



HOUSE LUNCH & DINNER

SANDWICHES & BURGERS

- 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
- 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
- MEATLOAF MELT** 18
grilled & sourdough bread with crispy onion strings, smoked cheddar & guinness gravy
- REUBEN** 18
montreal smoked meat, sauerkraut, beer mustard, swiss, heritage reuben sauce, marble rye bread

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

CHEF WEEKLY FEATURE.... 22
Every week we bring you a unique creation!

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 6 oz 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

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

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

SALADS

SOUP

DESSERT

MILE HIGH BACON WRAPPED MEATLOAF 21.5
with guinness gravy, onion strings & mashed potatoes

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

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

BRAISED BEEF CATTLEMEN PIE 22
dark beer, braised beef cheeks, english peas, carrots, fire roasted tomatoes, garlic, fennel, corn, topped with a rich "ranch style" creamy mashed potato

HERITAGE STEAK SANDWICH 23
7 oz hand-cut charbroiled sirloin on garlic toast with crispy onion strings, savoury mushrooms and side vegetables
roast garlic & white wine shrimp \$7
goat cheese & horseradish panko crust \$5

sides: stuffed bakers, fries or mashed

BEER BACON JALAPEÑO MAC & CHEESE 21
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, carmelized onions, mushrooms and arugula in a sour cream beef demi-glace

CHEF WEEKLY QUICHE..... 20
savory quiche, bursting with flavorful ingredients and baked to perfection served with house greens

1/4 BBQ CHICKEN 24.5
oven roasted herb chicken, finished with maple bbq sauce, side house salad & hand-cut fries

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

SMOKED SALMON FLATBREAD 21
grilled naan, smoked salmon, charred lemon garlic aioli, gem tomatoes, arugula, goat cheese, pickled red onions

ENTRÉES

PASTAS

LIGHTER FARE