



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	
Ginger Beef & Broccoli (GF/DF)	\$27
Vegetarian Option (GF/DF)	\$21
Stir Fried Ginger Beef, Steamed Rice, Broccoli, Onion, Bean Sprout, Homemade Asian Ginger Sauce	
Butter Chicken	\$28
Vegetarian Option	\$21
Traditional Homemade Butter Chicken Sauce, Basmati Rice, Naan (Contains Cashews)	
Seafood Linguini	\$28
Vegetarian Option	\$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)
Classic Hawaiian	\$31	\$18	\$24
Ham and Pineapple			
Pepperoni	\$29	\$17	\$23
Carnivore	\$33	\$18	\$24
Pepperoni, Pulled Beef, Ham			
Pizza Volcano	\$29	\$17	\$23
Chicken, Onion, Olives, Buffalo Sauce			
Artichoke, Olives, spinach, Onion, Goat Cheese (V)	\$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.