



STARTERS & SHARABLE PLATES

HEARTY BEEF BARLEY CUP 7
 Chef's take on a classic guaranteed MEAL 14
 to warm the soul | Served with garlic toast

SOUP OF THE DAY CUP 6
 The kitchen team creation, made fresh daily |
 Served with garlic toast

RABBIT FOOD 12
 House mix greens | Tomato | Carrots |
 Cucumber | Pea shoots | Choice of house
 made dressing ADD CHICKEN 5
 DF V VG GF STARTER 6

CRISPY CHICKEN WINGS 17
 Crispy fried chicken wings | Tossed in your
 favourite sauce | Served with veggies & dip
Choice of: 911, BBQ, Asian sesame, garlic
 parmesan, sweet chili, salt & pepper, honey hot,
 honey garlic GF

STUFFED YORKSHIRES 12
 Shaved prime rib | Au jus | Boursin cream
 cheese | Horseradish aioli | Crispy onions

CHARCUTERIE BOARD 30
 Chef's selection of cured meats | Pickled
 vegetables | Fine cheeses | Toasted pretzel
 bread

PARM FRIES 10
 Ranch cut fries | Parmesan cheese |
 Rosemary garlic oil | Garlic aioli GF V

BRUSSEL SPROUTS 14
 Grilled brussel sprouts | Caramelized onions |
 Pork belly | Spicy pecans DF GF

SASKATOON BAKED BRIE 15
 Phyllo wrapped brie | Saskatoon compote |
 Grilled crostini VG

NOT YOUR AVERAGE CHICKEN CAESAR SALAD 17
 Artisan grilled romaine | Chicken breast | House
 made dressing | Cheese croutons | Shaved
 parmesan | Pork belly | Chive oil

HAYSTACK SALAD 17
 House mix greens | Roasted corn | Tomato |
 Fried corn tortilla chips | Spicy pecans | BBQ
 chicken strips | Tossed in house made ranch
 dressing

PROPER POUTINE 12
 Heaping plate of our ranch cut fries | Asiago
 cheese | Cheese curds | Gravy
 ADD PULLED PORK 5

RIB FINGERS 17
 Juicy strips of pork ribs | Tossed in Jack Daniels
 BBQ sauce DF GF

ELK SPRING ROLLS 14
 Seasoned elk meat | Caramelized onions | Aged
 cheddar | Crispy roll | Served with Saskatoon
 berry aioli & petit salad

CAULIBITES 13
 Fried caulibites | Tossed with hoisin sesame
 ginger sauce DF V VG

GF Gluten Free	DF Dairy Free	VG Vegetarian	V Vegan
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BURGERS & SANDWICHES Served with soup, salad or fries

ELK BURGER	20	CHICKEN CLUBHOUSE	18
Handcrafted elk patty Potato scallion bun Saskatoon berry aioli Bacon jam House mix greens Tomato Caramelized onions Smoked applewood cheddar		Chicken breast House mix greens Tomato Garlic aioli Candied bacon Smoked applewood cheddar Capicola Potato scallion bun	
BISON BURGER	21	THE POSH PIG	18
Handcrafted bison patty Potato scallion bun Saskatoon berry aioli Candied bacon Tomato House mix greens Caramelized onions Smoked applewood cheddar		Classic grilled cheese Bacon BBQ pulled pork Smoked applewood cheddar Rye bread grilled in maple butter	
RANCH HOUSE BURGER	15	*Lettuce wraps and house made veggie burger may be substituted on all burgers.	
Handcrafted beef patty Potato scallion bun House mix greens Tomato Caramelized onion Garlic aioli		ADD ONS:	2
UPGRADE TO A BIG SCHOTT BURGER	ADD 6	Fried egg, Bacon, Cheese, Bacon jam, Gravy, Cornbread, Garlic bread	
Includes: Bacon Pulled Pork Bacon Jam		UPGRADES:	
SCHOTT'S BLT	18	Potato salad, Caesar salad, Coleslaw, Yam fries, Parm fries:	2
Candied Bacon Avocado aioli Chive marinated tomatoes House mix greens Potato scallion bun		Poutine, Caulibites:	5

COMFORT FOODS & DINNER PLATES

COUNTRY FRIED CHICKEN	21	RANCH HOUSE STEAK DINNER	8 oz 24
Chef blend of herbs & spices Served with country potato salad Seasonal vegetables Cornbread		Centre cut sirloin Seasoned & grilled to your specifications Roasted potatoes Sautéed vegetables	10 oz 28
BEEF TENDERLOIN	28		GF DF
6oz AAA Tenderloin Parsnip and yukon mashed Seasonal vegetables Blue cheese butter		BISON SHORT RIB	26
ARCTIC CHAR	26	Slow braised rib Sweet pea risotto Seasonal vegetables	GF
Pan fried Char Seasonal vegetables Creamed leek potatoes Petit salad		BBQ RIBS PLATTER	22
RANCH HOUSE CHOP	24	Tender BBQ ribs Roasted potatoes Sautéed vegetables Coleslaw Cornbread	
10 oz bone in pork chop Parsnip and yukon mash potato Seasonal vegetables Caramelized onion and apple jus		SEAFOOD PASTA	22
LOBSTER MAC 'N CHEESE	22	Grilled shrimp and scallops Lemon garlic butter Chive oil Angel hair pasta Capers House mix herbs Garlic toast	
Lobster House made 5 cheese sauce Topped with garlic panko crumbs Served with garlic toast		CHEF PLANT POWER INSPIRATION	20
ADD ONS:		Chef's weekly vegetarian power bowl creation ask your server for details	
Sautéed mushroom & onions	3	DF V VG GF	
Grilled garlic shrimp	5		
Sweet pea risotto	3		
Yukon & parsnip mashed	3		