

PASTURE + MARKET

SNACKS

POPCORN \$5
Movie Butter, Maple Bacon, Truffle or Spicy Salt.

FRIES
+ Crispy Fries \$8
+ Truffle Fries \$12
+ Quebec Poutine \$14

SIGNATURE WINGS \$17
Salt+Pepper, Hot, BBQ, Honey Hot, Honey Garlic, Cajun, Maple Bacon, Sweet Chili.

BISON SMOKEY \$8
Smoked Bison sausage, using beef fat for an exceptional flavour.

SLIDER TRIO \$16
Choose your protein:
+ Pulled Pork
+ Bison Burger
+ Smoked Chicken

SHAREABLES

BISON SPRING ROLLS \$9
Seasoned Bison wrapped in a delicate wonton.

PICKEREL FISH CAKES \$18
Golden-crisp pickerel cakes served with house-made tartar sauce.

GREEN GODDESS DIP \$18
A cheesy spinach-artichoke dip served with toasted crostini.

BOWLS

BUDDHA BOWL \$17
Ancient grains, curried chickpeas, cucumber, carrot, spring lettuce, and fresh herbs.

COBB SALAD \$19
Leafy greens, boiled egg, feta, bacon, sliced avocado + creamy dressing.

KALE CAESAR SALAD \$18
Curly kale and romaine, pecorino cheese, bacon, garlic dressing + crunchy bread crumbs.

STEAK + WILD BERRY SALAD \$24
Sliced striploin steak with greens, wild berries, radish, feta cheese + a tangy vinaigrette.
+ Bison Striploin \$7

MAC + CHEESE \$16
Creamy cheese sauce, bacon, baked with crispy fried onions.

Salad + Bowl Toppings
+ Smoked Chicken \$9
+ Blackend Pickerel \$9
+ Beef Striploin Steak \$12

HANDHELDS

THE CLUB \$18
Smoked chicken, bacon, tomato, lettuce, cheddar + mayo on toasted sourdough bread. Served with crispy fries or salad.

BAJA TACOS \$12
Mexican flavours with a local twist, two grilled flour tortillas, shaved cabbage, your choice of protein. Served with fresh Tortilla Chips.

Choose your protein:
+ Pan Seared Pickerel
+ Smoked Chicken
+ Pulled Pork
+ Braised Bison

CHICK MAGNET \$18
Crispy chicken breast on a toasted bun, fresh lettuce + tomato with Chef Roy's Fancy sauce. Served with crispy fries or salad.

PULLED PORK SANDWICH \$18
Slowly smoked pulled pork, tangy BBQ sauce, fresh house coleslaw. Served with crispy fries or salad.

THE BUTCHERS BURGER \$24
The Lost Creek Ranch Bison burger is perfectly grilled, toasted bun, artisan lettuce, vine ripe tomato + cheddar cheese. Served with crispy fries or salad.

THE TRADITIONAL BURGER \$22
A beefy grilled chuck patty with toasted bun, artisan lettuce, vine ripe tomato and cheddar cheese. Served with crispy fries or salad.

BURGER TOPPINGS
+ House Smoked Bacon \$3
+ Mushrooms \$2
+ Grilled Onions \$2
+ Fried Egg \$3

LOBSTER ROLL \$28
Direct from PEL. Succulent Lobster knuckles and claws, in a toasted brioche roll. Served with fries.

LITTLES MENU

CHICKEN TENDIES \$12
Two crispy chicken tendies, with dipping sauce. Served with crispy fries.

GRILLED CHEESE \$10
Cheesy toasted perfection. Served with crispy fries.

SLIDERS \$12
Two kid-sized slider bison burgers with melted cheddar cheese. Served with crispy fries.

ENTREES

SPAGHETTI PESTO CHICKEN \$24
Creamy pesto, with tender chicken thighs, tossed with al dente spaghetti.

SHISH-KA-BISON SKEWERS \$26
Grilled Bison striploin, charred vegetables, finished with aromatic herbs.

PICKEREL FISH + CHIPS \$25
Alberta pickerel, served with crispy fries + our house-made tartar sauce.
+ Add Pickerel \$11

STEAK SANDWICH \$24
Open faced, striploin steak topped with cowboy butter with crispy fries or salad.
+ Bison Striploin \$7

BISON SHORT RIB CROQUETTE \$38
Meaty Bison short rib croquette, served with seasonal accompaniments.

BEEF RIBEYE 10 OZ. \$42
Alberta grass-fed beef, juicy and perfectly tender, served with seasonal accompaniments.

BISON RIBEYE 20 OZ. \$58
Our favourite cut from Lost Creek Ranch, this tender bone in ribeye boasts bold flavour, paired with seasonal accompaniments.

Steak Toppings
+ Mushrooms \$2
+ Grilled Onions \$2
+ Cowboy Butter \$1

SWEET TOOTH

ROOT BEER FLOAT \$7
+ Vanilla Vodka \$3

CRÈME BRULÉ \$10
Velvety custard with caramelized top.

CHOCOLATE LAVA CAKE \$10
A rich, warm, gooey chocolate cake, with a hot fudge center.

NOW FRYING IN BEEF TALLOW!

We've switched to beef tallow for a healthier, more natural choice. Tallow is minimally processed, rich in nutrients + free from additives.

EDIBLE FLOWERS

Our handpicked flowers are edible with delicate flavors + vibrant colours.

We treat food restrictions and allergies seriously. All pork products are cooked and handled in a separate vessel. Gluten-free options are available. A gratuity of 18% is added to parties of six or more.