

MENU



STARTERS & SHARABLE PLATES

SOUP OF THE DAY CUP \$6 The kitchen team creation, made fresh daily served with garlic bread	NOT YOUR AVERAGE CAESAR SALAD \$12 Artisan grilled romaine house made dressing cheese croutons shaved parmesan pork belly chive oil ADD CHICKEN \$5
RABBIT FOOD SIDE \$6 House mix greens tomato carrots cucumber pea shoots choice of house made dressing GF DF V VG MEAL SIZE W/ GARLIC TOAST \$12 ADD CHICKEN \$5	CLASSIC CAESAR SALAD Romain lettuce house made dressing cheese croutons shaved parmesan pork belly SIDE SALAD: \$6 MEAL SIZE: \$12 ADD CHICKEN: \$5
HAYSTACK SALAD \$17 House mix greens roasted corn tomato fried corn tortilla chips spicy pecans honey siracha chicken strips tossed in house made ranch dressing	PROPER POUTINE \$10 Heaping plate of our ranch cut fries asiago cheese house cheese mix cheese curds gravy ADD PULLED PORK \$5
ELK SPRING ROLLS \$12 Seasoned elk meat caramelized onions aged cheddar crispy roll served with Saskatoon berry aioli & petit salad	RIB FINGERS \$17 Juicy strips of pork served with Jack Daniels BBQ sauce GF
CHARCUTERIE BOARD \$30 Chef's selection of cured meats pickled vegetables fine cheeses with toasted pretzel bites	STUFFED YORKSHIRES \$12 Shaved prime rib au jus boursin cream cheese horseradish aioli crispy onions
PARM FRIES \$10 Hand cut ranch fries parmesan cheese rosemary garlic oil garlic aioli GF V	CAULIBITES \$13 Fried caulibites tossed with hoisin sesame ginger sauce GF DF V VG
CRISPY CHICKEN WINGS \$15 Crispy fried tossed in your favourite sauce served with veggies & dip Choice of sauce: 911, BBQ, Asian sesame, garlic parmesan, sweet chilli, salt & pepper, honey hot GF	YAM FRIES \$12 Crispy yam fries garlic aioli DF V
	CRACKLING PIGGY PUFFS \$6 Crispy fried tossed in your favourite seasoning Choices: salt & vinegar, salt & pepper, dill pickle, white cheddar, sour cream & onion, all dressed GF DF

MENU



BURGERS & SANDWICHES Served with soup, salad or fries

ELK BURGER

\$20

Handcrafted patty | Saskatoon berry aioli | bacon jam | lettuce | tomato | smoked applewood cheddar | pretzel bun

BIG SCHOTT BURGER

\$19

Handcrafted patty | pulled pork | bacon | bacon jam | lettuce | tomato | smoked applewood cheddar | caramelized onion | pretzel bun

RANCH HOUSE BURGER

\$15

Handcrafted patty | pretzel bun | lettuce | tomato | caramelized onion | mayo

BEYOND BEEF BURGER

\$15

Handcrafted patty | pretzel bun | lettuce | tomato | caramelized onion | mayo | yam fries | pretzel bun V

CHICKEN CLUBHOUSE

\$17

Chicken breast | lettuce | tomato | garlic aioli | candied bacon | applewood cheddar | capicola | pretzel bun

THE POSH PIG

\$16

Classic grilled cheese | bacon | pulled pork | Monterey jack cheese | smoked applewood cheddar | marble rye grilled in maple butter

* Lettuce wraps may be substituted on all burgers.

ADD ONS:

Fried egg, bacon, cheese, bacon jam, gravy, cornbread, 2 biscuits: \$2

UPGRADES:

Potato salad, Caesar salad, coleslaw, yam fries, parm fries: \$2
Poutine, caulibites: \$5

COMFORT FOODS & DINNER PLATES

COUNTRY FRIED CHICKEN

\$20

Chef blend of herbs & spices | tossed in honey siracha | served with country potato salad | seasonal vegetables | cornbread

BALSAMIC GLAZED PORTOBELLA

\$18

Balsamic glazed grilled portobella | on a bed of succotash | petit salad | chive oil GF DF V VG

BBQ RIBS PLATTER

Tender BBQ ribs | roasted potatoes | sautéed vegetables | coleslaw | served with cornbread

1/2 Rack \$18

Full rack \$29

ELK BOLOGNESE

\$22

Elk meat sauce | pasta | asiago cheese | served with garlic bread

RANCH HOUSE STEAK DINNER

\$24

8oz centre cut sirloin | seasoned & grilled to your specifications | roasted potatoes | sautéed vegetables GF DF

BEEF SHORT RIBS

\$25

Slow braised rib | double mushroom risotto | seasonal vegetables GF

LOBSTER MAC 'N CHEESE

\$18

Lobster | house made 5 cheese sauce | topped with garlic panko crumbs | served with garlic bread



Gluten free



Dairy Free



Vegetarian



Vegan