

APPETIZERS

CHICKEN WINGS 18

1 LB CHICKEN WINGS. FRESH CUT VEGGIES. DIP DRY RUBS: SALT & PEPPER DILL PICKLE Sauces: Hot. Honey Garlic. Teriyaki. BBQ. Spicey Korean Glaze.

BRUSCHETTA 🖭 12

ROMA TOMATOES MARINATED WITH GARLIC, BALSAMIC VINEGAR, ONIONS. AND FRESH BASIL. SERVED WITH GRILLED MINI CIABATTAS.

MAPLE BACON SCALLOPS (F) 17

C51 BACON WRAPPED SCALLOPS. SAUTÉED IN MAPLE SYRUP AND SERVED WITH A BALSAMIC GLAZE. TOPPED WITH A MANGO MIGNONETTE

CHICKEN GYOZA 12

C51 CHICKEN AND VEGETABLE FILLED DUMPLINGS. STEAMED AND PAN SEARED. SERVED WITH SUSHI MAYO AND PONZU

STUFFED MUSHROOMS V (F) 15

151 WHITE BUTTON MUSHROOMS. STUFFED WITH SAUTEED BABY SPINACH, CHOPPED MUSHROOMS, BACON, BREAD CRUMBS, AND PARMESAN CHEESE

DILL PICKLE O-RINGS ©

1/

LARGE BATTERED ONION RINGS. FRIED TO GOLDEN BROWN AND DUSTED WITH DILL PICKLE SEASONING. SERVED WITH DILL RANCH DIPPING SAUCE

STEAK BITES ®F

17

TENDERLOIN PIECES IN RED WINE AU JUS. HORSERADISH Drizzle. Served with Grilled Ciabatta Bread

THE ALBERTAN

14

C31 MINI YORKSHIRE PUDDINGS. TOPPED WITH AU JUS SAUTEED ROAST BEEF, HORSERADISH AIOLI, AND GREEN ONIONS

CHEESE TOAST ©

12

A MIXTURE OF MOZZARELLA, AGED CHEDDAR, PARMESAN, AND GOUDA. MELTED ON TOP OF SLICES OF BRIOCHE BREAD. SERVERED WITH A CREAMY PARMESAN DIP

NACHOS V

FOR TWO 20 FOR FOUR 28

TORTILLA CHIPS, MIXED CHEESE, ONIONS, JALAPENOS, BANANA PEPPERS, BLACK OLIVES, DICED TOMATOES. SERVED WITH SOUR CREAM AND SALSA

ADD-ONS: TACO BEEF 7 | BLACKENED CHICKEN 7 | GUACAMOLE 4

FRENCH ONION SOUP ®

SWISS AND PARMESAN CHEESES

CLASSIC FRENCH ONION BROTH, PUFF PASTRY,

10

16

FEATURE SOUP

10

SEASONALLY INSPIRED SOUP CRAFTED BY OUR CULINARY TEAM. ASK YOUR SERVER FOR DETAILS

GREENS

SALAD ENHANCERS: CHICKEN +6 | SHRIMP +6 | CRISPY TOFU +6 | STEAK [702] +10 | CHEESE TOAST [2] +5

CLASSIC CAESAR 14

CHOPPED ROMAINE TOSSED WITH BACON, PARMESAN, CROUTONS, AND PEPPERCORN CAESAR DRESSING. SERVED WITH GRILLED CIABATTA.

STARTER SIZE CAESAR \$7

525 COBB SALAD V GF

CHOPPED ICEBERG LETTUCE. TOPPED WITH BACON, DICED TOMATOES, FETA CHEESE, CROUTONS, AND A HARD BOILED EGG. DRIZZLED WITH A MAPLE DIJON VINAIGRETTE

THAI CHICKEN SALAD VB V

16

16

CHOPPED ROMAINE, RICE NOODLES, SHREDDED CABBAGE TOSSED IN PEANUT SAUCE. TOPPED WITH GRILLED LEMON GRASS CHICKEN BREAST, CARROTS, CUCUMBERS, CRUSHED PEANUTS, AND SEASAME SEEDS.

WATERMELON FETA SALAD (95 (9F) (V

MIXED GREENS, WATERMELON, CUCUMBER, RED ONION, FETA CHEESE, Candied Pecans, and mint. Tossed in a dijon maple Vinaigrette

ALLERGY AWARENESS

GLUTEN FRIENDLY ITEMS ARE MADE WITH GLUTEN-FREE INGREDIENTS, HOWEVER PLEASE BE ADVISED THAT CROSS CONTAMINATION WITH GLUTEN CONTAINING PRODUCTS MAY OCCUR IN OUR KITCHEN DURING PREPARATION. PLEASE ASK YOUR SERVER FOR DETAILS. ADDITIONAL OPTIONS ARE AVAILABLE WITH MODIFICATIONS FROM OUR KITCHEN. ASK A SERVER FOR INFORMATION. LET US KNOW IF YOU HAVE A FOOD ALLERGY OR SENSITIVITY.

- (VG) CAN BE MODIFIED FOR VEGANS
- (GF) CAN BE MODIFIED TO BE GLUTEN FREE
- (V) CAN BE MODIFIED FOR VEGETARIANS

CASUALS

SIDE OPTIONS: FRENCH FRIES | TATER TOTS | GARDEN SALAD

525 SMASH BURGER

21

BEEF DIP

UPGRADED SIDES +3: MAC AND CHEESE | DILL PICKLE O-RINGS | CAESAR SALAD | SOUP

2 HOUSE MADE PATTIES COOKED SMASHED STYLE. BACON, CHEDDAR, TOMATO, SHREDDED LETTUCE, ONIONS, PICKLES, AND BURGER SAUCE. ALL ON A RRINCHE RIIN

SLOW COOKED ROAST BEEF. SAUTEED MUSHROOMS, ONIONS, SWISS CHEESE, HORSERADISH MAYO. SERVED ON A PRETZEL BUN. WITH A SIDE OF AU 2III.

525 STEAK SANDWICH 26 70Z STRIPLOIN. SLICED AND TOSSED IN CHIMICHURRI SAUCE. PLACED ON TOP OF 2 PIECES OF SCHIACCIATA BREAD WITH GARLIC AIOLI.

CRISPY KOREAN CHICKEN SANDWICH 20

2 CHICKEN THIGHS BREADED AND GLAZED WITH A KOREAN SWEET AND SPICY GLAZE. TOPPED WITH KIMCHI COLESLAW. ON A BRIOCHE BUN

CLUBHOUSE SANDWICH @ 20

TURKEY. HAM. BACON. LETTUCE. TOMATO. MAYO. AND CHEDDAR CHEESE SERVED ON WHITE, BROWN, OR GLUTEN FREE BREAD

ADULT CHICKEN TENDERS

BREADED CHICKEN FINGERS FRIED GOLDEN BROWN. SERVED WITH FRIES AND PLUM SAUCE.

TRY IT BUFFALO. TOSSED IN HOT SAUCE.SERVED WITH RANCH

RNWIS

TUNA POKE BOWL

22 SUSHI GRADE AHI TUNA TOSSED IN PONZU. SERVED WITH RICE, MANDARINS, CUCUMBER, AVOCADO, GINGER, PURPLE CABBAGE, EDAMAME, AND SUSHI MAYO.

GINGER BEEF BOWL

HOUSE MADE GINGER BEEF. SAUTEED WITH BELL PEPPERS AND ONIONS. ON TOP OF FRIED RICE AND SERVED WITH A HOUSE MADE VEGGIE SPRING ROLL THAI CHICKEN CURRY BOWL © 20 CHICKEN COOKED IN A RED THAI CURRY COCONUT SAUCE. FRESH MARKET VEGETABLES.

SERVED ON TOP OF COCONUT RICE

TACOS

ALL TACOS ARE SERVED ON FLOUR TORTILLAS AND COME WITH A SIDE OF CHIPS AND SALSA

TENDERLOIN TACOS @

GALLO, AND SHREDDED CHEESE

BEEF TENDERLOIN. CHIPOTLE SLAW. PICO DE

20

KOREAN CHICKEN TACOS

CRISPY CHICKEN TOSSED IN A SWEET AND SPICEY KOREAN GLAZE. KIMCHI CUCUMBER COLESLAW. SESAME SEEDS

FISH TACOS

22

20

1

9

20

20

BEER BATTERED CRISPY HADDOCK FILLET, COLESLAW, MANGO SALSA

FROM THE GRILL

ALL STEAKS SERVED WITH CHIMICHURRI COMPOUND BUTTER, ROASTED BABY POTATOES, AND SEASONAL VEGETABLES

SIRLOIN 70Z ® 34 STRIPLOIN 10^{0Z} (F) 43

FILET MIGNON 7⁰⁷ © 50

ADD-ONS:

HOLLANDAISE NEPTUNE TOPPER SHRIMP SKEWER [4] 7 SAUTEED MUSHROOMS

PEPPERCORN SAUCE

MAINS

SALMON FILET

35

CHICKEN SUPREME

25

60Z GRILLED SALMON FILET TOPPED WITH SHRIMP AND A WHITE WINE LEMON DILL CREAM SAUCE. SERVED WITH A BEET ROOT RISOTTO, AND SAUTEED ASPARAGUS

CHICKEN SUPREME STUFFED WITH PESTO AND MOZZARELLA CHEESE. SERVED WITH WILD RICE, SEASONAL VEGETABLES, AND A ROASTED RED PEPPER SAUCE

CHICKEN ALFREDO ®

23

BRAISED BISON PARPEDELLE ®

24

GRILLED CHICKEN BREAST, BACON JAM, PARMESAN CHEESE, WHITE WINE, CREAMY ALFREDO SAUCE. TOSSED WITH FETTUCCINI PASTA. SERVED WITH GRILLED CIABATTA

BRAISED BISON SHORT RIB, RED WINE, CREAM, AND GOAT CHEESE TOSSED WITH PARPEDELLE PASTA.

MAC AND MEATLOAF

25

STUFFED BELL PEPPER ®

20

HOME MADE BACON WRAPPED MEATLOAF. TOPPED WITH AU JUS, AND SERVED WITH MADE TO ORDER CREAMY MAC AND CHEESE.

ROASTED BELL PEPPER STUFFED WITH A WILD MUSHROOM, ASPARAGUS, AND PARMESAN CHEESE RISOTTO