# V/our MENU

#### **APPETIZERS**

Soup of the Day

Cup 5 Bowl 8

**Popcorn Chicken** 

10

Served with choice of honey mustard or sweet and sour sauce.

Truffle Parmesan Fries 📦 😩

14

Parmesan cheese and drizzled with truffle oil.

**Crispy Fired Dusted Calamari** 16

Served with creamy ranch dip.

Angus Chicken Wings (§)

20

Choice of hot, honey garlic, buffalo, BBQ or S&P.

Bearspaw Nachos (\*\*) Half 15 Full 22

Jalapeños, nacho cheese, black olives, diced tomatoes and green onions. Served with sour cream and fire roasted salsa.

Add chicken 7, ground beef 6, shrimp 9, sirloin 15

Charcuterie Board for Two

30

Alberta cured meats, variety of cheeses, olives, nuts and artisanal crackers, beautifully arranged for sharing.

Asian Beef Carpaccio (\*\*)

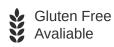


34

Thin sliced raw beef drizzled with an Asian vinaigrette and topped with pickled ginger. fresh cilantro and thinly sliced scallions. Served with a sprinkle of sesame seeds, a fresh quail egg and a squeeze of lime to enhance the vibrant flavours.

Automatic Club Charge; Members 18% Non-Members 20% Credit Card use 2.4% • BGC is a cashless facility







#### SALADS

#### **Bearspaw Artisan**

Greens W



Half 8 Full 12

Artisan greens topped with shaved cucumbers, carrots, cherry tomatoes, radish, toasted pine nuts and feta with balsamic vinaigrette.

Caesar Salad 🐼 🈩





Half 9 Full 14

Hearts of romaine, creamy Caesar dressing, crispy bacon, garlic croutons and shaved parmesan.

**Hearty Thai** 

Buddha Bowl 📦



Half 12 Full 20

Quinoa, five spice tofu, curry spiced chickpeas, purple cabbage, shredded carrots, cherry tomatoes and thai peanut dressing.

Cobb Salad



Half 13 Full 23

Hearts of romaine, blue cheese dressing, hard boiled eggs, crispy bacon, shredded chicken, cherry tomatoes, red onion and avocado.

Add chicken 7, ground beef 6, shrimp 9, sirloin 15

Ahi Tuna Poke Bowl

Half 14 Full 24

Seasoned cauliflower rice, cucumber, avocado, edamame, pickled ginger, purple cabbage, wakame. ponzu dressing with goma drizzle and crispy onions.

**Burrata and Arugula Salad** with Strawberries &



Balsamic Glaze M (\*) Half 14 Full 25

A refreshing salad featuring creamy burrata cheese nestled atop a bed of peppery arugula with sweet strawberries and finished with a drizzle of balsamic glaze.

Please let your server know of any allergies or preferences.



#### BAR CASUAL

**B.Y.O.S.** Half 10 Full 15

Proteins: ham, turkey, sliced roast beef, tuna salad, egg salad or Montreal smoked beef brisket.

Vegetables: sliced tomatoes, lettuce, red onions, pickles.

Condiments: mayo, pesto mayo, yellow mustard, Dijon mustard, sauerkraut, Thousand Island dressing and choice of cheese.

Breads: white, whole wheat, rye, sourdough or multiple grain.

#### "The Bunker" Poutine 15

Classic Canadian comfort food, with a unique Bearspaw twist.

## Buffalo Crispy Chicken Wrap 16

Combines chicken strips with spicy buffalo sauce, crunchy lettuce, tomatoes and creamy ranch dressing.

#### Chicken Quesadilla 18

Crispy, cheesy and packed with juicy seasoned chicken and sautéed veggies.

Substitute steak 5

## Grilled Shrimp Tacos (3) 18

With avocado, fire roasted salsa, coleslaw and chipotle mayo.

#### 

The BEST beef dip sliders! Slow roasted CAB beef, topped with caramelized onions and au jus for dipping.

#### Veggie Burger **№** \$ 20

6oz black bean patty, lettuce, tomato, red onion and fire roasted salsa.

Sub: GF bun 4

## Nashville Buttermilk Chicken Sandwich 23

Cayenne crispy boneless chicken thigh, Nashville hot spice, pickles, coleslaw and ranch drizzle.

## **Bearspaw Signature Wagyu Burger** \$\gquare\$ 25

6oz wagyu beef patty, bacon, lettuce, tomato, onion rings, cheddar and swiss cheese with our signature whiskey BBQ sauce.

#### Beer Battered Haddock 25

8oz beer battered haddock served with coleslaw and tartar sauce.

#### **Butter Chicken** (§)



Boneless tandoori chicken, creamy tomato butter sauce with basmati rice and garlic butter naan.

#### 7oz Cowboy Sirloin Steak Sandwich 32

Served on sourdough with fries.

#### **PASTA**

#### Seafood

Linguine Half 14 Full 28

Fresh Atlantic mussels, scallops, prawns and arrabbiata sauce.

Add chicken 7, ground beef 6, shrimp 9, sirloin 15

## Spaghetti & Meatballs

Spaghetti tossed in a rich marinara sauce served with meatballs. Topped with freshly grated parmesan.

#### Bearspaw Seasonal Ravioli 30

Served with truffle cream sauce.

#### **ENTREES**

#### Pan Seared Atlantic

Wild Salmon

30

35

8oz Atlantic salmon served with miso lemon sauce.

## Grilled Mahi Mahi with Lemon, Basmati Rice & Roasted Broccolini

A beautifully grilled mahi mahi fillet with zesty lemon. Accompanied by fluffy safron basmati rice and roasted broccolini. This dish offers a light, yet flavourful option, which celebrates fresh seafood.

#### Blackened Chicken Supreme \$

40

Chicken breast coated in a bold blend of cajun spices, expertly seared to create a crispy charred crust. Served with seasonal roasted vegetables and fluffy garlic mashed potatoes.

All dinner entrées come with seasonal vegetables and garlic mashed potatoes.

#### PIZZA

#### BBQ Chicken \$

22

Smoky BBQ sauce, fresh seasonal peppers and onions.

#### The New Yorker

22

Spicy pepperoni and mozzarella.

#### Margherita Lover

22

Bocconcini cheese topped with fresh basil.

#### **B.Y.O.P** §

22

25

Up to four toppings: pepperoni, shredded chicken, ground beef, shaved ham, shrimp, mushroom, pineapple, seasonal peppers, diced tomatoes, black olives, onions, fresh basil and bocconcini cheese.

### Add chicken 7, ground beef 6, shrimp 9, sirloin 15