

## **APPETIZERS**

#### SEAFOOD CHOWDER BOWL \$16 | CUP \$12

Thick and creamy with arctic char, scallops, shrimp and crab

#### CAESAR SALAD \$13 | HALF \$9

crisp romaine tossed with caesar dressing, croutons, bacon bits and parmesan cheese

#### MIXED NORTHERN SALAD \$16 | HALF \$10

Mixed northern greens with strawberries, raspberries, goat cheese, maple candied pecans, & blueberry vinaigrette

#### CALAMARI \$15

Breaded and fried, served with our house made tzatziki sauce

#### SWEET POTATO FRIES \$8

Basket of sweet potato fries with aioli dipping sauce

### SALT + PEPPER DRY RIBS \$16

Served with BBQ dipping sauce

# ARTISAN SMOKED MEAT AND CHEESE PLATTER \$22

Domestic artisan cheeses, smoked and cured meats, house made bison terrine, chicken terrine, gherkins, blueberry chutney, brioche and crackers

#### MOUNTAIN OF NACHOS \$16 | HALF \$10

Layered with tomato, green onion, bell pepper, black olives, jalapeno and a blend of cheese and served with salsa and sour cream ADD CHICKEN \$5 | ADD ELK CHILI \$6

#### CHICKEN WINGS \$16 | HALF \$9

12 wings served with ranch or blue cheese dipping sauce. Choose from:

HOT | BBQ | HONEY GARLIC SALT + PEPPER

Additional dips or sauces for all menu items \$1 per portion

# **ENTREES**

ALL SANDWICHES EXCEPT FOR SLIDERS ARE SERVED WITH YOUR CHOICE OF FRIES, GARDEN SALAD OR SOUP. **SUBSTITUTE** SEAFOOD CHOWDER FOR \$4, SWEET POTATO FRIES FOR \$3 OR CAESAR SALAD FOR \$2.50

#### TRADERS STEAK SANDWICH \$22

7 oz. steak on a fresh baguette with garlic aioli topped with crispy onions

#### TRADERS CLUBHOUSE \$18

Grilled chicken breast and bacon on toasted multigrain with lettuce tomato and mayo

#### EXPLORER'S FISH + CHIPS \$22

Arctic char and whitefish lightly beer battered and served with tartar sauce

#### BACON MUSHROOM CHEESEBURGER \$18

Topped with crisp bacon, sautéed mushrooms and a cheddar mozzarella cheese blend

# SPAGHETTI WITH HOUSE SMOKED SALMON \$20

Heirloom tomatoes, shallots and asparagus in a creamy dill sauce topped with baby kale

#### CHERRY BBQ PULLED WILD BOAR \$19

With pickled cabbage, lettuce and tomatoes on house made brioche bun

#### BOMBAY LAMB BURGER \$19

8 oz patty grilled to your liking, topped with spicy mango chutney, cucumber raita, lettuce and tomato

# OPEN FACED HICKORY SMOKED TURKEY SANDWICH \$19

On house made potato bread with caramelized onions, peppers, apples, baked with Township Abby cheese

#### VEGETARIAN RISOTTO \$20

Served with mushrooms, asparagus and spinach. Topped with arugula, cherry tomatoes and grated white cheddar ADD CHICKEN \$5 | ADD PRAWNS \$14

## **RICE + NOODLE BOWLS**

#### ORANGE TERIYAKI CHAR BOWL \$21

Jasmin rice, daikon radish, cucumber, cabbage, red peppers, macadamia nuts, orange teriyaki glaze and toasted sesame seeds

#### CHIMICHURRI LAMB BOWL \$20

Quinoa, baby gem tomatoes, sweet corn, sunflower seeds, chimichurri, corn tortilla chips and cilantro

#### VINDALOO CURRY CHICKEN BOWL \$18

Hot and sour aromatic curry, roasted garlic infused basmati rice, mint raita and naan

#### SZECHUAN BEEF BOW \$20

Shanghai noodles, bok choy, carrots, sweet peas, spicy Szechuan pepper sauce, toasted sesame seeds, crispy shallots and cilantro

### THAI GARDEN BOWL \$15

Lime leave-lemongrass infused sesame Broth, rice noodles, bock choy, carrots, broccoli, baby gem tomatoes, green onions toasted peanuts, and cilantro

ADD PRAWNS \$10 | ADD CHICKEN \$7

