

BRUNCH

PAR FOR THE COURSE 19

2 eggs- cooked your style
house fried red skin potatoes
protein choice, toast

FMGC EGGS BENEDICT 23

butter croissant, chef's hollandaise
smoked bacon, back bacon or ham
house fried red skin potatoes

CHICKEN & SUGAR WAFFLES 24

3 crispy chicken tenders, stacked waffles
sweet chilli sauce & maple butter
house fried red skin potatoes

MONTE CRISTO 24

ham, turkey, white cheddar, swiss
egg dipped brioche bread
house fried red skin potatoes

BAE TOAST 18

multigrain bread, sliced avocado
roma tomatoes, sunny side egg,
bacon house fried red skin potatoes

FRENCH TOAST STACK 18

egg dipped toast, maple syrup
grilled peach compote
smoked bacon, sausage or ham

STEAK & EGGS 38

aged Alberta ribeye
2 eggs- cooked your style
house fried red skin 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

BOWLS & GREENS

CHEF'S SOUP OF THE DAY 8

FMGC SALAD 14/20

field greens, red beets, candied almonds
goats' cheese, dried cranberries, strawberries
lemon balsamic olive oil reduction

CAESAR SALAD 10/16

tossed in a classic creamy dressing
shaved parmesan, bacon
buttered croutons

HERB PANKO MAC & CHEESE 16

rich cheddar cheese sauce
baked with truffle panko crumbs
add bacon - 4 add chicken - 9 add prawns - 12

MAMA TULU'S BUTTER CHICKEN 29

classic butter chicken sauce, bell peppers
onion, jasmine rice, grilled naan

CHIPOLTE CHICKEN BURRITO BOWL 28

chipotle chicken breast, jasmine rice, black
beans roasted corn, avocado, fresh tomatoes
lime & cilantro crema

Gluten-free and vegetarian options available upon request

SNACKS & APPS

CRISPY WINGS 23

Frank's hot sauce, maple hot, BBQ, sweet chili, honey garlic, salt & pepper, maple bacon dusted, jerk, honey hot, buffalo, dill pickle blue cheese or ranch dip, vegetable crudité

BALSAMIC BRUSCHETTA 16

cilantro & balsamic drizzle
focaccia toast, parmesan flakes

FRIED BRUSSEL SPROUTS 17

cider gastrique, goat cheese, bacon, bread crumbs

SAVORY SEA SALT PRETZEL BOARD 18

jalapeno beer cheese, bacon jam, grainy mustard

JAPANESE GYOZA 17

pork & chicken, ginger sesame soy sauce

KOREAN DRY PORK RIBS 19

sea salt & cracked black pepper, chef's Korean BBQ sauce

PRAWN COCKTAIL MARTINI 18

a twist on a classic with fresh avocado & dill aioli

BOURBON BBQ PORK SLIDERS 18

4 mini sliders, coleslaw, white cheddar, bread & butter pickles

NACHOS 17/25

Tri colored corn chips, bell peppers
Spanish onion, tomatoes, black olives, jalapenos, triple cheese blend, jalapeno beer cheese, green onion pico de gallo & sour cream
add taco beef - 8 add diced chicken - 9
add pulled pork - 9 add guacamole - 5

HANDHELDS

BEEF DIP 26

in - house smoked beef brisket
pepperoncini, swiss
roasted garlic aioli, onion crisp au jus for dipping

BEAR & BUFFALO BURGER 20

7oz chuck patty with bunker aioli
lettuce, tomato, red onion
pickle spear
add bacon - 3 add cheese - 3
add mushroom - 3
make it a PBBC - 5

CHICKEN BAHN MI 24

traditional Vietnamese baguette
pickled vegetables, cucumber
cilantro, sriracha aioli

CHICKEN TENDERS 23

fried crispy with choice of sauce & side

MAKE IT A BUFFALO CHICKEN WRAP
tossed in buffalo sauce, lettuce, tomato, ranch in a flour tortilla

FISH TACOS 24

3 crispy fried cod tacos, coleslaw
cilantro, fresh lime aioli

TRIPLE DECKER CLUBHOUSE 24

grilled chicken breast, lettuce
tomato, bacon, white cheddar
sliced avocado, mayo

NASHVILLE CHICKEN SANDWICH 24

crispy chicken breast dipped in spicy
emulsified butter, sriracha aioli,
coleslaw
bread & butter pickles

BBQ PULLED PORK BAGUETTE 25

bourbon BBQ pulled pork
white cheddar, coleslaw
bread & butter pickles

SIDES

fries, soup, green salad, tater tots,
jasmine rice
sweet potato fries or caesar salad - 4
poutine, mac & cheese, FMGC salad - 5

Gluten-free and vegetarian options available upon request