

## SNACKS & APPS

### NACHOS 17/25

Tri colored corn chips, bell peppers  
Spanish onion, tomatoes, black olives  
jalapeno peppers and triple cheese blend  
Topped with green onion Served with  
Pico de gallo & sour cream  
Add taco beef - 8 add diced chicken - 9  
add brisket - 9 add guacamole - 5

### CRISPY WING BOAT 23

Frank's hot sauce, maple hot, BBQ  
sweet chili, honey garlic, salt & pepper  
maple bacon dusted, jerk, honey hot  
buffalo dry rub.  
Blue cheese or ranch dip with  
vegetable crudité

### SEA SCALLOPS CHANTERELLE 25

Jumbo Canadian sea scallops  
creamy chanterelle mushroom ragu

### ESCARGOT CRUSTINI 18

Sauteed with port wine jus  
pickled pearl onion & lardon

### BEEF BOURGIGNON POUTINE 26

AAA port wine braised Alberta beef, pearl  
onions, vegetable trio, mushrooms, lardon  
Spoon over shredded mozzarella cheese  
smothered crispy French fries  
available with cheese curds

## BOWLS & GREENS

### SMOKED TOMATO SOUP & GRILLED CHEESE 12

Chef's in house creation  
sourdough bread, three cheese blend  
add bacon - 4 add brisket - 6  
substitute with Caesar salad - 5  
substitute French Onion Soup - 5

### FRENCH ONION SOUP 12

Caramelized onions with sherry  
finished with gruyere cheese

### BEAR & BUFFALO WEDGE

### CAESAR SALAD 10/16

Tossed in our own in-house classic creamy  
dressing, shaved parmesan  
bacon strips, buttered croutons

### ROASTED BEET &

### ARUGULA SALAD 12/18

Red & golden beets goats cheese crumble  
candied pecans charred orange vinaigrette

### CLASSIC COBB SALAD 8/15

Iceberg lettuce, boiled egg  
crumbled bacon, blue cheese, avocado  
buttermilk serrano dressing  
add steak - 16 add chicken - 9  
add halibut - 18



Gluten Free



Vegan



Vegetarian



Bear & Buffalo



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# BEAR & BUFFALO FAVOURITES

## LOBSTER MAC & CHEESE 28

Cavatappi noodles tossed in rich cheese sauce with langostino lobster baked with panko butter crumbs

## BEEF DIP 26

In-house smoked beef brisket, pepperoncini, swiss, roasted garlic aioli onion crisps. Au jus for dipping Served with Fries or Tomato soup Upgrade to Caesar, French Onion, or truffle fries – add \$5

## NASHVILLE CHICKEN SANDWICH 24

Crispy chicken breast dipped in spicy emulsified butter, supreme aioli garnished with lettuce, tomato bread & butter pickles served with Padano cheese truffle fries Upgrade to Caesar, French onion – 5

## BEAR & BUFFALO BURGER 26

7oz house made beef patty with supreme aioli cheddar cheese, onion crisps and the classic toppings served with fries or tomato soup Upgrade to Caesar, French onion or truffle fries – 5 Add bacon - 3 add guacamole - 3

## BEEF BOURGIGNON POUTINE 26

AAA port wine braised Alberta beef pearl onions, vegetable trio, mushrooms lardon. Spooned over shredded mozzarella cheese smothered crispy French fries

# DINNER ENTREES

## PASTA MATRICIANA 26

House made linguine noodles, creamy pesto sauce with crisp pork belly garlic bread

## DUCK LEG CONFIT 34

Slow roasted Canadian duck grand mariner jus gratin potato stack & chef's vegetables

## GRASS FED RACK OF LAMB 44

Half rack of New Zealand lamb marsala wine glaze & mint jelly gratin potato stack & chef's vegetables

## RISOTTO NEGRA WITH BRAISED OCTOPUS 28

Pinot grigio infused arborio rice with squid ink, topped with braised red wine octopus tentacles

## ALBERTA BEEF STRIPLOIN STEAK 38

10 oz AAA cut striploin complimented with cognac, herb, bone marrow & caramelized onion butter padano truffle fries & chef's vegetables

## EAST COAST HALIBUT 38

Pan seared with sage butter served with carrot & squash mousse chef's vegetables



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