

the Current

RESTAURANT AND LOUNGE

POULET POT AU FEU

Hearty winter Vegetables with strips of poached Chicken Breast, Natures Pasta and fresh cut Herbs amidst scratch made Broth, drizzled with Extra Virgin Olive Oil and a sprinkle of Grana Padana \$9

THE IMPORTANCE OF ONION SOUP

Tawny Port blessed Caramelized Onion broth with hints of Rosemary baked with Four Cheeses and Marble Rye Crostini \$8

THE SOUP OF TODAY

Thoughtfully prepared using the freshest ingredients \$7

SIMPLE GREENS

English Cucumber wrapped Spring Greens dressed with Manitoba Honey and Apple Vinaigrette, Cherry Tomato, toasted Almond, julienned Radish and Sweet Onion \$7

CAESAR SALAD

Crisp Romaine leaves with Herb baked Croutons in a creamy Garlic Anchovy dressing, Pancetta wafer and Grana Padana pastry twist
Some \$7 Lots \$10

*Add a 4 oz grilled Chicken breast, Smoked Goldeye or
Poached Black Tiger Prawns (3) \$5*

PICKEREL CHEEKS

Panko breaded crisp fried MB lakes Pickerel Cheeks with a Lemon Caper Remoulade \$9

CAPRESE INSALATA

Greenland Garden Cocktail Tomato, Basil leaves, Fresh Mozzarella, Shallot and Spring Greens with Basil Oil and Balsamic Syrup \$12

The CURRENTS' COBB SALAD

Classic Sherry Vinaigrette dressed Spring Greens with Crisp Bacon, poached Chicken Breast, Avocado, Quebec Blue Cheese, Cherry Tomato and hard boiled Vita Egg \$16

PRAWN 'MARTINI'

Chardonnay Poached Black Tiger Prawns with spicy Horseradish Cocktail sauce, Lemon – Olive Oil dressed Spring Greens \$12

CALAMARI FRITE

Herb and spice dusted Squid Rings fried crisp with Toasted Cumin Tzatziki \$10

MESA - QUESADILLA

Roasted and shaved Pork Loin in house recipe 13 ingredient tangy BBQ sauce with Onion and Bothwell™ Smoked Gouda cheese, Roma Tomato Salsa and Sour Cream \$10

MUSHROOM PEROGIES

Current original; house made Field Mushroom Duxelle filled dumplings with Caramelized Onion, Red Wine - Cinnamon braised Red Cabbage and Chive sprinkled Crème Fraiche \$12

SMOKED GOLDEYE CAKES

Scallops, Blue Crab and Manitoba Smoked Goldeye cakes fried crisp with Banana—Lime Salsa \$11

THE 'CLUB' CURRENT STYLE

Our signature offering of Smoked Turkey, Crisp Bacon and roasted Sweet Pepper, Havarti Cheese with Sundried Tomato spread on French White bread with Soup of Today or Home Cut Fries \$12

THE RIVERSTONE

Roasted Portabella Mushroom and pickled Red Pepper with Artichoke Aioli, Sprouts and Bermuda onion on Harvest Grain bread with Soup of Today or Home Cut Fries \$12

CHICKEN SALAD SANDWICH

Roasted Chicken Breast salad with Tarragon, toasted Walnuts and grilled Granny Apple on Harvest Grain bread with Soup of Today or Home Cut Fries \$11

THE REUBEN

Shaved Blue Label Corned Beef, Wine Sauerkraut and Russian dressing with Swiss cheese served on griddled Dark Pumpernickel bread with Soup of Today or Home Cut Fries \$12

THE ORIGINAL BISTRO BURGER

6 oz of Sterling Silver™ Beef topped with Four Cheeses, Caramelized Onion, Beefsteak Tomato and Chilli Mayo on a toasted Sesame Kaiser bun with Soup of Today or Home Cut Fries \$12

NOT SO ALFREDO

The Current's original;
Sautéed Chicken Breast, Crimini Mushroom and Artichoke Hearts with Natures Farm™ Black Pepper Linguine in Chardonnay – Tarragon Cream sauce \$15

FLURRY OF CURRY

Tiger Prawns with strips of Carrot, Bell Peppers and Winter Peas on Natures Farm Vermicelli with Pineapple and Cilantro in a spiced Curry Cream sauce, topped with toasted Coconut \$14

KUNG PAO

Stir fried Vegetables and toasted Cashews in a Spicy Ginger and Black Bean Garlic sauce served on a bed of steamed Basmati Rice \$12
Add Chicken breast or Tiger Prawns \$6

MAC 'N' CHEESE

Natures Farm Elbow Pasta with Pancetta, in an aged Bothwell Cheddar Mornay sauce Baked under a buttery Herb Panko crumb topping \$12

CURRENT STYLE CHICKEN LIVERS

Sautéed Chicken Livers with Bacon and Shallot in a Brandy – Thyme sauce
Pastry Vol au Vent topped with Chive Crème Fraiche and served with a Simple Green Salad \$13

BEEF BOURGUIGNON

Sterling Silver Striploin simmered delicately in Burgundy Wine with shards of Bacon, Pearl Onion and Crimini Mushroom served with fresh baked Corn Bread \$17

PORK & BLACK BEAN CHILLI

Chipotle and Chilli spiced Manitoba Pork Loin pieces with Black Turtle Beans, Bell Peppers, and Spanish onion gently stewed amongst 13 herbs and spices topped with Bothwell old Cheddar and Sour Cream with grilled Rosemary garlic buttered flatbread \$14