

## 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

### MAPLE SOY SALMON BITES 23

bacon wrapped, oven baked  
sesame crunch, wasabi aioli

### BALSAMIC BRUSCHETTA BOWL 16



cilantro & balsamic drizzle, toasted focaccia  
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, blue cheese, bacon  
crumble, bread crumbs

### PEPPERCORN STEAK SUMMER COBB 34

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

### GRANDMA'S CHICKEN POT PIE 26

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

### JAPANESE GYOZA 17

pork & chicken - ginger sesame soy dip

## COD FISH & CHIPS 22

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

### THAI PEANUT LETTUCE WRAPS 20



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

# 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, 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 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



Bear & Buffalo



bearandbuffaloymm

# BRUNCH SELECTIONS

**10am - 4pm**

## PAR FOR THE COURSE 19

two eggs – your style, house fried red skin potatoes  
protein choice, toast

## BUTTERMILK BISCUIT EGGS BENEDICT 23

created with our in house biscuits & chef's hollandaise  
back bacon, smoked bacon, or fresh spinach & tomatoes

## CRISPY SOUTHERN CHICKEN & SUGAR WAFFLES 24

sweet chili sauce & maple butter

## PAIGE'S PLATE 22

summer garden vegetable frittata, bubbled brie cheese  
house fried potatoes, gluten free toast

## BAE TOAST 18

multigrain bread, avocado slices, peppered baby gem tomato  
sunny side egg & bacon flecks, house fried potatoes

## SIRLOIN STEAK & EGGS 30

AAA 7oz. top sirloin, two eggs – your way, house fried potatoes  
grilled roma tomato & toast

## LITTLE ONES 12

french toast sticks & bacon with maple syrup

***Protein Selection – Smoked Bacon, Pork Sausage,  
Ham, Bologna***

***Bread Selections – Marble Rye, Multigrain, Sourdough, White  
Gluten Free.***



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