

## *Onion Soup*

CARAMELIZED ONION BROTH WITH HINTS OF ROSEMARY  
BAKED WITH FOUR CHEESES AND MARBLE RYE CROSTINI \$8

## *Prawn 'Martini'*

CHARDONNAY POACHED BLACK TIGER PRAWNS WITH SPICY  
HORSERADISH COCKTAIL SAUCE AND LEMON – OLIVE OIL  
DRESSED SPRING GREENS \$12

## *Bruschetta*

FRENCH BAGUETTE WITH BASIL PESTO, ROMA TOMATO,  
KALAMATA OLIVES AND CRUMBLed FETA CHEESE \$8

## *Pickrel Cheeks*

PANKO BREADED CRISP FRIED MB LAKES PICKEREL CHEEKS  
WITH A LEMON CAPER REMOULADE \$9

## *Ciabatta Four Cheese Loaf*

THE CURRENT BLEND OF FOUR CHEESES BAKED OVER

GARLIC BUTTERED GRIDDLED CIABATTA  
1/4 LOAF - \$6      1/2 LOAF - \$9

## *Wings*

A FULL POUND OF HONEY GARLIC & BLACK BEAN,  
SWEET CHILLI OR TANGY B.B.Q SAUCE  
ACCOMPANIED BY BLUE CHEESE CREAM \$11

## *Smoked Goldeye Cakes*

MANITOBA LAKE SMOKED GOLDEYE, BLUE CRAB AND SCALLOP  
CAKES WITH BANANA LIME SALSA \$11

## *Calamari Frite*

HERB AND SPICE DUSTED SQUID RINGS FRIED CRISP WITH  
TOASTED CUMIN TZATZIKI \$10

## *Simple Greens*

ENGLISH CUCUMBER WRAPPED SPRING GREENS DRESSED WITH  
MANITOBA HONEY AND APPLE VINAIGRETTE, CHERRY TOMATO,  
TOASTED ALMOND, JULIENNE RADISH AND SWEET ONION \$6

## *Caprese Insalata*

GREENLAND GARDEN COCKTAIL TOMATO, BASIL LEAVES,  
FRESH MOZZARELLA, SHALLOT AND  
SPRING GREENS WITH BASIL OIL AND BALSAMIC SYRUP \$12

## *Bistro Burger*

6 OZ OF STERLING SILVER™ BEEF TOPPED WITH 4 CHEESES,  
CARAMELIZED ONION, BEEFSTEAK TOMATO AND CHILLI MAYO  
ON A TOASTED SESAME KAISER BUN WITH  
HOME CUT FRIES \$12

## *The 'Club' Current style*

OUR SIGNATURE OFFERING OF SMOKED TURKEY, CRISP BACON,  
AND SWEET ROASTED PEPPER AND HAVARTI CHEESE WITH  
SUNDRIED TOMATO SPREAD ON FRENCH WHITE SERVED WITH  
HOME CUT FRIES \$12

## *Mesa Quesadilla*

ROASTED PORK LOIN IN OUR HOUSE RECIPE TANGY BBQ SAUCE  
WITH ONION AND BOTHWELL™ SMOKED GOUDA CHEESE,  
SERVED WITH ROMA TOMATO SALSA AND SOUR CREAM \$10