

## APPETIZERS

### Spinach Dip

Warm spinach and cream cheese dip, served with warm naan wedges \$13

### Feature Soup

Freshly prepared \$7.50

### French Onion Soup

Sweet onion and thyme soup, topped with our own croutons and melted cheese \$8

### Garlic Bread Sticks

Served warm and rolled in parmesan cheese, side of spicy mayo for dipping \$8

### Thai Chicken Spring Rolls

Five spring rolls served with sweet chili for dipping \$12

### Arancini

Six Arancini balls served with marinara sauce \$11

### Shrimp Trio

Sweet chili lime shrimp, Torpedo Shrimp, & Garlic Shrimp \$15

### Flammekueche

Naan topped with sour cream, hint of paprika, bacon lardons and onions sautéed in beer \$11

## SALADS

KICK UP YOUR SALAD: Add Chicken \$4 Shrimp \$9 Salmon \$8

### Salad to Start

#### Caesar

Crisp Romaine and warm bacon lardons tossed in our creamy garlic dressing, with grated padano. Served with a warm parmesan bread stick \$9 Small | \$12 Large

#### Garden Salad GF

Mixed greens and assorted fresh crisp vegetables with a white balsamic and herb vinaigrette \$7.50 Small | \$10 Large

#### Greek Salad GF

Traditional Greek Salad featuring Shepherd Gourmet dairy feta cheese. \$9 Small | \$12 Large

### Salad as a Meal

#### Beet Orange & Goat Cheese GF

Fresh greens and beets served with walnuts, orange segments, thinly sliced radish, red onion with a berry vinaigrette and creamy goats cheese \$14

#### Harvest Chicken Salad GF

A meal size mixed green salad topped with chicken breast, onion, carrot, cranberry, walnuts, cheddar cheese and served with Ranch dressing \$14

#### Steak and Feta

Warm teriyaki beef strips served on mixed greens with fresh vegetables, crumbled Shepherd Gourmet dairy feta, and creamy honey-dijon dressing \$15

## LUNCH ENTREES

SERVED 11:30 TO 4:00

All sandwiches served with fresh cut Yukon fries, house salad or a cup of soup.  
(substitute Caesar salad, Greek salad, bowl of soup, sweet potato fries, or onion rings for \$2)

### Halibut on a Bun

Crispy beer battered fillet, our own tartar sauce, creamy Wildstone slaw and grilled lemon \$14

### Beef & Mushroom Melt

Shaved Prime Rib and mushrooms in a rich brown gravy on sour dough topped with cheese \$13

### Philly Steak Sandwich

Teriyaki steak strips, sautéed onions and peppers on a ciabatta, topped with cheese. \$14

### WildStone Lunch Combo

Today's sandwich, a cup of soup or french fries or house salad \$12

### Crab Cakes

Two crab cakes served with seafood sauce and lemon with a house salad \$13

### Garden Chicken Ranch Wrap

Chicken, lettuce, tomato, cucumber, onion, mozza, and ranch wrapped in a tortilla \$12

### Daily Quiche

Freshly made Quiche served with Garden Salad.  
Ask your server for today's selection \$11.50

## THE MAIN DISH

### Striploin

Grilled to perfection. Served with mashed potatoes, seasonal vegetables, and onion rings  
Add mushroom & onions for \$4  
7oz \$30 10oz \$38

### Pesto Bruschetta Chicken

Chicken topped with a creamy pesto sauce and grilled cherry tomatoes drizzled with balsamic glaze. Served with roasted potato and vegetables \$22

### Smoked Pork Chop

10oz chop topped with seasonal fruit chutney and served with mashed potato and vegetables \$25

### Salmon GF

Maple glazed and served with basmati rice and seasonal vegetable \$24

### Stuffed Sole

Sole stuffed with crab and scallops in a lemon hollandaise sauce with rice and vegetables \$24

### Beef Ribs GF

Two meaty beef ribs, slow braised, sauced with BBQ or HG, served with fries & Coleslaw \$20

## PASTA & RICE DISHES

Gluten Free pasta available, please ask your server

### Teriyaki Stir-Fry

Stir-fried vegetables in a tangy teriyaki sauce served on basmati rice and finished with toasted sesame seeds \$18  
ADD Chicken \$4 Shrimp \$9 Beef \$4

### Carbonara Pasta

Sliced chicken breast with sautéed mushrooms, bacon lardons, onions and tossed in a garlic cream sauce with grated padano and served with a garlic bread stick \$22

### Pasta Feature

Ask your server

### Beef Stroganoff

Beef, mushroom, and peppers in a wine gravy cream sauce served on egg noddles with a garlic bread stick \$24

### Pad Thai

Rice noodles and sautéed mixed vegetables with a tamarind & lime sauce. Crowned with cilantro, roasted peanuts and lime wedge \$18  
ADD Chicken \$4 Shrimp \$9

## ALL DAY FAVOURITES

Served all day

Served with fresh cut Yukon fries, house salad or a cup of soup.  
(substitute Caesar salad, Greek salad, bowl of soup, sweet potato fries, or onion rings for \$2)

### Southern BBQ Chicken Melt

Chicken in Southern BBQ sauce with melted cheese, lettuce and tomato on a Kaiser \$14

### Prime Rib Burger

Served with sweet onion balsamic relish, tomato and fresh greens, with fries and pickle \$13  
Make it a double \$6

### Fish & Chips

Beer battered halibut with fresh cut Yukon gold fries, our own tarter sauce, and Wildstone slaw  
1pc \$14 | 2pc \$21

### Quesadillas

Veggie quesadillas with onions and peppers served with salsa and sour cream \$12

### Crispy Chicken Caesar Wrap

Chicken Strips and Caesar salad wrapped in a warm tortilla \$13

### Stuffed Yorkies

Two Yorkies stuffed with shaved prime rib in beef gravy and melted cheese \$15

In addition to enhance your dining experience may we suggest adding on

Cheddar Cheese \$2 Sautéed Shrimp \$9 Teriyaki Beef Strips \$4 Goat Cheese \$3  
Grilled Chicken \$4 Sautéed Mushrooms \$2 Bacon \$2  
Grilled Salmon 3oz \$8