



# ROUGHNECKS MENU

## APPETIZERS

<b>KALE CAESAR SALAD</b> <i>Candied bacon, shaved parmesan, brown butter croutons</i>	19	<b>PORK BELLY BURNT ENDS</b> <b>DF</b> <i>Maple bourbon glaze</i>	20
<b>STEAMED VEGETABLE GYOZA</b> <b>DF</b> <i>Sake and mirin soy, sesame seeds, green onions</i>	15	<b>CRISPY FRIED CHICKEN WINGS</b> <i>Boursin cheese dip</i>	22
<b>CRISPY SMASHED BABY POTATOES</b> <b>V</b> <i>Aji casero, chipotle aioli</i>	15	<b>Choice of one of the following flavours:</b> <i>Whiskey BBQ Sauce</i> <i>Honey Hot</i> <i>Sea Salt and Pepper</i> <i>Lemon Pepper</i>	

## FAMILY STYLE PLATTERS

SERVES TWO

<b>STEAK FRITES</b> <i>10 oz striploin, truffle parmesan and herb fries, rosemary jus, balsamic dressed greens</i>	35	<b>STRAWBERRY CHIPOTLE BBQ PORK RIBS (FULL RACK)</b> <b>GF</b> <i>Warm potato salad, grilled broccolini</i>	36
<b>CHICKEN FRICASSEE</b> <b>GF</b> <i>Wild mushrooms, pearl onions, confit fingerling potatoes</i>	32		

## INDIVIDUALS

CHOICE OF TRIPLE COOKED TRUFFLE SALTED FRIES OR ARTISAN GREENS

<b>HULKING HOT DOG</b> <b>DF</b> <i>Salsa rosada, creamy slaw, pineapple chunks, crush chips</i>	18	<b>ALMIGHTY BEEF BURGER</b> <i>Candied bacon, avocado, fried egg, havarti cheese, lime chipotle aioli, brioche bun</i>	24
<b>PORK BIRRIA TACOS (3 PC)</b> <i>Consommé, pico de gallo, mozzarella cheese</i>	22	<b>PRIME RIB BEEF DIP</b> <i>Slow roasted Alberta beef, caramelized onions, sautéed mushrooms, horseradish aioli, white cheddar, demi baguette, au jus</i>	24
<b>LOADED CHICKEN AL PASTOR QUESADILLA</b> <i>Diced tomatoes, green onions, shredded nacho cheese, sour cream, fire roasted salsa</i>	18	<b>ALL DRESSED VEGGIE BURGER</b> <b>V</b> <i>Honey sriracha vegan mayo, kimchi, tempura sweet potato, sautéed garlic mushrooms, havarti cheese, brioche bun (Gluten-Friendly option available)</i>	22

## DESSERTS

<b>BASQUE BURNT CHEESECAKE</b> <i>Raspberry coulis, vanilla bean ice cream</i>	10	<b>BANOFFEE PIE</b> <i>Shaved chocolate, sea salted butterscotch sauce</i>	10
<b>CINNAMON POWDER CHURROS</b> <i>Dulce de leche</i>	10	<b>SELECTION OF ICE CREAM AND SORBETS</b> <b>GF</b> <i>Fresh fruit coulis, seasonal berries</i>	10

**GF** GLUTEN-FRIENDLY **DF** DAIRY-FRIENDLY **V** VEGETARIAN

Executive Chef Brandi McLean | Restaurant Chef Daniel Romero | Saddleroom Manager Roberta Funk-Saitta