



Roosters Lunch

To 4:00 PM - "Let's Eat!"

Artwork by Linda Jones

Starters

Mussels: Served in a White Wine Cream Sauce with sourdough slices 19

Charcuterie Board: Local Meat + Cheese Board Featuring Flaming Chorizo 24

Alix Chips: Heaping basket of locally produced potatoes sliced fresh in house and served with house made **Roasted Red Pepper Aioli** for dipping (G) 11

Flaming Duck Wings: Sour Cherry Whiskey Glazed (flared tableside) (G) 17

Wood Fired Wings: Choose from these 4 Amazing Flavours (G)

- Mexican Hot Sauce
- Korean BBQ
- Curried Maple
- Salt n Pepper

w/gravy for dipping
Delicious Skillet 14



Soups + Salads

Huge Chicken Noodle Soup Bowl with Roasted Chicken and Rice Noodles, Alfalfa Sprouts + Hot Sauce on the side (G) 12

Beet + Watermelon Salad (G) 17 + **Shrimp** 9

Smokey Dressed Caesar with Tequila Chicken 22

Delicious Fish

Beer Battered Fish + Chips 1 Pce 19
add 1 more for 7

Fish Tacos Soft shell tacos with Deep Fried Haddock 16

Steak Sandwich

Korean BBQ w/KimChi 23
Argentinian Flavours 21
Curried Maple 23

Just for Kids :)

Mac N Cheese
Chicken Fingers N Fries
Pizza Slice
Pop + Dessert Are included :)
Choice just \$5

Daily Feature!!!

Burger + Pizza (slice) + **Beer** (or Bev) Only \$20 choice of side included

Add Cheese 2 Bacon 3
mug size your beer 2.5

Your choice of Beef, Bison, Elk, Chicken or Vegetarian Burger

Nobody makes a better burger than you. Load your bun with YOUR choices from our fully stocked condiment bar!

Burger Bar and a Side 14.95
or
Pizza Bar and a Side 14.95

Side Choices

Beet + Watermelon Salad
Caeser Salad
French Fries

Dessert :)

Saskatoon Rum
Strawberry Rhubarb
Maple Whiskey Apple
Slice w/ice cream 9
Whole Pie for sharing or taking home 28
Dark Chocolate Mousse (G) 9

Roosters Wood Fire + Smoke-Dining After 4:00

Appetizers

Delicious House Cut Alix Farm potatoe chips w/Roasted Red Pepper Aioli for dipping (G) 11

Baked Goat Cheese served in a tomatoe sauce with bread for dipping 17

Charcuterie Board - Local meats and cheeses served with Balsamic Mustard featuring Sambuca Flamed Chorizo 24

Flaming Duck Wings: Sour Cherry Whiskey Glazed-flared tableside(G) 17

Smoking Fire Baked Oysters Served with hickory smoke 19

Mussels served in a white wine cream sauce 19

Wood Fired Wing Skillet Choice of

- Curried Maple
- Mexican Hot Sauce
- Korean BBQ
- Salt n Pepper w/gravy Skillet 14

Salads

Beet + Watermelon - Crisp, Fresh and Refreshing (G) 17 Add Shrimp for 9

Smokey Caesar Crisp lettuce topped with Popped capers, smoky dressing and Tequila Chicken 22

Wood Fired Pizzas

Fresh from the Forno Oven Original Ranch Approved Pepperoni 17/24

Meat Eaters Deluxe 24/32

Tomato Fresh Basil + Goat Cheese 18/27

Ham + Pineapple 18/27

Pizzas for Grown Ups

Delicious deep fried pizza crusts topped with the finest toppings and fire roasted to finish-add a salad or fries for just 7

Marinated Mushroom Red Wine Marinated Garlic Mushrooms, Aged Cheddar, Feta + Truffle Oil 24

Butter Poached Lobster: Lobster, Avocado, Bacon + Aged Cheddar 27

Fig + Lamb Saskatoon Mint Gastrique, thinly sliced Lamb + Caramelized Onions with Fig to sweeten 26

Drunken Duck Duck Breast with Feta + Sour Cherry Whiskey Sauce 27

Burgers fries/salad incl Beef Lovers Naked Burger with Cheese + Bacon 18
Bison + Boar Bacon 22
Elk + Saskatoon 19
Argentinian Chicken 18



Kids Only \$5 :)

Kids pizza or Mac n Cheese or Chicken Fingers n Fries

Ice Cream and Pop Incl

Local Chicken

Choice chickens from our local producer... Free Running (of course) all served with baby potatoes and beautiful farm fresh vegetables (also local)

Wood Fired Chickens for 2

Sour Cherry Whiskey Pomegranate lacquered Chicken for 2 fired tableside with Whiskey to finish and entertain 39 Single 23

Korean BBQ Roasted for 2 Deep Flavours served w/Kim Chi Slaw 38 Single 22

Smoking French Chicken for 2-Traditional French Chicken served under a smoking glass 39 Single 23

Tequila Fired Chicken for 2 Served with an entertaining flare tableside 39 Single 23

Steaks

Jack Daniels and Rickards Infused Ribeye finished with a maple glaze 56 Add Shrimp 9

Alberta Beef Tenderloin sooo good. Fire Grilled Beef served with roasted Cauliflower Puree and Fire Roasted Vegetables 42 Add Shrimp for 9

Line Caught Trout

Alberta Rainbow Trout-Pan Seared Trout served with Quinoa and Seasoned Wood Fired Vegetables 28 Add Shrimp for 9

Pie for Dessert :)

Ranch Baked Saskatoon Rum Maple Whiskey Apple Strawberry Rhubarb 9 w/ice cream

Whole Pie too full for dessert? take it home 28

Dark Chocolate Mousse 9