



# TRADER'S GRILL & TRAPLINE LOUNGE

## WELCOME BACK MENU



**Feature soup Cup 9 | Bowl 12**

**Elk Goulash Cup 10 | Bowl 15**

**Classic Caesar Salad | Half 9 | Full 14**

Add grilled chicken \$5 add prawns \$14

**Mixed Northern Salad | Half 10 | Full 19**

(Northern greens with fresh berries, goat cheese, candied pecans and blueberry vinaigrette)

**Duck Confit Spring Roll | 19**

(served with locally sourced wild cranberry chutney)

**Chefs Jamaican Beef Patties | 17**

(house made served with a pineapple-mango relish)

**The Tapenades Trio | 18**

(black olive, sundried tomato and basil served with artisan cheeses house made Vienna and Potato Bread)

**Club House Sandwich | 18**

(grilled Chicken breast and Bacon on toasted multigrain with lettuce tomatoes and mayo)

**Bacon Mushroom Cheeseburger | 19**

(topped with crisp bacon, sautéed mushrooms and cheddar mozzarella cheese blend)

**Vindaloo Curry Chicken Bowl | 19**

(hot and sour aromatic curry, roasted garlic infused Basmati rice, raita, naan)

**House Philly Cheese Steak | 22**

(served on hoagie roll with caramelized onions and mushrooms)

**In-House Smoked Montreal Style Bison Brisket | 22**

(served with sauerkraut, pickled onions and Dijon mustard on Vienna roll)

**Halibut Fish and Chips | 24**

(served with tartar sauce and cabbage slaw)

**Vegetarian Risotto | 19**

(sautéed mushrooms, vegetables, and parmesan cheese)

Add chicken \$5 add prawns \$14

**Pesto Penne | 18**

(fresh vegetables in basil pesto cream and parmesan cheese)

Add chicken \$5 add prawns \$14

• **Dinner Favorites** •

**Available from 5 pm to 8 pm**

**Bacon Wrapped Scallops | 24**

(served with Pineapple- Papaya sauce)

**Grilled Bison Rib Eye with Beurre Rouge | 46**

**Grilled 10oz Beef Tenderloin Morel Mushroom Herb Sauce | 48**

**10oz NY Striploin | 40**

(served with mashed Potatoes and seasonal vegetables)

**Herb Crusted Rack of Lamb | 44**

(Served with a stone ground mustard sauce, mashed potatoes and seasonal vegetables)

**Cherry BBQ Bison Ribs | 40**

(Served with mashed potatoes and seasonal vegetables)

**Pan Fried Char Filet with Shrimp and Nantua Sauce | 45**

(Served with aromatic garlic rice and seasonal vegetables)

**Venison and Quail Duo | 46**

(local wild cranberry sauce, mashed potatoes and seasonal vegetables)

**Tournedos of Bison Tenderloin and Chicken Supreme Normandy | 50**

(served with mashed potatoes and seasonal vegetables)

• All prices are subject to 5% GST • 18% Service Charge will be added to groups of 8 or more •