

appetizers

GYOZA DUMPLINGS 10.95

Dumplings filled with chicken & scallions served with a Thai chili & hot sriracha sauce

CHICKEN WINGS 14.95

1lb of wings served with blue cheese dip. Honey Garlic, Buffalo Hot, Teriyaki Garlic, or try our famous House wings, "Mary's"

ARTICHOKE, SPINACH & GOAT CHEESE DIP 13.95

Melted mixed cheese blend served with hand cut nachos & crispy pita crisps for dipping

CRISPY CALAMARI 14.95

Panko crusted & served with wasabi aioli

MAPLE GLAZED PORK BELLY 12.75

With crispy crackling chipotle aioli & micro greens

SWEET POTATO FRIES 7.95

Served with wasabi aioli

PTARMIGAN NACHOS 12.95

Topped with heaps of melted cheese, green onions, sweet peppers, tomatoes, olives & onions. Comes with sour cream & salsa

ADD GUACAMOLE \$2

DEEP FRIED PICKLES 9.99

Lightly battered spears of aged pickles deep fried & served with chipotle

STEAK BITES 10.95

Beef rib eye cut bite size, deep fried & tossed in Frank's Hot sauce

AHI TUNA TACOS 17.95

Fresh peppers, sweet onions & diced pineapple, ginger slaw, wasabi aioli

GARLIC SHRIMP 14.95

Served sizzling in a skillet sautéed with a lemon garlic butter & topped with lemon zest

ADD ITALIAN GARLIC BREAD \$3

CHARCUTERIE SHARE PLATE 21.95

A flavorful arrangement of cured meats, assorted cheeses, jellies & condiments

soups

WICKED THAI CHICKEN 9.95

An exotic blend of chicken, rice, peppers & aromatic spices including lemongrass, enhanced with the flavour of coconut in a spicy broth

TODAY'S INSPIRATION 6.50

meal salads

THAI INSPIRED CHICKEN 14.95

Mixed greens, carrots, bell peppers, cucumber, & grilled boneless chicken breast served with a lime & peanut dressing, topped with peanuts

CREATIVE COBB 15.95

Mixed greens, cherry tomatoes, cucumbers & red onion served with house dressing, smoked bacon, grilled chicken, avocado & goat's cheese

GRILLED CHICKEN & ASIAGO CHEESE SALAD 15.95

A creative blend of California greens with flaked Asiago & a mild herb & vinegar dressing. Served with grilled focaccia triangles

GRILLED TUNA & SPINACH SALAD 17.95

Seared Ahi tuna, baby spinach with a ginger sesame dressing

CAESAR SALAD 13.95

Romaine, smoked bacon, house-made croutons, roast garlic Caesar dressing, freshly grated Parmesan cheese & lemon crown

ADD CHICKEN BREAST 6.95

burgers & more

All burgers and sandwiches served with our house fries tossed in sea salt

DOGHOUSE SIGNATURE AAA STEAK SANDWICH 21.95

8 oz. grain-fed top sirloin served on grilled focaccia

MUSHROOM SWISS CHICKEN BURGER 14.95

Boneless chicken breast with salt & cracked pepper, loaded with mushrooms & melted Swiss, served on a brioche bun. ADD BACON \$3

TRIPLE DECKER TURKEY CLUB 15.95

Roast turkey breast, bacon, cheddar, maple ham, tomato, lettuce & mayo

GRILLED CHICKEN & BRIE 14.95

With orange relish on brioche bun & a blend of California greens & roma tomatoes. ADD BACON \$3

ROAST BEEF AU JUS 15.95

Shaved roast beef served on a ciabatta bun, sautéed mushrooms, caramelized onions & red wine jus

CHIPOTLE CHICKEN WRAP 15.95

Grilled chicken breast, bacon, lettuce, tomato, triple cheese blend & chipotle mayo wrapped tight in a whole wheat tortilla

BBQ GRILLED STEAK WRAP 15.95

Tender strips of sirloin, lettuce, onion crisps, tomato & tangy bbq sauce rolled in a fresh flour tortilla

CHICKEN CAESAR WRAP 15.95

Romaine, smoked bacon, roast garlic dressing & freshly grated Parmesan wrapped tight in a whole wheat wrap with seasoned chicken breast

DANNY BURGER 17.25

7 oz Alberta ground beef patty, crisp bacon, cheddar, grilled country ham & pan jumped button mushrooms

GRILLED PASTRAMI REUBEN 15.75

Thinly sliced pastrami layered between buttery marble rye with sauerkraut & swiss cheese, topped with a fried pickle spear

BANKERS SPECIAL 14.95

Three chicken fingers with Caesar salad, toasted garlic bread

MAKE YOUR OWN BURGER 17.25

Choose: GRILLED CIABATTA, GOURMET BUN or a BRIOCHE BUN

Choose: BEEF, CHICKEN or VEGGIE

Choose: JACK, HAVARTI, SWISS, or CHEDDAR

Choose: HAM, BACON, or FLAT SAUSAGE

entrées

BRAISED BEEF SHORT RIBS 25.95

Served with garlic mashed potatoes & fresh vegetables, finished with Ptarmigan Jack Daniels glaze

APPLE CRANBERRY SAGE CHICKEN 24.95

Roasted with a zesty reduction of cranberry & fresh apples

FAJITA PLATTER 21.95

Sizzling chipotle ancho BEEF, CHICKEN or SHRIMP skillet seared with onions, sweet peppers, soft tortillas, lime crema, salsa fresca, fresh guacamole, sliced jalapeño & black bean rice

bowls

FIRECRACKER PENNE 14.95

Thick, creamy & delicious, served with penne & a slice of Italian garlic bread. ADD CHICKEN OR PAN FRIED SHRIMP 6.95

LEMON CHICKEN PICCATA FETTUCCINE 23.95

Tender chicken breast over fettuccine tossed in a lemon caper sauce. Served with fresh grilled Italian garlic bread

ASIAN NOODLE BOWL 12.95

Flavorful Asian broth with julienne peppers, onion, carrots & bean sprouts, over rice noodles. ADD SHRIMP, WONTONS, CHICKEN OR BEEF 6.95

LINGUINE ALFREDO 16.95

White wine, garlic & herb cream sauce with long noodles, fresh basil & mushrooms, shaved Parmesan cheese & toasted garlic bread

ADD CHICKEN OR PAN FRIED SHRIMP 6.95

BUTTER CHICKEN CURRY 23.95

Tender chicken breast simmered in a mild tomato & coconut cream sauce, served with grilled Italian garlic bread

steaks

All steaks come with a choice of seasonal vegetables, fingerling potatoes, coconut rice, or cut fries tossed with sea salt

AAA STRIPLOIN 8 oz. 29.95

AAA RIBEYE 12 oz. 32.95

STEAK ADD ON'S 4.95

JACK DANIEL GLAZE, RED WINE CABERNET SAUCE, SAUTÉED BUTTON MUSHROOM, COGNAC PEPPERCORN SAUCE

seafood

All fish comes with a choice of seasonal vegetables, fingerling potatoes, coconut rice, or cut fries tossed with sea salt

WEST COAST MAPLE GLAZED SALMON 25.95

8 ounce fillet, fresh from the Queen Charlotte Islands baked in a combination of brown sugar butter & maple syrup

10 OZ EXTREME HADDOCK 26.95

Crispy pub style battered haddock with tartar sauce & lemon

NORTHERN GREAT SLAVE WHITEFISH 18.95

Locally caught whitefish pan fried & served with a lemon crown