



THE
SASKATOON
CLUB

APPETIZERS

Seared Ahi Tuna sweet and spicy soy with kimchee, edamame, and potato puffs 14.95

Half Rack of Zesty Fried Ribs herb buttermilk to dip 13.95

Tempura Coconut Shrimp Thai chilli dipping sauce 13.95

Baked Tomato & Herbs topped with goat cheese and cashews served with grilled focaccia 12.95

Potato Cheddar Perogies onion, sour cream, homemade sauerkraut and bacon 12.95

Crispy Vegetable Samosas raita dip 12.95

Buffalo Chicken Wings vegetable sticks and blue cheese dip 15.95

SOUP

Soup of the Day cup 4.50 bowl 6.50

SALAD

Caesar Salad crisp romaine, cherry smoked bacon, garlic parmesan croutons, creamy homemade dressing with fresh lemon and shaved parmesan 7.50

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 7.50

ENTRÉES

Butter Chicken with basmati rice and grilled naan bread 24.95

The following entrées are served with seasonal vegetables

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

Moroccan Lamb Sirloin with lentil risotto 29.95

Braised Bison Short Rib rich red wine and wild mushroom sauce, garlic mashed potatoes 34.95

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

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

Grilled 8 oz Beef Tenderloin served with mashed potatoes and your choice of sautéed oyster mushrooms, red wine demi-glace or brandy peppercorn sauce 44.95

Grilled 14oz Prime Rib Steak served with mashed potatoes and your choice of sautéed oyster mushrooms, red wine demi-glace or brandy peppercorn sauce 46.95

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

DESSERTS 8.95

Flourless Chocolate Torte Chantilly cream, toffee crunch, berry compote and chocolate ice cream

Seasonal Fruit Crumble with vanilla ice cream

Crème Brûlée with shortbread cookie

Ice Cream three scoops 5.95



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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 7.50 entrée 9.50

House Salad mixed greens with carrots cucumbers and roast red pepper with your choice of dressing: balsamic vinaigrette, sesame orange or champagne pear, herb buttermilk or blue cheese

appetizer 7.50 entrée 9.50

Add Cajun or grilled Prairie Pride chicken to your salad 8.50

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

Crispy Chicken Liver Salad cherry smoked bacon, crisp apple, and fried sage over mixed greens with champagne pear vinaigrette 16.95

Tuna Poke Bowl served with your choice of raw or seared and cucumber, radish, avocado, kimchee, edamame, red peppers, rice and sesame orange dressing 19.95

All sandwiches are served with your choice of side salad, soup of the day or fries.

Salmon Salad Sandwich with celery, red pepper, green onion, and herb mayo on multigrain bread with lettuce 16.95

Beef Dip slow roasted beef on a garlic ciabatta bun with jus 17.95

Grilled Chicken Club Sandwich on homemade herb focaccia, pancetta bacon, herb mayo, tomato, and lettuce 17.95

Organic Beef Burger Avonlea cheddar, pancetta, herb mayo, lettuce, tomato on a soft pretzel bun 17.95
Add 6oz burger patty for 7.00 or a fried egg for 3.00

Buffalo Chicken Wrap mozzarella, herb buttermilk dressed coleslaw and cherry smoked bacon wrapped in a flour tortilla 18.95

Salami, Bacon and Sausage Pizza thin crust, tomato sauce and mozzarella 15.95

Weekly Fish Feature your server will advise you of this week's offering. Market price.

Tender Braised Organic Beef & Guinness Pie in a rich mushroom gravy topped with flaky pastry served with your choice of fries, mashed potatoes, or a side salad 19.95

Friday Only - Fish & Chips beer battered fillets of northern pike with crispy fries, coleslaw, and tartare 16.95

DESSERTS 8.95

Flourless Chocolate Torte Chantilly cream, toffee crunch, berry compote and chocolate ice cream

Seasonal Fruit Crumble with vanilla ice cream

Crème Brûlée with shortbread cookie

Ice Cream three scoops 5.95