starters + Sharables

- Soup of the Day (GF)** \$10
- Caesar Salad** Small \$10 Large \$16  
Bacon, Croutons, Asiago Cheese, Homemade Anchovy Garlic Dressing  
Add: Chicken \$8 | Shrimp \$10
- Resort Salad (V/GF)** Small \$10 Large \$16  
Mixed greens, Cucumber, Tomato, Goat Cheese, Candied Pecans, Dill Vinaigrette  
Add: Chicken \$8 | Shrimp \$10
- Artichoke & Spinach Dip (V)** \$19  
Warm Baguette, Tortilla chips
- Garlic Mussels** \$20  
White Wine, Cherry Tomatoes, Garlic Toast
- Chicken Tikka Slider** \$21  
3 Sliders, Tandoori Chicken Tikka, Mint Aioli, Onion (Contain cashews)
- Pulled Pork Taco** \$20  
3 Soft Shell Tacos with 8-Hour Slow Cooked BBQ Pork, Salsa, Apple Coleslaw, Sour Cream
- Pound of Wings** \$23  
Choice of Hot, Maple BBQ, Honey Garlic, Salt and Pepper, Hot Spring Hot, Buffalo Sauce
- Nachos (V)** \$21  
Pico de Gallo, Black Olives, Shredded cheese, Sour Cream Drizzle, Salsa  
Add: Pulled Beef \$9 | Pulled Chicken \$8 | Guacamole \$3
- Poutine** \$15  
French Fries with Authentic Cheese Curd and Beef Gravy  
Add: Pulled Beef \$9 | Pulled Chicken \$8

## Main

- Fish & Chips**  
Beer battered Cod, Tartar sauce, Apple Coleslaw  
One Piece \$18 | Two Pieces \$25
- Khao Suey Noodle Bowl (GF/DF)** \$27  
**Vegetarian Option** \$21  
Our Twist on Burmese Noodle Bowl with Curried Beef, Rice Noodle, Bok Choy, Onion, Bean Sprout, Homemade Thai Coconut Curry
- Butter Chicken** \$28  
**Vegetarian Option** \$21  
Traditional Homemade Butter Chicken Sauce, Basmati Rice, Naan (Contains Cashews)
- Seafood Linguini (V)** \$28  
**Vegetarian Option (VE/GF/DF)** \$21  
White Wine Shrimps and Mussels, Marinara Sauce, Basil, Parmesan, Garlic Toast

## Handhelds

Served with Choice of Fries or Daily Soup  
Upgrade to Caesar or Resort Salad \$5  
Gluten Free Bread available

- Prime Rib Burger** \$21  
6 oz. Burger Patty, Romaine, Tomato, Pickle, Cheddar Cheese, Dijon Aioli, Brioche bun  
Add Bacon \$3
- Resort Mushroom Swiss** \$24  
6 oz. Burger Patty, Arugula, Bacon, Tomato, Swiss Cheese, Sauté Mushrooms, Resort Signature Sauce, Brioche Bun
- Veggie Delight (V)** \$19  
Black Bean patty, Romaine, Tomato, Cheddar Cheese, Dijon Aioli, Brioche Bun
- Tandoori Chicken Club** \$23  
Tandoori Chicken Breast, Romaine, Tomato, Bacon, Cheddar, Mint Aioli, Naan Bread
- Beef Po'boy** \$27  
6-Hours Slow Cooked Beef, Mini Baguette, Pickle, Swiss Cheese, Arugula, Dijon Aioli
- Steak Sandwich** \$29  
6 oz. Striploin steak, Sauté Mushroom, Montreal Steak Spice, Garlic toast

## Hand Rolled Pizza

We hand rolled our pizza dough fresh daily  
10" GF Cauliflower Crust available

	14"	9"	10" (GF)
<b>Classic Hawaiian</b> Ham and Pineapple	\$31	\$18	\$24
<b>Pepperoni</b>	\$29	\$17	\$23
<b>Carnivore</b> Pepperoni, Pulled Beef, Ham	\$33	\$18	\$24
<b>Pizza Volcano</b> Chicken, Onion, Olives, Buffalo Sauce	\$29	\$17	\$23
<b>Artichoke, Olives, spinach, Onion, Goat Cheese (V)</b>	\$28	\$16	\$22

## Desserts

- Warm Ginger Cake** \$13  
Vanilla Custard, Sweet Biscotti Crumble
- Crème Brule Cheesecake** \$12  
Whipped Cream
- Chocolate Brownie (GF)** \$13  
Coffee Cream, Fresh Berries

V=Vegetarian VE=Vegan GF=Gluten Free DF=Dairy Free

\$2.00 Eco Recycling Fee added to all To Go Orders

### PLEASE INFORM SERVER OF ANY FOOD ALLERGIES

Dietary requests may be accommodated. We are not a gluten free environment, our menu items are prepared using shared equipment including refrigeration, cooking surfaces and fryers.

Variations in vendor supplied ingredients may occur.

All prices are exclusive of applicable taxes and gratuities.  
An 18% service charge will be added to groups of 8 or more.