BEST CHICKEN WINGS EVER

One pound of breaded and baked chicken wings with house-made buttermilk ranch 15°5 Add veggies 4°5 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 1495

Real Quebec cheese curds on French fries with house-made gravy 12^{95} Add pulled pork 3^{50} Specialties: Butter Chicken Poutine 15⁹⁵ Cheeseburger Poutine 13⁹⁵

KOREAN BBQ TACOS &S

Shaved beef, kimchi coleslaw, julienned carrots, authentic Korean BBQ sauce, flour tortillas 14°5



DEEP-FRIED PICKLE SPEARS ❖∨

Deep-fried pickle spears served with sriracha-lime aioli 1295 Add fries 295

HUMMUS ❖∨

Purée of chickpeas, cumin, roasted garlic, lemon juice & tahini, with grilled naan 1195 Add veggies 495

Pork dumplings sautéed in sesame oil with citrus ponzu 1295

CHICKEN FINGERS

Deep-fried chicken tenders & plum sauce 13°5 Add fries 2°5 Add Poutine 5°5

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 1995 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

PERI-PERI STEAK SALAD *S

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



CHICKEN CAESAR

Grilled chicken, crisp romaine hearts, bacon bits, croutons, shredded parmesan, house caesar dressing 15%

TACO SALAD *S

Pulled pork, romaine, kidney bean, banana pepper, salsas & sour cream, ancho-chipotle sauce 1695 Substitute spicy beef 195

APPLE & ARUGULA

Wild baby arugula, apple, red pepper, cucumber, raisins, toasted walnut, goat cheese, balsamic reduction 1495 Add chicken 495 Add salmon 595

GREEK SALAD *V *G

Romaine, kale, cucumber, tomato, onion, peppers, Kalamata olives, oregano, feta, lemon juice twist & olive oil 1495 Add chicken 495 Add salmon 595

PHILLY BEEF DIP

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



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

BISON BURGER

Locally raised, free-range bison, house-made, Saskatoonberry chutney, grilled pretzel bun 1795 Add bacon, cheese, mushrooms 1^{75} each Add all three (deluxe) 3^{95}

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



AVOCADO CHICKEN BURGER

Crispy-fried breaded chicken, avocado spread, iceberg lettuce, tomato, ancho-chipotle mayo, brioche bun 1695

BUFFALO CHICKEN WRAP *S

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

60z 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



THAI GREEN CURRY &G &S

Mildly spiced coconut green curry, chicken, Asian vegetables, jasmine rice 1795

Tikka chicken and savory Indian spiced tomato sauce, jasmine rice, grilled naan 1795

CREOLE JAMBALAYA BOWL *S

Smoked andouille sausage and shrimp mixed with hearty vegetables, rice, southern Creole spices 1895

MIE GORENG *****S

Shaved beef, egg noodles, vegetable medley, tossed Sri-Lankan style 16^{95} Add fried egg 1^{95}



BOAR BACON MAC N CHEESE

Baked-in chunky boar bacon, three-cheese cream sauce, topped with banana peppers & deep-fried pickles 1795

LENTIL PENNE ARRABIATA ❖ ▽ ❖ G

Vegan lentil penne cooked with tomatoes, shallots, garlic, chili peppers, olive oil 15°5 Add chicken 4°5

SZECHUAN STIR-FRY

Stir fry with Szechuan-style marinated pork, vegetable medley, jasmine rice, sesame seeds 17^{95}

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

TOP SIRLOIN 8oz Certified Angus Beef, rosemary olive oil rub, red wine jus 2495 FAKS&CHOPS

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

Ask about our MONTHLY **FOOD** FEATURE!

PORK CHOP

Charbroiled bone-in 10oz pork chop, honey-rosemary cream sauce 22°5

Add to any steak or chop: Sautéed mushrooms or onions 175 Add both 295 Steaks are served with seasonal vegetables and your choice of one of the following: herb-roasted Yukon gold potatoes, jasmine rice, quinoa, soup, Caesar salad, house salad, sweet potato fries, french fries or warm crisps.

PEROGIES AND KIELBASA

Potato cheddar perogies, garlic sausage with caramelized onion, sour cream & bacon bits 1795

LETTUCE WRAPS

Sautéed chicken with julienned vegetables, crispy noodles, iceberg lettuce, two-way dips 1795

Two pieces of beer-battered white basa with fries, coleslaw and a lemon caper & green olive tartar sauce 1895

SALMON & QUINOA *G Atlantic salmon, quinoa, edamame beans, peppers, goat cheese, mango salsa, honey-lemon drizzle 1995 🦃

HULI HULI CHICKEN



Hawaiian street BBQ style roasted chicken, golden French fries, coleslaw, sriracha-lime aioli 1895

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 1895

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 895

CASSAVA CAKE

Double-baked cassava and coconut cake, served with vanilla bean ice cream 695

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.





