



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 Spooned 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

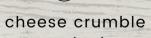
FRENCH ONION SOUP 12

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 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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