

LUNCH

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, shredded 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 grilled chicken 4 Add salmon 5

KALE GREEK SALAD ❖V ❖G

Kale, cucumber, tomato, onion, peppers, Kalamata olives, oregano, feta, lemon juice twist & olive oil 13
Add grilled 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 & WRAPS

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

PULLED PORK QUESADILLA

Jerk-seasoned pulled pork with Caribbean spices, arugula, goat cheese, flour tortilla 15

PHILLY BEEF DIP

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

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



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

CHIMICHURRI STEAK WRAP

Sliced filet steak, arugula, parmesan cheese, flour tortilla, chimichurri sauce 16.5

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, seasonal vegetables 17.5
Add sautéed mushrooms or onions 1.5 Add both 2.5



All Sandwiches, Burgers & Wraps 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

MAINS

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 

BUTTER CHICKEN

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

THAI GREEN CURRY ❖G

Mildly spiced coconut green curry, chicken, asian vegetables, jasmine rice 17 Add Naan 1.5

PEROGIES AND KIELBASA

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

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 & house-made wild mushroom gravy, grilled vegetables 16.5

PARMESAN CHICKEN ORZO

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

BACON-WRAPPED MEATLOAF

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

TOP SIRLOIN

8oz Certified Angus Beef, rosemary olive oil rub, red wine jus, seasonal vegetables, choice of side 21.5
Add sautéed mushrooms or onions 1.5 Add both 2.5



Chef Sisira Amarakoon
Bottlescrew Bill's & Buzzards
Prices do not include GST.
18% gratuity added to parties of 8 or more.
October 2016



Gluten-Free ❖G
Vegetarian ❖V

Ocean-Wise 
Certified Angus Beef

