



Cross Canada Comfort Food

MENU - Opening 2013

Appetizers

Marrow \$8

Marrowbone with crispy bacon, served with a tomato salad. (20 min)

Sun-dried Tomato Cheese Balls \$4

Five bacon-coated miniature cheese balls served with homemade oat crackers.

Bison Bites \$8

Feta and cream cheese topped toasts with sliced bison steak and caramelized onion.

Beer Barge Onion Soup \$6

Onions in a beef and beer broth topped with bread and emmenthaul cheese then baked to bubbling perfection.

Lunch served 11am – 5pm

All lunches served with your choice of side – cup of soup, potato salad, green salad or coleslaw.

Tortiere \$10

A family classic meat pie.

Pulled Pork \$10

Open-faced pulled pork sandwich served on a biscuit with your choice of BBQ sauce.

Canadian Mac and Cheese \$10

Baked macaroni and cheese featuring Canadian cheese, caramelized onions and topped with a bacon biscuit crumble.

BC Salmon King Waffle \$12

Belgian waffle topped with smoked salmon, cream cheese, capers and red onions.

Burwarsh Burger \$12

Cheese stuffed burger on a toasted bun with homemade Happy Burger relish, mayo, onion.

Salads

Popeye Salad \$6/\$8

Spinach leaves with mandarin orange, peach, goat cheese, and red onion with homemade dressing and topped with TJ's glazed cashews.

Kale Salad \$6/\$8

Kale with strawberries, avocado, feta cheese, with homemade dressing and topped with TJ's 4 seed brittle.

Old Town Garden Salad \$6/\$8

Lettuce, carrots, radishes, celery, onions with home made dressing and TJ's roasted sesame seeds.

Foragers Creamed Mushrooms on a Cheese Biscuit \$8

A cheddar biscuit smothered in a creamy mushroom cheese sauce.

Shore Lunch \$12

Fish of the day baked in a parchment pouch with butter, carrot and potatoes

Buffalo Joe \$12

A local take on the Sloppy Joe – spiced up with ground bison and Buffalo hot sauce.

Beef Pockets \$10

Two curried beef phyllo packets served with dipping sauce.

Mushroom and Cheese Baked Potato \$8

Yummy baked potato topped with goat cheese, mushrooms and dried cranberries

Dinner served 5pm – 10pm

All entrees accompanied by a basket of homemade biscuits and your choice of sides - fragrant rice, mashed potato or garlic roasted potato.

Pork chop \$15

Grilled pork chop smothered in mushroom sauce.

Mackenzie Bison Steak \$20

Spiced bison steak cooked to your specification topped with a red wine butter and herbed vegetables.

Chicken Potpie \$12

Mmmm. Chicken stew in a one-crust potpie.

Jiggs Dinner Cabbage Roll \$15

Everything we love about Jigg's Dinner in a cabbage leaf! Salt beef, turnip, potato & carrot rolled in a tender cabbage leaf, dollop of pease pudding, & mustard pickles.

Fish and Potato Pie \$12

A fantastically simple tasty fish pie.

Picnic Chicken with Sausage Gravy \$15

Grilled chicken smothered in sausage gravy and served with herbed vegetables.

Ratatouille with Crispy Oat Cake \$12

Peppered tomato vegetable stew served with a slice of oatcake.

Meatballs with Cranberry Sauce \$12

Hand-rolled meatballs served with herbed vegetables and an amazing cranberry sauce. Who knew Ikea counted as comfort food!

Arctic Char \$25

One of the North's best fish, grilled and served with a grainy mustard/maple glaze.

Shore Dinner \$15

When you didn't get the big one, try this yummy, simple butter poached fish in a paper packet.

Dessert available all day

Gingerbread \$4

Served with a tangy warm lemon sauce and real whipped cream.

Baked Cheesecake with Berries \$6

A family recipe for baked cheesecake topped with available berries .

Maple Sugar Pie \$4

An empty pantry favourite, topped with pecans.

Spiced Chai Pudding \$6

The flavours of your favourite chai tea in a desert pudding. Light and flavourful!

Chocolate Diablo Cookies \$4

Two spicy dark chocolate cookies – add a glass of milk for a perfect end to your day.

Fruit Salad and Ice Cream \$4

Fresh fruit salad on premium vanilla ice cream

Drinks available all day

Refillable Coffee, Decaf Coffee, Tea, Soft Drinks (Pepsi, Diet Pepsi, 7Up, Gingerale) \$3

House-made Lemonade \$3

Shirley Temple \$4

Authentic Sweet, Cream Chai Tea or Stove Top Hot Chocolate \$4



Cross Canada Comfort Food

Breakfast – the most important meal of the day!

Served 7am – 11am weekdays until 2pm Saturday and Sunday

Traditional Scratch Oatmeal \$5.50

Topped with cream and brown sugar.

**2 Eggs Big Breakfast - any style \$12.50
(\$2.50 each additional egg)**

Served with homemade hash browns, sausage patty, ham or bacon and toast.

Breakfast Wrap \$8

Scrambled eggs, peppers, onions and your favourite meat (bacon, sausage or ham) wrapped snugly in a whole-wheat tortilla.

Biscuit with Sausage Gravy \$5.50

Served open face with a fruit cup.

Homemade Granola \$10.50

Served with yoghurt and fruit.

Belgian Waffle \$12.50

Choose from

- spiced maple butter, maple syrup and pecan
- spicy sunrise with salsa, and sour cream with a poached egg on top
- curry butter, mango and coconut
- peanut butter and banana
- *Plain with strawberries - \$9*

Eggs Benedict

2 poached eggs and ham on an English Muffin and topped with scratch made white wine hollandaise.

Breakfast Skillet \$13.50

Generous one skillet serving of scrambled eggs, hash browns, cheese, green onions and your choice of meat – bison, sausage, ham or bacon.

Personal Quiche \$13.50

Your choice of sausage or mushroom and cheese quiche baked in a phyllo cup served with hash browns and fruit.

Drinks

Refillable Coffee, Decaf Coffee, Tea, Soft Drinks (Pepsi, Diet Pepsi, 7Up, Gingerale) \$3

House-made Lemonade \$3

Shirley Temple \$4

Authentic Sweet, Cream Chai Tea or Stove Top Hot Chocolate \$4

Orange Juice, Apple Juice, Milk - small \$3 Large \$5 Carafe \$8

Bottled Water \$3