

## STARTERS

**CHARCUTERIE BOARD** (GF) 19¾  
prosciutto, genoa, calabrese, smoked cheddar, blue cheese, manchego, marinated olives, sweetie drop peppers, roasted garlic, sundried tomato miscela, gherkins, derrick dills, pepper jelly, dijon, artisan cracker

**CHICKEN WINGS** (GF) (H) 15¾  
carrot sticks, choice of franks hot, bbq, teriyaki, salt & pepper, lemon pepper, mango habanero, maple bacon, dry bbq, dry buffalo, dry sriracha

**CHICKEN FINGERS** (GF) (H) 16½  
4 breaded chicken fillets, plum sauce + side

**CHIPS & DIP** (GF) (H) 11¾  
house fried, creamy onion dip, choice of salt & pepper, dry bbq, dry buffalo, maple bacon, mango habanero, dry sriracha

**KOREAN BEEF RIBS** 16¾  
4-hour braised korean spiced beef ribs, kalbi bbq glaze, green onion, sesame seeds

**NACHOS** (GF) (H) 16¼  
house fried corn tortilla chips, cheddar monterey blend, fresh tomatoes, black olives, jalapenos, green onion, salsa, sour cream, guacamole

+ nacho beef or grilled chicken breast 6

**PEAR & PROSCIUTTO FLATBREAD** 16¼  
fresh pears, prosciutto, sweet red onion marmalade, arugula, goat cheese, balsamic drizzle

**PEROGIES** 13¾  
mundare perogies, garlic kubasa, green onion, sour cream

**PRETZEL BITES** (H) 11¾  
butter brushed mini pretzel bites, coarse salt, d's bees honey mustard

**SHRIMP TACOS (3)** (GF) 17¾  
tequila lime sautéed shrimp, shredded cabbage, cilantro pepita, guacamole, fresh pico de gallo, valentina drizzle, fresh lime

## SALADS & SOUP

**AHI TUNA POKE BOWL** (H) 25¾  
miso soy ahi tuna poke, green bamboo rice, roasted mango, carrots, quick pickled cabbage, avocado, pickled ginger, bean sprouts, nori flakes, crispy fried onion, yuzu ginger dressing

**SALMON COBB** (GF) (H) 24¾  
blackened 4oz salmon filet, hard-boiled egg, crisp romaine, toasted corn, cherry tomatoes, red onion, avocado, bacon bits, crumbled feta, house-made green goddess dressing

**WARM WINTER SUPER SALAD** (GF) (H) 19¾  
spiced maple roasted sweet potato, baby kale medley, organic farro, fresh apple, avocado, goat cheese, ninja radish, toasted walnuts, pumpkin seeds, cherry black garlic vinaigrette

**CAESAR SALAD** (GF) (H) 12½  
romaine, asiago, herb croutons, creamy caesar dressing, garlic bread

**GREENS SALAD** (GF) (H) 12½  
artisan greens, tomato, cucumber, carrots, dried cranberries, pumpkin seeds, feta cheese

**FRENCH ONION SOUP** 12¾  
caramelized 5 onion blend, sherry scented beef broth, herb crouton, swiss & asiago cheese, puff pastry dome

**CHEFS DAILY SOUP CREATION**  
Bowl 7 Cup 4

## MAINS & HANDHELDS

**CHEF'S STEAK SANDWICH** (GF) 23¾  
aaa west coast cut alberta striploin, house baked italian garlic toast, battered onion ring, derrick bbq butter + side

**THE DERRICK BURGER** (GF) (H) 19¼  
beretta farms organic antibiotic free beef patty, irving farms' back bacon, cheddar cheese, lettuce, tomato, onion, pickle, mustard, mayo, brioche bun + side

**BEYOND BURGER** (GF) (H) 19¼  
plant based burger patty, brioche bun, lettuce, tomato, onion, pickle, ketchup, mustard + side

**THE DERRICK CLUBHOUSE** (GF) 18¾  
montreal smoked turkey breast, crisp thick cut alberta bacon, lettuce, tomato, cheddar cheese, d's bees honey mustard, mayo, multigrain loaf + side

**REUBEN SANDWICH** 19¾  
montreal smoked meat, marble rye, swiss cheese, russian aioli, sauerkraut, grainy dijon, + side

**QUESADILLA** (GF) (H) 17¾  
grilled chicken breast, bell & poblano peppers, red onions, stewed tomato, cheddar monterey blend, grilled flour tortilla + side

**CHIPOTLE HONEY CHICKEN SANDWICH** (H) 17¾  
crispy fried chicken breast, d's bees honey chipotle bbq sauce, creamy mustard coleslaw, butter pickles, red onion, toasted brioche bun + side

**ALL DAY BREAKFAST** (GF) (H) 15  
two organic eggs, choice of thick cut alberta bacon, organic lethbridge pork sausages or beyond sausage, savoury country style hashbrown, choice of toast

**WOK BOWL** (GF) 18¾  
asian vegetable medley, citrus hoisin sauce, bean sprout, green onion, toasted cashews

choice of: ginger chicken, ginger beef, shrimp  
choice of: steamed rice or noodles

**BUTTER CHICKEN** (GF) (H) 23½  
indian spiced chicken thighs, authentic butter chicken sauce, steamed basmati, garlic naan bread

**PECAN CRUSTED SALMON** (GF) (H) 27¾  
atlantic salmon filet, panko pecan crust, wild rice pilaf, green beans, glazed carrots

**CAJUN CHICKEN** (GF) (H) 25¾  
cajun blackened double chicken breast, pineapple poblano salsa, garlic mashed potato, green beans, glazed carrots, jalapeno corn fritter

**BRISKET MAC** (H) 25¾  
smoked cheddar & gouda cream, crispy fried onions, bacon, kansas city 30 hour bbq beef brisket, jalapeno corn fritter

**TENDERLOIN FILET** 32¾  
grilled alberta aaa tenderloin filet, cherry wild mushroom demi, barley sweet pea risotto, confit cipollini, green beans, glazed carrots

## SIDES

FRENCH FRIES CAESAR SALAD GREEN SALAD SOUP  
SWEET POTATO FRIES +2 WAFFLE FRIES +2