

START & SHARE

BEST CHICKEN WINGS EVER

One pound of breaded and baked chicken wings with house-made buttermilk ranch 13⁹⁵ Side veggies 5
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 11⁹⁵

POUTINE

Real Quebec cheese curds on fried twisted potatoes with house-made gravy 11⁹⁵ Add pulled pork 3⁵⁰
Specialties: Butter Chicken Poutine 14⁵⁰ Cheeseburger Poutine 13⁵⁰

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 Side veggies 5

AHI POKE

Ginger, garlic, soy & sesame oil marinated tuna poke, with arugula, cucumber, edamame beans, mango 15⁹⁵

POT STICKERS

Pork dumplings sautéed in sesame oil with citrus ponzu 11⁴⁵

CHICKEN FINGERS

Deep-fried chicken tenders & plum sauce 11⁹⁵ Add fries 3 Add Poutine 5

VIETNAMESE SLIDERS

Certified Angus Beef filet steak, carrot, cucumber, peanut butter-coconut sauce, polynesian buns 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 2⁵⁰ Add spicy beef, chicken or pulled pork 3⁵⁰

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

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 15⁴⁵

KALE GREEK SALAD ❖V ❖G

Kale, cucumber, tomato, onions, peppers, Kalamata olives, oregano, feta, lemon juice twist & olive oil 13⁴⁵
 Add chicken 4 Add salmon 5

SALMON & QUINOA SALAD ❖G

Salmon, arugula, quinoa, edamame beans, red pepper, onion, mango salsa, honey lemon vinaigrette 16⁴⁵ 

SPINACH SALAD ❖V ❖G

Sautéed mushrooms, onions, peppers & artichoke, hard-boiled egg, goat cheese, white balsamic dressing 13⁴⁵
 Add chicken 4 Add salmon 5

SANDWICHES & BURGERS

APPLE & BRIE CHICKEN

Grilled chicken breast, Canadian double cream Brie, roasted apple, avocado aioli, open-faced on ciabatta 16⁴⁵
 Closed sandwich 1⁵⁰ Add bacon 1⁵⁰

PHILLY BEEF DIP

Shaved rib-eye, sautéed mushrooms, onions & bell peppers, emmenthaler cheese, torpedo roll 16⁴⁵

BISON BURGER

Locally raised, free-range bison, house-made, Saskatoonberry chutney, grilled pretzel bun 16⁹⁵
 Add bacon, cheese, mushrooms 1⁵⁰ each Add all three (deluxe) 3

BUZZARD BURGER

Half pound of Certified Angus Beef, house-made, Buzzard's BBQ sauce, grilled pretzel bun 15⁹⁵ 
 Add bacon, cheese, mushrooms 1⁵⁰ each Add all three (deluxe) 3

BUFFALO CHICKEN WRAP

House breaded chicken, buttermilk marinade, lettuce, parmesan cheese, flour tortilla, creamy sriracha aioli 15⁹⁵

STEAK SANDWICH

6oz Top Sirloin, Certified Angus Beef with a rosemary olive oil rub on focaccia bread, seasonal vegetables 17⁹⁵ 
 Add sautéed mushrooms or onions 1⁵⁰ Add both 2⁵⁰

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

Substitute Sweet Potato Fries or Caesar salad 2⁵⁰ Substitute Quinoa 3⁵⁰ Substitute Poutine 5

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

CIPOLLINI LINGUINE ❖V

Caramelized cipollini onion, broccoli, grape tomato, goat cheese, white wine reduction 14⁹⁵ Add chicken 4

LEMONGRASS & COCONUT BASA

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

MIE GORENG

Shaved beef, fried egg noodles, vegetable medley, tossed Sri-Lankan style 16⁴⁵ Add fried egg 1⁵⁰

Add fresh, grilled bread to any pasta or bowl: Naan or Focaccia 1⁵⁰

STEAKS

TOP SIRLOIN

8oz Certified Angus Beef, rosemary olive oil rub, red wine jus 21⁹⁵



CANADIAN RANGELAND BISON

6oz hand-cut sirloin, locally raised, free-range, grass fed buffalo, truffle demi-glaze 23⁹⁵

ALBERTA STRIPLOIN

8oz Striploin, Certified Angus Beef, green peppercorn sauce 24⁹⁵



Add to any steak: Sautéed mushrooms or onions 1⁵⁰ Add both 2⁵⁰

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

MAINS

PORK TENDERLOIN

Rosemary-rubbed grilled pork tenderloin, sweet potato purée, grainy dijon berry coulis, seasonal vegetables 18⁴⁵

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

AHI TUNA

Pan-seared ahi tuna, baby bok choy, jasmine rice, citrus ponzu 18⁹⁵ 

FISH AND CHIPS

Two pieces of beer-battered white basa with fries, coleslaw and a lemon caper & green olive tartar sauce 17⁴⁵

SALMON & RAITI ❖G

Pan-seared salmon with cucumber, tomato, onion, cilantro, green chili & yogurt raiti sauce, lemon rice 18⁴⁵

HULI HULI CHICKEN

Hawaiian street BBQ style roasted chicken, golden French fries, coleslaw, sriracha-lime aioli 17⁹⁵

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

STRAWBERRY RHUBARB CRISP

Crunchy coconut-cinnamon streusel filled with strawberry rhubarb, white chocolate ganache 6⁴⁵

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, June 2017

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.