

BOWLS & GREENS

CHEFS' DAILY SOUP 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

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

RAMEN NOODLE BOWL 23

grilled mushrooms, tofu, carrot ribbons
celery broccoli, bean sprouts
green onion spears, ginger miso broth
add chicken 8 prawns 10

GRANDMA'S CHICKEN POT PIE 26

rich white sauce, celery, carrots, onions
green peas topped with in house buttermilk
biscuits

THAI PEANUT LETTUCE WRAPS 20

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

PEPPERCORN STEAK COBB SALAD 34

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

HANDHELDS

available as gluten free option

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, bacon, tomato, herb aioli
cheddar

BEAR & BUFFALO BEEF BURGER 26

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

LAMB BURGER 25

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

BEEF STEAK OPEN FACED 30

7oz AAA top sirloin- garlic mushrooms
focaccia, onion crisps, side dish, herb butter
black & blue – add 5

BEEF DIP 26

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

PBBC BURGER 26

peanut butter, bacon & cheddar

*served with choice of:
fries, green salad or soup, tater tots
sweet potato fries or Caesar 4
add cheese curd poutine 5
in house mac & cheese 5
FMGC salad 5*



Gluten Free



Vegan



Vegetarian

45 & 15 MENU FEATURES

This portion of our menu is designed to have you in & out when you are rushed for lunch. Still giving you 15 minutes to get back to work in time!!

GRILLED TRIPLE CHEESE 13

paired with side salad, chefs' soup or fries
add bacon 4 add beef brisket 6 sub - FMGC salad 5

B & B FEATURE PANINI 20

Your server has all the details
paired with green salad, chefs' soup, or fries

COD FISH & CHIPS 22

in house beer battered, coleslaw & traditional tartar
extra piece - 6

CHICKEN TENDERS & FRIES 20

5 pieces with choice of dipping sauce
tossed in hot or honey hot 3
sub - soup 3 Caesar 4 FMGC salad 5
sweet potato fries 4

HERB PANKO MAC & CHEESE 15

rich, creamy cheese tossed noodles
baked with butter herb panko

BEEF BRISKET POUTINE 19

rich gravy, in house brisket
classic curds or shredded cheese

PAR FOR THE COURSE 18

Two eggs - your style, bacon
house fried red skin potatoes, toast



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Bear & Buffalo



bearandbuffaloymm