



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 (V)



cilantro & balsamic drizzle focaccia toast, parmesan flakes

CRISPY FRIED WINGS BOAT 23 🞉



S&P, hot, maple hot, bbg, 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

JAPANESE GYOZA 17

pork & chicken - ginger sesame soy dip

GRANDMA'S CHICKEN POT PIE 26

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

THAI PEANUT LETTUCE WRAPS 20 (SEA)



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

PEPPERCORN STEAK CORR SALAD 34

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

HANDHELDS

available as gluen 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

REAR & RUFFALO REFE 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











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

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

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



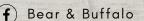
Gluten Free



Vegan



Vegetarian



(i) bearandbuffaloymm