

LUNCH

SALADS

SPINACH SALAD ❖V ❖G

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

PERI-PERI STEAK SALAD

Grilled filet steak, artisan greens, tomato, onion, 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, onion, peppers, Kalamata olives, oregano, feta, lemon juice twist & olive oil 13⁹⁵
Add grilled chicken 4⁹⁵ Add salmon 5⁹⁵

SANDWICHES, BURGERS & WRAPS

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

PULLED PORK QUESADILLA

Jerk-seasoned pulled pork with Caribbean spices, arugula, goat cheese, flour tortilla 15⁴⁵

PHILLY BEEF DIP

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



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



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

CHIMICHURRI STEAK WRAP

Sliced filet steak, arugula, parmesan cheese, flour tortilla, house-crafted chimichurri sauce 16⁹⁵

BUFFALO CHICKEN WRAP

House breaded chicken, buttermilk marinade, lettuce, lemon cheddar 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



All Sandwiches, Burgers & Wraps are served with fries, warm crisps, soup, or house salad.

Substitute Sweet Potato Fries or Caesar Salad 2⁹⁵ Substitute Quinoa 3⁹⁵ Substitute Poutine 5⁹⁵

MAINS

LEMONGRASS & COCONUT BASA

Pan-seared coconut crusted basa in a lemongrass broth, with jasmine rice 16⁹⁵ Add Naan 1⁹⁵

BACON-WRAPPED MEATLOAF

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

BUTTER CHICKEN

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

THAI GREEN CURRY ❖G

Mildly spiced coconut green curry, chicken, asian vegetables, jasmine rice 16⁹⁵ Add Naan 1⁹⁵

PEROGIES AND KIELBASA

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

FISH AND CHIPS

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

PORK FAJITAS

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

HULI HULI CHICKEN

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

SALMON & RAITI ❖G

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



BILL'S BANGERS AND MASH

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

Chef Sisira Amarakoon
Bottlescrew Bill's Pub
Prices exclude GST.
October 2017



Gluten-Free ❖G
Vegetarian ❖V

Ocean-Wise 
Certified Angus Beef 