



HOUSE DINNER

SANDWICHES

- CRISPY CHICKEN BACON RANCH WRAP** 18.5
crispy chicken tenders, applewood bacon, buttermilk ranch, arugula, diced tomato, red onions, and mixed cheeses
- HERITAGE CLUBHOUSE** 18.5
roast turkey, applewood bacon, cheddar, shrettuce, tomato & mayo on heritage breads
- FRENCH DIP** 19
slow roasted roast beef, swiss, mushrooms & horseradish roasted garlic mayo with a peppercorn rye jus
- O.G. PESTO CHICKEN CLUB** 19.5
ciabatta, grilled marinated chicken breast, roasted red peppers, basil pesto mayo, arugula, fresh mozza, applewood bacon, tomato

All sandwiches & burgers are served with choice of fries, soup, salad, add \$3 caesar, poutine

BURGERS

- R&SK** 18
6 oz ab beef, roasted garlic aioli, lettuce, onion, tomato, applewood bacon, cheese and burger sauce - make it a double \$6.5
- FALAFEL VEGGIE BURGER** 18
apple cider dressed arugula slaw with a sun dried tomato vegan aioli

SALADS

- CAESAR** reg 11 lrg 16
torn romaine, parmesan, house-made croutons, garlic toast
- THE CARNIVORE** 22.5
arugula, roasted beets, gem tomatoes, goat cheese, pickled red onions, rainbow carrots, spiced pecans, comes with 6oz grilled steak or chicken or avocado
- SPINACH APPLE SALAD** 19
spinach, arugula, roasted spiced apple, red onion & crispy quinoa
- HOUSE SALAD** reg 8 lrg 12
crisp mixed greens, cucumber, shredded carrot, sliced radish, your choice of hellmann's or house dressings

APPETIZERS

- CALAMARI** 18.5
lightly dusted with peppers, red onions, jalapeño, served with tzatziki and a balsamic reduction
- NOT'CHO NACHOS** 21
tri-colour corn chips, roasted corn and black bean pico de gallo, jalapeño
add chili lime chicken \$6 • spicy beef \$4 • garlic prawns \$7
- TACO TRIO** 19
braised beef with carm onions & fennel slaw • chilli lime chicken, arugula & corn salsa • taquila prawns roasted corn & black bean pico de gallo
- DIPPITY DO DAH** 11
ask about this week's dips
- POUTINE** 14
a francophone classic

SOUP

- SOUP** 6
ask your server about a bowl of our house-made soup {no soup on sunday}

- BACON WRAPPED MEATLOAF** 25
with guinness gravy, onion strings

- JÄGER PORK SCHNITZEL** 20
6 oz pounded, breaded pork, served with veg and a mushroom and roasted garlic topper

- 1/4 ROAST CHICKEN** 24.5
pan roasted herb & lemon with thyme, rosemary, dijon mustard finished in herb chicken au jus

- NEW ORLEANS FISH & CHIPS** 19
bc waters rock cod, light cajun style beer batter, fennel & dill slaw, east coast tartar
add second piece \$6

- MAPLE CITRUS BC ARCTIC CHAR** 22
6 oz arctic char, with a maple, orange chile garlic butter

- BRAISED BEEF CATTLEMEN PIE** 25
dark beer, braised beef, english peas, carrots, fire roasted tomatoes, garlic, fennel, corn, topped with a rich "ranch style" creamy mashed potato

- NY STRIP DINNER** 28.5
hand cut aaa 8 oz ny strip-loin steak topped with a red wine and rosemary demi-glace, crispy onion strings & mushrooms
add ons
roast garlic & white wine shrimp \$7
goat cheese & horseradish panko crust \$5

sides: stuffed bakers, rice, fries, mashed or roasted potatoes

- BEER BACON JALAPEÑO MAC & CHEESE** 20
with a panko and herb topper

- LEMON DILL PRAWN CARBONARA** 24
cream, red prawns, applewood bacon, arugula & spinach, dill, capers, fresh lemon

- BRAISED BEEF GNOCCHI** 22
slow braised beef cheeks, gem tomatoes, spinach, roasted carrots, red peppers, caramelized onions, mushrooms and arugula in a sour cream beef demi-glace

- WINGS** 22 
served with carrots, celery and house buttermilk ranch
hot • honey-g • bbq •
smoke salt & cracked pepper •
habanero throat punch •
roasted garlic jalapeño •
dry cajun • parm • buffalo
upgrade to blue cheese dip \$2.5

- BEER MUG BROWNIE** 11
layers of warm brownie, ice cream, caramel and chocolate sauce, dark cherry compote and whipped cream

- COOKIES & CREAM** 11
kahlúa vanilla whipped warm cream cheese with 5 cookies

ENTRÉES

PASTAS

WINGS

DESSERT