

BREAKFAST

All our egg dishes come with your choice of rye, sourdough or multi-grain bread. Breakfast served 6am-11am daily

SALOON ~ 13\$

2 eggs any style with your choice of 2 pieces of apple smoked bacon or 2 slices of ham or 2 sausage patties. Served with pan-fried home fries and grilled tomato.

EGGS BENNIES ~ 16\$

2 poached eggs on a blueberry scone with boar bacon topped with our orange butter sauce. Accompanied with grilled tomato and pan-fried home fries.

WAGON LOAD WAFFLE ~ 15\$

Bananas, candied pecans, chocolate sauce, topped with whip cream and orange maple syrup.

3-PANCAKE OUTLAW ~ 13\$

Fresh strawberries or wild berry compote with an orange maple syrup.

SOUP & SALADS

Served 11am-12am daily

CHEF'S POT OF THE DAY BOWL/CUP

ASK YOUR SERVER 7\$/5\$

CAESAR SALAD ~ 13\$

Fresh romaine, house garlic dressing, asiago croutons, boar bacon, and topped with asiago cheese.

FRONTIER CHICKEN SALAD BOWL ~ 18\$

Romaine, 6oz crispy chicken breast, strawberries, caramelized pecans, orange segments, tossed in a honey raspberry vinaigrette topped with goat cheese.

HOUSE SALAD ~ 11\$

Fresh garden greens, diced tomatoes, fresh dill, tossed in a lemon vinaigrette.

CHEF'S BOWL ~ 21\$

House garden salad, topped with 6oz New York steak, 12 garlic shrimp and asiago croutons.

BISON CHILI ~ 16\$

Bison, cooked with black beans, peppers, onions, fire roasted tomatoes, mushrooms, house spices. Served in a cast iron pan topped with sour cream and salsa accompanied with garlic bread.



SANDWICHES & STUFF

All items below are accompanied with your choice of soup, house salad, or signature fries.

Substitute for yam wedges or Caesar salad 5\$.
Served 11am-12am daily

PRIME RIB MELT ~ 19\$

AAA prime rib, sautéed mushrooms, fried onions topped with cheese blend and served on our crusty bun with onion au jus for dipping.

HOT BISON BURGER SANDWICH ~ 19\$

Our fresh bison patties, sautéed onions and mushrooms, served open face accompanied with pan gravy, peas & corn nib-lets.

STEAK SANDWICH ~ 20\$

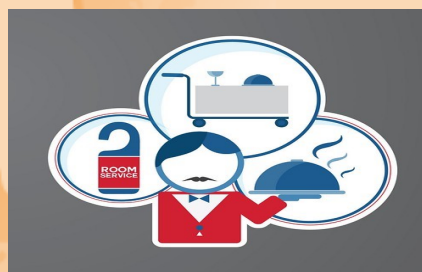
Tender 6oz New York steak, boar bacon, provolone cheese, house BBQ sauce, sautéed mushrooms, sliced tomato, micro-greens served on a crusty bun.

TRIPLE STACKER CLUB ~ 18\$

Fresh turkey, honey ham, boar bacon, fried egg, sliced tomatoes, provolone cheese, with micro-greens.

DENVER WRAP ~ 14\$

3 eggs, diced black forest ham, green peppers and onions, loaded with grated cheddar cheese and wrapped in a cheese tortilla.



ROOM SERVICE DIAL EXT. 151

Delivery charge of 3\$.

BUSTING BURGERS & FAVS

All items below are accompanied with your choice of soup, house salad, or signature fries.
Substitute for yam wedges or Caesar salad 6\$.
Served 11am-12am daily

THE FRONTIER ~ 19\$

Two house-made 3oz bison patties with boar bacon, Cajun onion frites, brie cheese and peach & plum chutney.

ANGUS BEEF STACKER ~ 17\$ TRIPLE IT 20\$

Two house-made 3oz patties, jack cheese, house sauce with all the toppings.

SPICY CAJUN CHICKEN ~ 18\$

Breaded with house spices and fresh herbs, fried, and accompanied with a campfire tomato sauce topped with brie and cheese blend.

CLAMS & FRIES ~ 20\$

8oz clam bites seasoned with Walter's spices and piled on our signature fries. Additional 4oz for 11\$

HADDOCK & FRIES ~ 22\$

6oz haddock, beer battered and piled on our seasoned fries. Additional 3oz piece of haddock for 13\$

FRONTIER FAVS

BISON SHEPPARD'S PIE ~ 19\$

Ground bison, peas and corn nib-lets, pan gravy topped with country style mashed.

FRIES DRESSING GRAVY ~ 14\$

Mt. Scio savoury, butter, bread and onions mixed together topped on fries with gravy and a can of Pepsi By'.

CANADIAN POUTINE ~ 15\$

Our signature fries loaded with boar bacon, green onions, smothered in cheese and topped with house-made gravy.

BUTCHER BLOCK

All butcher block items come with fresh veggies and your choice of country style mashed, twice baked potato or white & wild rice.
Served 11am-12am daily

8 OZ NEW YORK STEAK ~ 33\$

AAA beef cooked to perfection, accompanied with sautéed mushrooms and fried onions

10 OZ NEW YORK STEAK ~ 39\$

AAA beef cooked to perfection, accompanied with sautéed mushrooms and fried onions.

BABY CALVES LIVER ~ 20\$

Drenched in flour, seared perfectly with sautéed onions, boar bacon and topped with pan gravy.

ADD A SIDE OF SHRIMP OR LOBSTER FETTUCCINE TO ONE OF YOUR DISHES FOR 12\$.

DRINKS 3\$

FOUNTAIN POP

Pepsi, Diet Pepsi, 7up, Orange Crush, Mug Root Beer, Dr. Pepper, Lipton Ice Tea

Coffee/Tea

White / Chocolate Milk

Apple Juice, Orange Juice

ADD ON'S OR SUBSTITUTES

	ADD	SUB
**COLESLAW	4.50\$	2.25\$
**FRIES	8.00\$	
**CAESAR SALAD	6.50\$	6.00\$
**HOUSE SALAD	5.50\$	
**GRAVY	3.00\$	
**ONION RINGS	7.00\$	5.00\$
**MUSHROOMS	4.50\$	
**FRIED ONIONS	2.50\$	
**YAM WEDGES	9.00\$	6.00\$
**FRUIT CUP	6.00\$	
**OATMEAL	6.00\$	