

START & SHARE

BEST CHICKEN WINGS EVER

One pound of breaded and baked chicken wings with house-made buttermilk ranch 14⁹⁵ Add veggies 4⁹⁵
Bill's style, honey garlic, sweet chilli, hot, suicide, BBQ, teriyaki, honey-hot, salt & pepper, spicy Korean BBQ, feature flavour

SALT & PEPPER DRY RIBS

Soy, ginger and garlic marinated riblets tossed in sea salt & cracked black pepper, with buttermilk ranch 13⁹⁵

POUTINE

Real Quebec cheese curds on French fries with house-made gravy 11⁹⁵ Add pulled pork 3⁵⁰
Specialties: Butter Chicken Poutine 15⁹⁵ Cheeseburger Poutine 13⁹⁵

KOREAN BBQ TACOS ❖S

Shaved beef, kimchi coleslaw, julienned carrots, authentic Korean BBQ sauce, flour tortillas 13⁹⁵



DEEP-FRIED PICKLE SPEARS ❖V

Deep-fried pickle spears served with sriracha-lime aioli 11⁹⁵ Add fries 2⁹⁵

HUMMUS ❖V

Purée of chickpeas, cumin, roasted garlic, lemon juice & tahini, with grilled naan 10⁹⁵ Add veggies 4⁹⁵

POT STICKERS

Pork dumplings sautéed in sesame oil with citrus ponzu 11⁹⁵

CHICKEN FINGERS

Deep-fried chicken tenders & plum sauce 13⁹⁵ Add fries 2⁹⁵ Add Poutine 5⁹⁵

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 2⁹⁵ Add spicy beef, chicken or pulled pork 3⁹⁵

PUB PLATTER

Salt & Pepper Dry Ribs, Hummus & Naan, Deep-fried Pickle Spears, Warm Crisps and Sweet Potato Fries, with fresh veggies and a trio of dips 34⁹⁵

SALADS

SPINACH SALAD ❖V ❖G

Spinach, chickpeas, cucumber, tomato, onion, hard-boiled egg, goat cheese, white balsamic vinaigrette 15⁹⁵
 Add chicken 4⁹⁵ Add salmon 5⁹⁵

PERI-PERI STEAK SALAD ❖S

Grilled filet steak, artisan greens, tomato, fronions, red pepper, cucumber, artichoke, peri-peri ranch dressing 17⁹⁵



CHICKEN CAESAR

Grilled chicken, crisp romaine hearts, bacon bits, croutons, shredded parmesan, house caesar dressing 15⁹⁵

GREEK SALAD ❖V ❖G

Romaine, kale, cucumber, tomato, onion, peppers, Kalamata olives, oregano, feta, lemon juice twist & olive oil 13⁹⁵
 Add chicken 4⁹⁵ Add salmon 5⁹⁵

SANDWICHES & BURGERS

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

PHILLY BEEF DIP

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



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

BUZZARD BURGER

Half-a-pound of ground Prime Rib, Buzzards' BBQ sauce, grilled pretzel bun 16⁹⁵
 Add bacon, cheese, mushrooms 1⁷⁵ each Add all three (deluxe) 3⁹⁵



GRILLED CHEESE WITH BOAR BACON

Wild boar bacon, cheddar cheese, sweet cranberry slaw, thick-cut sourdough 16⁹⁵

BUFFALO CHICKEN WRAP ❖S

House-breaded chicken, buttermilk marinade, lettuce, parmesan cheese, flour tortilla, creamy sriracha aioli 16⁹⁵

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



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

Substitute Sweet Potato Fries or Caesar salad 2⁹⁵ Substitute Deep-Fried Pickles 3⁹⁵ Substitute Poutine 5⁹⁵

PASTAS & BOWLS

THAI GREEN CURRY ❖G ❖S

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 16⁹⁵

CREOLE JAMBALAYA BOWL

Smoked andouille sausage and shrimp mixed with hearty vegetables, rice, southern Creole spices 17⁹⁵



MIE GORENG ❖S

Shaved beef, egg noodles, vegetable medley, tossed Sri-Lankan style 16⁹⁵ Add fried egg 1⁹⁵



VINDALOO CURRY ❖S

Hot and spicy Goan-style curry, pork, served with jasmine rice 16⁹⁵

CREAMY LENTIL PENNE ❖V ❖G

Sautéed spinach, tomato, parmesan cheese, white wine cream reduction 14⁹⁵ Add chicken 4⁹⁵

PORK STIR-FRY

Stir fry with Szechuan-style marinated pork, vegetable medley, jasmine rice, sesame seeds 16⁹⁵

Add warm, grilled bread to any pasta or bowl: Naan or Focaccia 1⁹⁵

STEAKS

TOP SIRLOIN

8oz Certified Angus Beef, rosemary olive oil rub, red wine jus 24⁹⁵



CANADIAN RANGELAND BISON

6oz hand-cut sirloin, locally raised, free-range, grass fed buffalo, truffle demi-glaze 27⁹⁵

NEW YORK STRIP

8oz Striploin, Certified Angus Beef, green peppercorn sauce 29⁹⁵



Add to any steak: Sautéed mushrooms or onions 1⁷⁵ Add both 2⁹⁵

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

MAINS

PEROGIES AND KIELBASA

Potato cheddar perogies, garlic sausage with caramelized onion, sour cream & bacon bits 16⁹⁵

BILL'S MEATLOAF

House-made meatloaf wrapped in wild boar bacon, seasonal vegetables, mashed potatoes, house gravy 18⁹⁵

FISH AND CHIPS

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

BLACKENED SALMON ❖G

Cajun-spiced pan-friend salmon, peppers & onions sautéed in sauvignon blanc, quinoa, tzatziki 18⁹⁵

HULI HULI CHICKEN

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

LEMONGRASS & COCONUT BASA

Pan-seared, coconut crusted basa in a lemongrass broth, jasmine rice 17⁹⁵ 

BABY BACK RIBS

Dry-rubbed and slow-baked half-rack pork ribs with house BBQ sauce, seasonal vegetables, French fries 17⁹⁵

DESSERT

GLUTEN-FREE CHOCOLATE CAKE ❖G

House-made flourless chocolate cake with raspberry sorbet and berry coulis 7⁹⁵

SASKATOONBERRY PIE

House-crafted Saskatoonberry pie, freshly baked, served with vanilla bean ice cream 7⁹⁵

ORANGE CREAMSICLE CHEESECAKE

Vanilla cheesecake marbled with orange, vanilla graham crust, orange glaze, white chocolate drizzle 8⁴⁵

CARAMEL MAPLE BACON CUPCAKE

House-baked vanilla cupcake, butter cream icing with caramel maple bacon chunks 4⁹⁵

Add to any dessert or order on its own: Two Scoops of Ice Cream 3⁹⁵

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

Spicy ❖S

Ocean-Wise 

Chef Sisira Amarakoon, October 2018

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

Prices exclude GST.