

Please notify your server of any special dietary needs. Gift Certificates always available. All items are prepared fresh, please allow for preparation time.

APPETIZERS

HOME FRIES

A fresh basket of our house fries.
4

BRUSCHETTA

Our own homemade bruschetta infused with extra virgin olive oil & garlic.
9

CHICKEN QUESADILLAS

Julliene breast of chicken, marbled cheese, green onion & tomatoes baked in a tortilla shell. Served with salsa & sour cream.
9

GARLIC DRY RIBS

10

WINGS

Choice of mild to suicide, bbq, teriyaki, honey garlic, salt & pepper, buffalo, hot honey, thai & lemon pepper. ranch sauce on request.

10: \$8 // 20: \$14 // 30: \$21

AHI TACOS

Albacore sashimi tuna on a bed of sue choy with nishiki rice in a wonton shell and our own soy sesame sauce.
10

NACHOS

Home cut tortillas baked with jalapenos, tomatoes, onions & corn. Smotherd in cheese.
12

FRESH SALADS

MISTA

Fresh julienne vegetables, baby mixed greens all tossed in a tangy raspberry vinaigrette.

Appetizer: 6 // Meal: 8

BLUE CHEESE GARDEN SALAD

Tomatoes, cucumber, bell peppers, and red onions tossed with a red wine vinaigrette and crumbled blue cheese served with pappadon.

Appetizer: 7 // Meal: 11

CAESAR SALAD

Crisp romaine leaves, herbed croutons, shredded parmesan tossed with our own homemade (way to much garlic) dressing.

Appetizer: 7 // Meal: 11

GREEK SALAD

Classic! Tossed veggies and romaine with feta cheese & fresh oregano on cous cous.

Appetizer: 7 // Meal: 11

ASIAN CHICKEN SALAD

Peppered breast of chicken, roasted vegetables served on mixed field greens tossed with steamed noodles with a sweet tandoori & sesame vinaigrette.

12

AHI MISTA

Ahi tuna grilled to medium rare served on mixed field green and steamed Asian noodles tossed in our own raspberry vinaigrette and reduced balsamic vinegar.
14

TACO SALAD

Choice of grilled steak or chicken with mixed greens, cucumbers, tomatoes and shredded cheese all tossed in a Mexican dressing. Served in a taco bowl with salsa, jalapenos and sour cream.
14

GOURMET PIZZAS

12" hand rolled Italian crust.

MARGARITA

Sliced tomatoes, mozzarella cheese & fresh basil.
13

VEGGIE LOVERS

Fresh seasonal vegetables & bruschetta baked with marbled cheese.
14

PEPPERONI & MUSHROOM

Fresh Italian pepperoni and sliced mushrooms with mozza cheese.
15

HAWAIIAN

Sliced ham & pineapple baked with a mix of mozza & cheddar.
16

MEDITERRANEAN

Roasted Vegetables, Black olives, Oregano and topped with Mozzarella and Feta Cheese.
17

PROSCIUTTO

Fresh prosciutto and mozzarella cheese and fresh basil.
17

ITALIAN LOVERS

Capicola ham, Italian sausage & pepperoni, seared red peppers & mozzarella.
17

CHICKEN PIZZA

Blackened chicken breast, garlic seared red peppers and onions. topped with mozza & fresh basil.
17

STROMBOLLI

Pepperoni, ham, mushrooms, red pepper, onions & Icelandic baby shrimp with mozzarella cheese.
17

FRESH PASTAS

LASAGNA

Layers of pasta with bolognese sauce, ricotta, mozzarella & parmesan cheese. Oven roasted & served with garlic toast.
14

SPINACH LASAGNA

Layers of home spinach/semolina pasta with ricotta cheese, mozzarella & Parmesan cheese oven roasted & served with garlic bread.
14

GNOCCHI PARISIENNE

Potato pasta sautéed with gorgonzola cheese, fresh pepper & herbs flamed with brandy & finished with a touch of cream. topped with bruschetta.
14

BUFFALO RAVIOLI

Fresh organic farmed buffalo mixed with cranberries, red onions, sage, and gin sautéed and finished in a light rose sauce.
14

DESSERTS

ITALIAN GELATO

Vanilla Bean or White Chocolate Fruit
5.95

PUB FARE

Served with fries or soup of the day. ADD bacon, mushrooms, or cheese to any burger for 75¢

BISON BURGER

5ozs of organic Alberta bison mixed fresh with our own special seasoning, charbroiled and topped with tomatoes, lettuce, pickles and served on a fresh Kaiser bun.
10

CLUBHOUSE

Triple decker sandwich with turkey, bacon, lettuce, tomato & cheddar.
12

CAJUN CHICKEN WRAP

Spicy cajun chicken, lettuce, tomatoes rolled in a tortilla shell with cajun mayonnaise.
13

HAWAIIAN CHICKEN BURGER *NEW

Charbroiled 6oz Teriyaki chicken breast topped with pinnapples and lettuce served on a fresh Kaiser bun.
14

STEAK WRAP

Grilled steak, roasted bell peppers, onions & cucumber with a sweet chilli sauce.
14

AHI TUNA WRAP

Grilled albacore tuna with a sweet ginger sauce, Chinese cabbage, green onions And nishiki rice in a whole wheat wrap.
14

RICE BOWLS

Your choice of chicken, steak or vegetarian. All sautéed with a light sesame sauce & served on sushi or wild rice.
14

STEAK SANDWICH

6 oz. top sirloin grilled to your liking and served with garlic toast & fries.
14

CREATION OF THE DAY

Chefs fresh featured soup.
Cup: 4 // Meal: 7

ALL NEW GOURMET

PASTA BAR 13.95

Saturday Evenings starting at 5pm

ELK CRANTINI RAVIOLI

Game farmed organic elk with fresh sage, cranberry's & gin.

AGNELLOTI

Italian cheese's, fresh spinach & oyster mushrooms in semolina pasta.

SCALLOP & SHRIMP TORTOLINI

Grilled scallops & bay shrimps in a jalapeno newberg sauce.

LINGUINI VONGOLE

Fresh capilinni pasta with baby clams. Spiced to your liking in a red or white wine sauce.

SUNDAY BRUNCH

Every Sunday from 10am till 2pm
Non Members welcome!

INCLUDES ALL YOUR FAVOURITE BRUNCH ITEMS
Fresh omelette bar // Hot and cold items

\$12.95 PER PERSON // KIDS EAT FOR ONLY \$6.95

