



STARTERS

Charcuterie Board	20
Gwinner's local artisan dried meats, selection of fine cheeses, fig jam, onion confit, pepperoncinis, pickled beans, hasselback loaf and blueberry ketchup	
Stuffed Yorkies	12
Three Yorkshire puddings filled with shaved AAA Alberta beef, au jus, and horseradish aioli	
Lemongrass Edamame Beans	6
Poached in lemongrass ginger broth and tossed in sea salt	
Calamari with homemade tzatziki	14
Spicy Pickle Sticks	7
Quartered dills & crispy panko breading served with homemade chipotle aioli dip	
Bruschetta with roasted garlic focaccia	5.5
Lobster Spinach Dip	13.5
Sundried tomatoes, artichokes, and cream cheese. Served with pita chips. <i>Vegetarian option available.</i>	
Dry ribs	9.5
Kosher salt, coarse pepper & garlic, bone-in side ribs, crudité & dip	
Szechuan Prawns 	11
Mildly spicy with salsa fresca and wonton crisps	
Portabella Mushroom Springrolls	9
Garden vegetables, Char siu sauce	
Mahi Mahi Tacos	15
Soft flour tortillas, apple & snap pea salad, arugula, salsa fresca, and cilantro sour cream	
Belgian Wit Curry Mussels 	17
Belgian Wit curry, mandarins, and garlic toast	
Seaside 	16.5
Mussels, clams, tiger prawns, white wine cream sauce, and garlic bread. <i>Make it an entrée with rice & vegetables - add \$6</i>	
Mushroom Risotto with English Peas	14
Crispy arugula garnish	
Hotchos	17
Lattice potato fries, diced sweet & banana peppers, green onions, melted cheese with miso mustard mayo. <i>Add chorizo chili - \$4 Add extra cheese - \$4</i>	
Guacamole with seasoned corn chips	5.5
Hummus	7.5
With toasted pita, Kalamata olives and crudité	
Sweet Fries with homemade roasted garlic aioli	7
Heid Out Poutine	10.5
Homemade gravy and real cheese curds. <i>Add pulled pork - \$4 Add chorizo chili - \$4</i>	
House Fries or Onion Rings	5
Add a homemade dip for \$1.00 Roasted Garlic Aioli, Chipotle Aioli, Miso Mustard Mayo, Sundried Tomato Aioli, or Blueberry Ketchup	

SOUP

Ask your server about our daily soups

Cup 5 | Bowl 6.5

SALAD

*Dressing: Orange Basil Vinaigrette, Balsamic Vinaigrette, Blueberry
Ginger Vinaigrette, Lemon Mustard Vinaigrette, Roasted Garlic,
Ranch, Bleu Cheese*

½ House - 5 | Full House - 8

½ Caesar - 8 | Full

Caesar - 13

Soup & Salad	11
One soup and house or caesar salad. Served with garlic toast	
Curry Quinoa Salad	15
Ancient grain quinoa, peppers, red onion, tomato, cucumber, Kalamata olives, feta and curried Greek vinaigrette	
Cobb Salad	15
Chicken, ham, bacon, boiled egg, carrots, cherry tomatoes, cucumber, and cheddar on mixed greens with roasted garlic dressing	
Pear & Blue Cheese Salad	14
Crisp greens, candied walnuts, toasted pumpkin seeds, and blueberry ginger vinaigrette	
Arugula & Beet Salad	13
Pickled gold & red beets, goat cheese, dried figs, and toasted quinoa with lemon mustard dressing	
Warm Roasted Root Vegetable Salad	10
Carrot, beet, rutabaga, yam and red onion, balsamic date vinaigrette, fresh arugula	
Add to Any Salad:	
½ Chicken Breast	4
3oz Kuterra Salmon 	5
5 Sauteed Prawns 	7.5

Flatbreads

Our 10" flatbreads are served on our homemade flatbread dough, sprinkled with olive oil. Our Margherita and Chicken and Brie are served without tomato sauce.

Margherita Flatbread	16
Olive oil, basil, marinated bocconcini cheese, tomato, basil	
Spanakopizza	16
Spinach, caramelized onions, cow feta, mozzarella and tomato sauce	
Chicken & Brie Flatbread	16
Arugula, fig jam, bacon & mozzarella. Great for sharing!	

SANDWICHES & BURGERS

*All served with your choice of Fries,
Soup or House salad.
Substitute with Caesar Salad or Sweet Fries for \$1.50.*

Blue Cheese Chicken Burger	15
Arugula, tomato and house pickled carrots	
Artichoke, Tomato & Spinach Quesadilla	15
Sundried tomato, mozzarella, cilantro sour cream, and salsa fresca	
AAA Alberta Beef Melt	15
Thin sliced AAA beef, brie cheese, beer battered onion rings, Portuguese bun, served with au jus	
Heid Out Burger	15
Hand-pressed charbroiled beef patty, cheddar cheese, Canadian back bacon, lettuce, tomato, ketchup, and homemade roasted garlic aioli	
Ultimate Big Foot Burger	21.5
Two hand-pressed beef patties, four slices of cheddar cheese, four slices of Canadian back bacon, onion rings, lettuce, tomato, pickles, ketchup, and homemade roasted garlic aioli	
Fisher Peak Club	16.5
Chicken breast, tomato, lettuce, Canadian back bacon, cheddar, and sundried tomato aioli on focaccia bread	
Black Bean Veggie Burger	14
Homemade veggie burger, banana pepper rings, apple & snap pea salad, sundried tomato aioli, and cilantro sour cream	
Nathan's Chorizo Chili Hot Dog	16
Green onion, banana pepper relish, cheddar, sour cream	
Greek Wrap	15
Couscous, spinach, cucumber, peppers, red onion, Kalamata olives, feta, greek vinaigrette	
Turkey Burger	13.5
Salsa fresca, apple & snap pea salad, and sundried tomato aioli on a focaccia bun	
Pulled Pork Reuben	14
Slow roasted in our homemade brown ale BBQ sauce, sauerkraut, Swiss cheese, grainy dijon, marble rye bread	
Certified Angus Steak Sandwich	22
8oz Certified Angus Beef sirloin, garlic toast, and onion rings	

We will do our very best to accommodate any dietary preferences or requirements.

*Gluten-free and vegan options available.
Please ask your server.*

Mains

Fish & Chips 🌊	14
One house beer battered cod, lemon caper & cilantro aioli <i>For extra fish, add \$6 per piece</i>	
Jaeger "Hunter" Schnitzel	15
House breaded pork, homemade wild mushroom cream sauce, homemade spätzle, and seasonal vegetables. <i>Make it a large schnitzel - add \$4</i>	
Curry Chicken Masala	22
South Indian masala spiced chicken breast & drumstick, garlic basmati rice, cilantro sour cream and toasted pita. Our cook, Raj's recipe from Madurai, India	
Chimichurri Salmon with Quinoa 🌊	25
6oz Kuterra Salmon filet, rustic chimichurri, crispy capers, seasonal vegetables	
10 oz Flame Grilled Ribeye	33.5
Flame grilled Certified Angus ribeye, goat cheese croquettes, seasonal vegetables, Yorkshire pudding, and natural jus	
Lemongrass Noodle Bowl	10.5
Lemongrass ginger broth, rice noodle, vegetables, seaweed salad and pickled beet ginger <i>Add 5 tiger prawns OR 4oz Certified Angus Sirloin - \$7.5</i>	
Pasta Carbonara	15
Mushrooms, bacon, cream reduction, and parmesan <i>Add 5 tiger prawns - \$7.5; Add ½ chicken breast - \$4</i>	
Herb Tomato Pasta	14
Simmered tomato, herb & vegetable sauce, and parmesan <i>Add 5 tiger prawns - \$7.5; Add ½ chicken breast \$4</i>	
Vanilla Mango Halibut Filet 🌊	32
6oz halibut filet, green pea risotto, beet fennel puree, vanilla mango vinaigrette, and 3 Crow Farms sunflower shoots	
Haloumi Roulade	17
Garam masala spiced grilled haloumi cheese, grilled eggplant, zucchini, pepper, warm quinoa salad, carrot cilantro coulis and balsamic syrup	
The Expense Account	56
Certified Angus Beef Ribeye, lobster ragout crepe, five garlic white Tiger prawns, goat cheese croquettes and seasonal vegetables	
Mediterranean Vegetables	14
Baby bell peppers, Indian eggplant, red onions, baby zucchini, Kalamata olives sautéed in extra virgin olive oil, oregano, topped with cow feta. Served with focaccia.	
<i>With 8oz Certified Angus Beef Sirloin Steak</i>	30
<i>With 6oz Kuterra Salmon</i> 🌊	27
<i>With 6oz Halibut Filet</i> 🌊	35
<i>With 6oz Chicken Breast</i>	22