

# LUNCH

## SALADS

### PERI-PERI STEAK SALAD

Grilled filet steak, artisan greens, tomato, onion, red pepper, cucumber, artichoke, peri-peri ranch dressing 16<sup>95</sup>

### CHICKEN CAESAR

Grilled chicken, crisp romaine hearts, bacon bits, croutons, shredded parmesan, house caesar dressing 15<sup>45</sup>

### KALE GREEK SALAD ❖V ❖G

Kale, cucumber, tomato, onion, peppers, Kalamata olives, oregano, feta, lemon juice twist & olive oil 13<sup>45</sup>

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<sup>45</sup>



### SPINACH SALAD ❖V ❖G

Sautéed mushrooms, onions, peppers & artichoke, hard-boiled egg, goat cheese, white balsamic vinaigrette 13<sup>45</sup>

Add grilled chicken 4 Add salmon 5

## SANDWICHES, BURGERS & WRAPS

### APPLE & BRIE CHICKEN

Grilled chicken breast, Canadian double cream brie, roasted apple, avocado aioli, open-faced on ciabatta 16<sup>45</sup>

Closed sandwich 1<sup>50</sup> Add bacon 1<sup>50</sup>

### PULLED PORK QUESADILLA

Jerk-seasoned pulled pork with Caribbean spices, arugula, goat cheese, flour tortilla 15<sup>45</sup>

### PHILLY BEEF DIP

Shaved rib-eye, sautéed mushrooms, onions & bell peppers, emmenthaler cheese, torpedo roll 16<sup>45</sup>

### BUZZARD BURGER

Half pound of Certified Angus Beef, house-made, Buzzard's BBQ sauce, grilled pretzel bun 15<sup>95</sup>

Add bacon, cheese, mushrooms 1<sup>50</sup> each Add all three (deluxe) 3



### BISON BURGER

Locally raised, free-range bison, house-made, Saskatoonberry chutney, grilled pretzel bun 16<sup>95</sup>

Add bacon, cheese, mushrooms 1<sup>50</sup> each Add all three (deluxe) 3

### CHIMICHURRI STEAK WRAP

Sliced filet steak, arugula, parmesan cheese, flour tortilla, house-crafted chimichurri sauce 16<sup>95</sup>

### BUFFALO CHICKEN WRAP

House breaded chicken, buttermilk marinade, lettuce, lemon cheddar cheese, flour tortilla, creamy sriracha aioli 15<sup>95</sup>

### STEAK SANDWICH

6oz Top Sirloin, Certified Angus Beef with a rosemary olive oil rub on focaccia bread, seasonal vegetables 17<sup>95</sup>

Add sautéed mushrooms or onions 1<sup>50</sup> Add both 2<sup>50</sup>



*All Sandwiches, Burgers & Wraps are served with fries, warm crisps, soup, or house salad.*  
Substitute Sweet Potato Fries or Caesar Salad 2<sup>50</sup> Substitute Quinoa 3<sup>50</sup> Substitute Poutine 5

## MAINS

### LEMONGRASS & COCONUT BASA

Pan-seared coconut crusted basa in a lemongrass broth, with jasmine rice 17<sup>45</sup> Add Naan 1<sup>50</sup>

### AHI TUNA

Pan-seared ahi tuna, baby bok choy, jasmine rice, citrus ponzu 18<sup>95</sup>



### BUTTER CHICKEN

Tikka chicken and savory Indian spiced tomato sauce, jasmine rice, grilled naan 16<sup>45</sup>

### THAI GREEN CURRY ❖G

Mildly spiced coconut green curry, chicken, asian vegetables, jasmine rice 16<sup>95</sup> Add Naan 1<sup>50</sup>

### PEROGIES AND KIELBASA

Potato cheddar perogies, garlic sausage with caramelized onion, sour cream & bacon bits 16<sup>45</sup>

### FISH AND CHIPS

Two pieces of beer-battered white basa with fries, coleslaw and a lemon caper & green olive tartar sauce 17<sup>45</sup>

### PORK FAJITAS

Cast-iron cooked pork tenderloin strips, julienned peppers & onions, Yucatán spices, flour tortillas 16<sup>45</sup>

### HULI HULI CHICKEN

Hawaiian street BBQ style roasted chicken, golden French fries, coleslaw, sriracha lime aioli 17<sup>45</sup>

### SALMON & RAITI ❖G

Pan-seared salmon with cucumber, tomato, onion, cilantro, green chili & yogurt raiti sauce, lemon rice 17<sup>95</sup>

### TOP SIRLOIN

8oz Certified Angus Beef, rosemary olive oil rub, red wine jus, seasonal vegetables, choice of side 21<sup>95</sup>

Add sautéed mushrooms or onions 1<sup>50</sup> Add both 2<sup>50</sup>



Chef Sisira Amarakoon  
Bottlescrew Bill's & Buzzards  
Prices do not include GST.  
18% gratuity added to parties of 8 or more.  
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Gluten-Free ❖G

Vegetarian ❖V

Ocean-Wise

Certified Angus Beef

