

SNACKS & APPS

BALSAMIC BRUSCHETTA 16

cilantro & balsamic drizzle, focaccia toast
parmesan flakes

CRISPY FRIED WINGS BOAT 23

S&P, hot, maple hot, bbq, sweet chili Thai
dill pickle, teriyaki, maple bacon dusted
Greek, jerk, mild, firecracker

FRIED BRUSSEL SPROUTS 17

cider gastrique, goat's cheese, bacon
bread crumbs

MAPLE SOY SALMON BITES 23

bacon wrapped, baked crisp
sesame crunch, wasabi aioli

JAPANESE GYOZA 17

pork & chicken - ginger sesame soy dip

LOBSTER SPRING ROLLS 25

Canadian lobster tail, ginger, garlic
vegetables - citrus chili sauce

THAI PEANUT LETTUCE WRAPS 20

noodles, Thai chicken or tofu
vegetable julienne, toasted peanut crunch

CHARCUTERIE BOARD 32

cured salami, prosciutto, pepperoni, soft &
hard cheese, dried & fresh fruit, assorted
nuts, crackers & breads, pickle bowl
olives, jellies & gourmet mustard

BOWLS & GREENS

CHEFS' DAILY SOUP CREATION 8

FMGC SALAD 14/20



field greens, red beets, candied almonds
goats' cheese, dried cranberries
lemon balsamic splash

CAESAR SALAD 10/16



tossed with our in house lemon olive
oil vinaigrette, shaved parmesan
buttered croutons

VEGETABLE TOWER 16



sweet bell peppers, zucchini
eggplant, Spanish onions
asparagus, baby carrots
dusted with gorgonzola cheese
olive oil balsamic drizzle

MUSHROOM RISOTTO 24



toasted arborio rice, vegetable stock
wild mushroom blend, chives
grana padano, butter

add Atlantic butter poached lobster - 12

PEPPERCORN STEAK COBB SALAD 34

Alberta beef steak, romaine lettuce
baby gem tomatoes, boiled egg
cucumber, avocado
blue cheese crumble, bacon vinaigrette

RAMEN NOODLE BOWL 26



grilled mushrooms, tofu
carrot ribbons, celery, broccoli
bean sprouts, green onion spears
ginger miso broth

add chicken - 8 prawns - 10



Gluten Free



Vegan



Vegetarian



Bear & Buffalo



bearandbuffaloymm

MAINS

BISON MEATLOAF 44

forest mushroom peppercorn glaze, garlic mashed, chef's vegetable

CURRIED CHICKEN & PRAWNS 38

classic butter chicken sauce with bell peppers & onion
basmati rice & grilled naan.

FISH & CHIPS 22

in house beer battered cod, coleslaw & traditional tartar
extra piece \$6

BEEF TENDERLOIN 48

lobster thyme butter, garlic mashed, chef's vegetable

VEGAN LASAGNA 26

layered eggplant, zucchini, bell pepper, asparagus, spinach
vegetable marinara, vegan mozzarella cheese & cashew cream
vegan baguette

MAPLE DIJON CHICKEN BREAST 32

braised with pure maple syrup and smooth dijon
candied bacon, rice thimble & chef's vegetable

SPAGHETTI POLPETTE DI CARNE 27

traditional beef & pork Italian meatballs topped over rich
spaghetti marinara, grana padano
garlic focaccia

SAMBUCA JALAPENO SALMON & PRAWNS 40

butter flambeed, bean succotash, chef's vegetable

HANDHELDS

available as gluten free

LOBSTER BLT 28

East coast lobster meat added to the
classic, bacon, tomato, lettuce – herb aioli

SMOKED MEAT RUEBEN 26

marble rye with Swiss, smoked meat
sauerkraut, bunker sauce

BASIL GARLIC CHICKEN CLUB 24

ciabatta, tomato, lettuce, cheddar, herb aioli

PBBC BURGER 26

peanut butter, bacon & cheddar

BEAR & BUFFALO BEEF BURGER 26

7oz ground chuck patty, cheddar
smoked bacon, onion crisps
bunker sauce, classic toppings, brioche bun

LAMB BURGER 24

spring mix, balsamic onion jam, brie
herb aioli, brioche bun

BEEF DIP 26

in-house smoked beef brisket, pepperoncini
swiss, roasted garlic aioli, onion crisps
au jus for dipping

*all served with choice of: fries, green salad, tater tots or soup
sweet potato fries, or Caesar - 4*

FMGC salad, poutine, In house mac & cheese - 5