

START & SHARE

BEST CHICKEN WINGS EVER

One pound of breaded and baked chicken wings with house-made buttermilk ranch 14 Add veggies 4.5
Hot, suicide, honey garlic, sweet chilli, salt & pepper, teriyaki, BBQ, honey-hot or Bill's style

SALT & PEPPER DRY RIBS

Soy, ginger and garlic marinated riblets tossed in sea salt & cracked black pepper, with buttermilk ranch 11.5

POUTINE

Real Quebec cheese curds on fried twisted potatoes with house-made gravy 12 Add pulled pork 3.5
Specialties: Butter Chicken Poutine 14.5 Cheeseburger Poutine 13.5

KOREAN BBQ TACOS

Shaved beef, kimchi coleslaw, julienned carrots, authentic Korean BBQ sauce, flour tortillas 13.5

HUMMUS ❖V

Purée of chickpeas, cumin, roasted garlic, lemon juice & tahini, with grilled naan 11 Add veggies 4.5

POT STICKERS

Pork dumplings sautéed in sesame oil with citrus ponzu 11

CHICKEN FINGERS

Deep-fried chicken tenders & plum sauce 12 Add fries 3 Add Poutine 4

PULLED PORK FLATBREAD

Jerk-seasoned pulled pork with Caribbean spices, arugula, goat cheese, house-baked flatbread 15

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 18.5
Add guacamole or extra cheese 2.5 Add spicy beef, chicken or pulled pork 3.5

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 29

SALADS

PERI-PERI STEAK SALAD

Grilled filet steak, artisan greens, tomato, fronions, red pepper, house-crafted peri-peri ranch dressing 16.5

CHICKEN CAESAR

Grilled chicken, crisp romaine hearts, bacon bits, croutons, shaved parmesan, house caesar dressing 15.5

SPINACH SALAD ❖V ❖G

Roasted apple, tomato, onion, dried cranberries, candied walnut, goat cheese, white balsamic vinaigrette 13
Add chicken 4 Add salmon 5

KALE GREEK SALAD ❖V ❖G

Kale, cucumber, tomato, onions, peppers, Kalamata olives, oregano, feta, lemon juice twist & olive oil 13
Add chicken 4 Add salmon 5

SALMON & QUINOA SALAD ❖G

Salmon, arugula, quinoa, edamame beans, red pepper, onion, mango salsa, honey lemon vinaigrette 16.5 

SANDWICHES & BURGERS

APPLE & BRIE CHICKEN

Grilled chicken breast, Canadian double cream Brie, roasted apple, avocado aioli, open-faced on ciabatta 16
Closed sandwich 1.5 Add bacon 1.5

PHILLY BEEF DIP

Shaved rib-eye, sautéed mushrooms, onions & bell peppers, emmenthaler cheese, torpedo roll 16

BISON BURGER

Locally raised, free-range bison, house-made, Saskatoonberry chutney, grilled pretzel bun 16.5
Add bacon, cheese, mushrooms 1.5 each Add all three (deluxe) 3

BUZZARD BURGER

Half pound of Certified Angus Beef, house-made, Buzzard's BBQ sauce, grilled pretzel bun 15.5
Add bacon, cheese, mushrooms 1.5 each Add all three (deluxe) 3



BUFFALO CHICKEN WRAP

House breaded chicken, buttermilk marinade, lettuce, lemon cheddar cheese, flour tortilla, creamy sriracha aioli 16

STEAK SANDWICH

6oz Top Sirloin, Certified Angus Beef with a rosemary olive oil rub on focaccia bread 17.5
Add sautéed mushrooms or onions 1.5 Add both 2.5



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

Substitute Sweet Potato Fries or Caesar salad 2.5 Substitute Quinoa 3.5 Substitute Poutine 4

PASTAS & BOWLS

THAI GREEN CURRY ❖G

Mildly spiced coconut green curry, chicken, asian vegetables, jasmine rice 17

BUTTER CHICKEN

Tikka chicken and savory Indian spiced tomato sauce, jasmine rice, grilled naan 16.5

MUSHROOM RAVIOLI ❖V

Roasted red pepper & egg plant sauce, shaved parmesan 15.5 **Add grilled chicken 4**

PARMESAN CHICKEN ORZO

Chicken breast, Orzo pasa, tomato, red pepper, celery, parmesan cheese, white wine cream reduction 17

MIE GORENG

Shaved beef, fried egg noodles, vegetable medley, tossed Sri-Lankan style 16.5 **Add fried egg 1.5**

Add fresh, grilled bread to any pasta or bowl: Naan or Focaccia 1.5

STEAKS

TOP SIRLOIN

8oz Certified Angus Beef, rosemary olive oil rub, red wine jus 21.5

Add sautéed mushrooms or onions 1.5 Add both 2.5



ALBERTA BISON

6oz hand-cut sirloin, locally raised, free-range, grass fed buffalo, truffle demi-glaze 23.5

Add sautéed mushrooms or onions 1.5 Add both 2.5

NEW YORK STRIP

8oz Striploin, Certified Angus Beef, green peppercorn sauce 24.5

Add sautéed mushrooms or onions 1.5 Add both 2.5



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

MAINS

BACON-WRAPPED MEATLOAF

House-made & wrapped in double-smoked wild boar bacon, mashed potatoes, gravy, seasonal vegetables 16.5

PEROGIES AND KIELBASA

Potato cheddar perogies, garlic sausage with caramelized onion, sour cream & bacon bits 16.5

CHARBROILED PORK CHOP ❖G

10oz bone-in pork chop, roasted yam smashed with Gala apple, balsamic reduction 18

LEMONGRASS & COCONUT BASA

Pan-seared, coconut crusted basa in a lemongrass broth, with jasmine rice 17 **Add Naan 1.5**

AHI TUNA

Pan-seared ahi tuna, baby bok choy, jasmine rice, citrus ponzu 19 

FISH AND CHIPS

Two pieces of beer-battered white basa with fries, apple slaw and a lemon caper & green olive tartar sauce 17

BILL'S BANGERS & MASH

Jack Daniel's whiskey fennel sausage, mashed potatoes & wild mushroom gravy, grilled vegetables 16.5

HULI HULI CHICKEN

Hawaiian street BBQ style roasted half-chicken, golden French fries, apple slaw, lime tarragon aioli 19.5

BABY BACK RIBS

Dry-rubbed and slow-baked half-rack pork ribs with house BBQ sauce, seasonal vegetables, French fries 17

DESSERT

GLUTEN-FREE CHOCOLATE CAKE ❖G

House-made flourless chocolate cake with raspberry sorbet and berry coulis 6.5

SASKATOON BERRY CRISP

House-made Saskatoonberry and apple crumble with vanilla bean ice cream 6

Bowl of Vanilla Bean Ice Cream 5

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 2016

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

Prices do not include GST. 18% gratuity may be added to parties of 8 or more.