

Main

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.

SALADS

Bearspaw Artisan

Greens 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 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.

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



Gluten Free



Gluten Free Available



Vegetarian



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.

Beef Dip 20

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 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 25

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 28

Fresh Atlantic mussels, scallops, prawns and arrabbiata sauce.

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

Spaghetti & Meatballs 22

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

8oz Atlantic salmon served with miso lemon sauce.

Grilled Mahi Mahi with Lemon, Basmati Rice & Roasted Broccolini 35

A beautifully grilled mahi mahi fillet with zesty lemon. Accompanied by fluffy saffron 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 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

