

# MAINS

## MAPLE DIJON CHICKEN BREAST 32

braised with pure maple syrup and smooth dijon candied bacon, rice  
thimble & 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

## BISON MEATLOAF 44

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

## SPAGHETTI POLPETTE DI CARNE 27

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

## SAMBUCA FLAMBEED ATLANTIC SALMON FILET 34

finished with tamarind & ginger cream sauce  
served with coconut basmati rice & chefs vegetables

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# 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 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

*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*

## SNACKS & APPS

### NACHOS 25 – HALF SIZE 17

3 cheese, tomatoes, green onion, jalapeno  
black olives queso drizzle, salsa & sour cream  
shredded chicken, nacho beef 8  
smoked beef brisket 10  
guacamole 4

### CRISPY FRIED WINGS BOAT 23

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

### MAPLE SOY SALMON BITES 23

bacon wrapped, baked crisp  
sesame crunch, wasabi aioli

### JAPANESE GYOZA 17

pork & chicken – ginger sesame soy dip

### THAI PEANUT LETTUCE WRAPS 20

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

### CHARCUTERIE BOARD 38

cured gourmet meat selection, soft & hard  
cheeses, dried stone fruit, grapes & berries  
assorted nuts, crackers, pickle bowl  
gourmet mustards & jelly

### BUFFALO BLUE CHICKEN BAKE 18

shaved chicken, cream cheese  
hot sauce blue cheese, parmesan, sizzling  
nacho chips & grilled naan

### LOBSTER SPRING ROLLS 25

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

## 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

### FRIED BRUSSEL SPROUTS 17

cider gastrique, goat's cheese, bacon  
bread crumbs

### 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

### BALSAMIC BRUSCHETTA 16

cilantro & balsamic drizzle,  
focaccia toast parmesan flakes



Gluten Free



Vegan



Vegetarian



Bear & Buffalo



bearandbuffaloymm