



THE
SASKATOON
CLUB

TO START

Soup of the Day cup 4.50 bowl 6.50

Caesar Salad crisp romaine, cherry smoked bacon, garlic parmesan croutons, creamy homemade dressing with fresh lemon and shaved parmesan appetizer 7.95 entrée 9.95

House Salad mixed greens with carrot, cucumber, and roast red pepper with your choice of dressing: balsamic vinaigrette, sesame orange, champagne pear, or herb buttermilk appetizer 7.95 entrée 9.95
Add Tofu 5.00 Grilled Chicken 8.50 Ahi Tuna 8.00

Sesame Soy Beef Salad tender pieces of beef in a spicy soy sauce with cashews on sesame orange dressed kale crunch salad 18.95

Tuna Poke Bowl raw or seared Ahi Tuna, cucumber, radish, avocado, kimchee, edamame, red peppers, rice, and sesame orange dressing 19.95

Prairie Bowl with berries, chickpea and quinoa, pickled vegetables, cucumber, feta cheese and granola with preserved citrus vinaigrette 17.95

Add Tofu 5.00 Grilled Chicken 8.50 Ahi Tuna 8.00

APPETIZERS AND SNACKS

Crispy Vegetable Samosas with our famous raita dip 14.95

1 lb Plump Pine View Farms Chicken Wings with vegetable sticks and blue cheese dip. Hot, Thai, Tahiti Lime 15.95

Pakora Cauliflower hot sauce, served with creamy buttermilk dip 11.95

Fiesta Poppers mild and crispy filled with creamy cheese 9.95

Bruschetta grilled ciabatta, balsamic and shaved Padano cheese 10.95

Tempura Coconut Shrimp ponzu dipping sauce 13.95

Half Rack of Zesty Fried Ribs herb buttermilk dip 13.95

Feature Pizza of the Week 15.95

Classic Cheese Pizza tomato sauce and cheese blend 11.95

SANDWICHES served with soup, salad, or fries

Weekly Burger your server will advise you of this week's offering 19.95

Weekly Panini your server will advise you of this week's offering 16.95

Salmon Salad Sandwich on multigrain 16.95

Grilled Flat Iron Steak Sandwich with crispy onion rings on garlic herb ciabatta 19.95

ENTRÉES

Pine View Farms Chicken Schnitzel lightly breaded and baked with spätzle and mustard cream 25.95

Grilled 10 oz Dry Aged Striploin served with mashed potatoes and your choice of sautéed oyster mushrooms, red wine demi-glace or brandy peppercorn sauce 39.95

BBQ Rack of Ribs pork ribs finished with our very own prairie BBQ sauce, herb roasted potatoes 26.95

Featured Fish of the Day your server will advise you of this week's offering

DESSERTS 8.95

Chocolate Fudge Brownie chocolate ice cream and chocolate sauce

Seasonal Crème Brûlée shortbread cookie

Seasonal Fruit Crumble vanilla ice cream

Sundae four scoops of ice cream, whipped cream, sprinkles, peanuts, caramel, cherry

Ice Cream chocolate or vanilla, served by the scoop 2.00 per scoop