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# HAPPY HOUR

Join us in our lounge for Happy Hour Friday

4-7 pm

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***Domestic Draft*** 4.5

***All Premium Rail Spirits*** 4.5

- Canadian Club Rye
- Absolut Vodka
- Bacardi Rum
- Tanqueray Gin
- J & B Scotch

***Glasses of Wine*** 6.5

- Arabella Shiraz, South Africa
- Arabella Sauvignon Blanc, South Africa

## TAPAS

<b>GF</b>	<b>Marinâtes olives</b>	9
<b>GF</b>	<b>Duck leg rilette</b> , crostini	14
<b>GF</b>	<b>Vegetables a la Grecque</b>	9
	<b>Tomato bruschetta</b> , pesto and feta	12
	Chefs tasting of house prepared <b>charcuterie</b> , with baguette and house pickled savories ( <i>your server has details of today's selections</i> )	16
	Chefs tasting of <b>imported cheese</b>	1-3 people 23
	with traditional accompaniments	4-6 people 39

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<b>GF</b>	<b>Prawn 'martini'</b>	
	Chardonnay poached black tiger prawns with spicy horseradish cocktail sauce and lemon-olive oil dressed spring greens	12
	<b>Pickeral cheeks</b>	
	Panko breaded crisp fried Manitoba Lakes pickeral cheeks with a lemon caper remoulade	11
	<b>Calamari Frite</b>	
	Herb and spice dusted squid rings fried crisp with toasted cumin tzatziki	10
	<b>Ciabatta 4 cheese bread</b>	
	The Current blend of four cheeses baked over toasted garlic buttered ciabatta	some 6 lots 9
	<b>Wings</b>	
	A full pound, crisp fried and tossed in your choice of honey garlic & black bean, sweet chilli, salt & pepper, tangy B.B.Q or hot sauce. Accompanied by blue cheese cream	11
	<b>Spring Rolls</b>	
	Vegetable spring rolls fried crisp with sweet chili sauce	10

**Reuben**

Shaved Montreal smoked beef reuben sandwich, wine sauerkraut, Russian dressing and Swiss cheese on dark rye bread, soup of today or home cut fries 14

**Original bistro burger**

6 oz Sterling Silver beef patty with four cheeses, caramelized onion, beefsteak tomato, lettuce and chili mayo on a toasted sesame kaiser bun with soup of today or home cut fries 13

**The 'Club' Current style**

Our signature offering of smoked turkey, crisp bacon, lettuce, roasted red pepper and Havarti cheese with sundried tomato spread on French white & home cut fries 13

 **Kung pow**

Stir fried vegetables and toasted cashews tossed with a spicy ginger and black bean garlic sauce over Japanese style udon noodles 11  
Add fiery chicken or tiger prawns 6

**Steak & frites**

6 oz char grilled New York striploin steak sandwich to your specification, roasted plum tomato salsa, garlic buttered baguette with home cut fries 18

**Pickeral**

Pan seared northern Manitoba pickerel, ruby red grapefruit beurre blanc with crisp baby potatoes 29

**The 'Bricken'**

Pan seared half chicken compressed and roasted under the weight of a brick white truffle pan gravy, sage buttermilk mashed potato 27

**Not so alfredo**

Sautéed chicken breast, crimini mushroom and artichoke hearts with Natures Farm™ black pepper linguine in a chardonnay - tarragon cream sauce 16

 Indicates selection is vegetarian.

 Indicates selection is gluten free.

Please inform your server of any dietary challenges.



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# JAZZ NIGHT

Join us every Friday and  
Saturday night for live jazz.  
Great music and great features.

4 pm - close

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## FRIDAY

### **Beer**

\$1 off all pints of draft beer

Stella Artois Lager

Sam Adams Boston Lager

Keith's India Pale Ale

Fort Garry Dark Ale

Fort Garry Rouge Ale

Original 16 Pale Ale

## SATURDAY

### **Wine**

\$7 off any bottle of wine \$35 or more