

START & SHARE

BEST CHICKEN WINGS EVER

One pound of breaded and baked chicken wings with house-made buttermilk ranch 14⁹⁵ Add veggies 4⁹⁵
Bill's style, honey garlic, sweet chilli, hot, suicide, BBQ, teriyaki, honey-hot, salt & pepper, feature flavour

SALT & PEPPER DRY RIBS

Soy, ginger and garlic marinated riblets tossed in sea salt & cracked black pepper, with buttermilk ranch 12⁹⁵

POUTINE

Real Quebec cheese curds on French fries with house-made gravy 11⁹⁵ Add pulled pork 3⁵⁰
Specialties: Butter Chicken Poutine 14⁹⁵ Cheeseburger Poutine 13⁹⁵

KOREAN BBQ TACOS

Shaved beef, kimchi coleslaw, julienned carrots, authentic Korean BBQ sauce, flour tortillas 13⁴⁵

HUMMUS ❖V

Purée of chickpeas, cumin, roasted garlic, lemon juice & tahini, with grilled naan 10⁹⁵ Add veggies 4⁹⁵

VIETNAMESE SLIDERS

Certified Angus Beef filet steak, carrot, cucumber, peanut butter-coconut sauce, polynesian buns 14⁹⁵



POT STICKERS

Pork dumplings sautéed in sesame oil with citrus ponzu 11⁹⁵

CHICKEN FINGERS

Deep-fried chicken tenders & plum sauce 12⁹⁵ Add fries 2⁹⁵ Add Poutine 5⁹⁵

BBQ CHICKEN FLATBREAD

Buttermilk marinated chicken tossed in Pale Ale BBQ sauce, cheddar cheese, arugula, onion, bell peppers 14⁹⁵

BILL'S NACHOS

Seasoned corn tortillas baked with Tex Mex cheeses and Kalamata olives, jalapeños, tomatoes and green onions accompanied with sour cream, our own salsa verde & salsa roja 18⁹⁵
 Add guacamole or extra cheese 2⁹⁵ Add spicy beef, chicken or pulled pork 3⁹⁵

PUB PLATTER

A full sized portion of each of our Salt & Pepper Dry Ribs, Hummus & Naan, Warm Crisps and Sweet Potato Fries, with fresh veggies and a trio of dips 29⁹⁵

SALADS

SPINACH SALAD ❖V ❖G

Sautéed mushrooms, onions, peppers & artichoke, hard-boiled egg, goat cheese, white balsamic dressing 13⁹⁵
 Add chicken 4⁹⁵ Add salmon 5⁹⁵

PERI-PERI STEAK SALAD

Grilled filet steak, artisan greens, tomato, fronions, red pepper, cucumber, artichoke, peri-peri ranch dressing 16⁹⁵

CHICKEN CAESAR

Grilled chicken, crisp romaine hearts, bacon bits, croutons, shredded parmesan, house caesar dressing 15⁹⁵

KALE GREEK SALAD ❖V ❖G

Kale, cucumber, tomato, onions, peppers, Kalamata olives, oregano, feta, lemon juice twist & olive oil 13⁹⁵
 Add chicken 4⁹⁵ Add salmon 5⁹⁵

SANDWICHES & BURGERS

APPLE & BRIE CHICKEN

Grilled chicken breast, Canadian double cream Brie, roasted apple, avocado aioli, open-faced on ciabatta 16⁹⁵
 Closed sandwich 1⁵⁰ Add bacon 1⁷⁵

PHILLY BEEF DIP

Shaved rib-eye, sautéed mushrooms, onions & bell peppers, emmenthaler cheese, torpedo roll 16⁹⁵



BISON BURGER

Locally raised, free-range bison, house-made, Saskatoonberry chutney, grilled pretzel bun 17⁹⁵
 Add bacon, cheese, mushrooms 1⁷⁵ each Add all three (deluxe) 3⁹⁵

BUZZARD BURGER

Half-a-pound of ground Prime Rib, Buzzards' BBQ sauce, grilled pretzel bun 16⁴⁵
 Add bacon, cheese, mushrooms 1⁷⁵ each Add all three (deluxe) 3⁹⁵



BUFFALO CHICKEN WRAP

House-breaded chicken, buttermilk marinade, lettuce, parmesan cheese, flour tortilla, creamy sriracha aioli 16⁴⁵

STEAK SANDWICH

6oz Top Sirloin, Certified Angus Beef with a rosemary olive oil rub on focaccia bread, seasonal vegetables 18⁹⁵
 Add sautéed mushrooms or onions 1⁷⁵ Add both 2⁹⁵



*Sandwiches & Burgers are served with fries, warm crisps, soup or house salad.
 Substitute Sweet Potato Fries or Caesar salad 2⁹⁵ Substitute Quinoa 3⁹⁵ Substitute Poutine 5⁹⁵*

PASTAS & BOWLS

THAI GREEN CURRY ❖G

Mildly spiced coconut green curry, chicken, asian vegetables, jasmine rice 16⁹⁵

BUTTER CHICKEN

Tikka chicken and savory Indian spiced tomato sauce, jasmine rice, grilled naan 16⁴⁵

CHICKEN LINGUINE

Spinach, sun-dried tomatoes, goat cheese, sprinkled chili flakes, chardonnay-lemon cream reduction 16⁹⁵

WILD MUSHROOM RISOTTO ❖V

Arborio rice cooked in a wild mushroom broth, creamy aged parmesan 15⁹⁵ Add Pork Tenderloin 3⁹⁵

MIE GORENG

Shaved beef, fried egg noodles, vegetable medley, tossed Sri-Lankan style 16⁴⁵ Add fried egg 1⁹⁵

Add warm, grilled bread to any pasta or bowl: Naan or Focaccia 1⁹⁵

STEAKS

TOP SIRLOIN

8oz Certified Angus Beef, rosemary olive oil rub, red wine jus 23⁹⁵



CANADIAN RANGELAND BISON

6oz hand-cut sirloin, locally raised, free-range, grass fed buffalo, truffle demi-glaze 26⁹⁵

NEW YORK STRIP

8oz Striploin, Certified Angus Beef, green peppercorn sauce 29⁹⁵



Add to any steak: Sautéed mushrooms or onions 1⁷⁵ Add both 2⁹⁵

Steaks are served with buttered seasonal vegetables and your choice of one of the following: tri-colour baby potatoes, mashed potatoes, jasmine rice, quinoa, soup, Caesar salad, house salad, sweet potato fries, french fries or warm crisps.

MAINS

BILL'S BANGERS AND MASH

Jack Daniel's whiskey fennel sausage, mashed potatoes & wild mushroom gravy, grilled vegetables 16⁹⁵

PEROGIES AND KIELBASA

Potato cheddar perogies, garlic sausage with caramelized onion, sour cream & bacon bits 16⁴⁵

CHICKEN COLOMBO

Pan-fried Sri-Lankan spiced chicken, with lemon rice & chilli-yogurt raita dip 17⁴⁵

PORK FAJITAS

Cast-iron cooked pork tenderloin strips, julienned peppers & onions, Yucatán spices, flour tortillas 16⁴⁵

BACON-WRAPPED MEATLOAF

House-made & wrapped in double-smoked wild boar bacon, mashed potatoes, gravy, seasonal vegetables 16⁹⁵

FISH AND CHIPS

Two pieces of beer-battered white basa with fries, coleslaw and a lemon caper & green olive tartar sauce 17⁹⁵

SALMON & RAITI ❖G

Pan-seared salmon with cucumber, tomato, onion, cilantro, green chili & yogurt raiti sauce, lemon rice 17⁹⁵ 

HULI HULI CHICKEN

Hawaiian street BBQ style roasted chicken, golden French fries, coleslaw, sriracha-lime aioli 16⁹⁵

LEMONGRASS & COCONUT BASA

Pan-seared, coconut crusted basa in a lemongrass broth, jasmine rice 17⁴⁵

BABY BACK RIBS

Dry-rubbed and slow-baked half-rack pork ribs with house BBQ sauce, seasonal vegetables, French fries 17⁴⁵

DESSERT

GLUTEN-FREE CHOCOLATE CAKE ❖G

House-made flourless chocolate cake with raspberry sorbet and berry coulis 6⁹⁵

SASKATOONBERRY PIE

House-crafted Saskatoonberry pie, freshly baked, served with vanilla bean ice cream 7²⁵

Add to any dessert or order on its own: Two Scoops of Ice Cream 3⁴⁵

We prepare all our own soups, sauces and stocks from scratch and we use locally-sourced ingredients whenever possible.



Angus beef at its best

Gluten-free ❖G
Vegetarian ❖V
Ocean-Wise 

Chef Sisira Amarakoon, October 2017

Please let your server know if you have allergies or dietary concerns.
Prices exclude GST.