



THE SASKATOON CLUB

Patio Menu

Club Favorites

Oysters, shallot and black pepper mignonette, lemon dozen 42 half dozen 21	
Seafood platter, oysters, tuna sashimi, shrimp cocktail, beet cured gravlax, white anchovy, fennel salad	30
Pork Ribs, garlic, lime, herb	18
Buffalo Chicken Wings, ranch dip, crudités	18
Tapas Plate, spinach artichoke dip, hummus salsa verde, olives, flat bread, crispy vegetables, ranch	22
Charcuterie, cured meats, house-made pickles, olives, fruit, crackers, nuts, hummus, mustard, flat Bread	27
Nachos, corn, black beans, shredded cheese, pickled peppers, black olives, green onion, salsa, sour Cream	19
Beef Tenderloin Carne Asada 45 Shredded Bison 10	
Grilled Chicken 8 Guacamole 6	
Shared Cheese Plate, rotating cheese selection, nuts, pickles, crackers, fresh & dried fruits	25

Happy Hour Menu (Half- Priced Appetizers 3pm – 6pm)

Potato Chips, truffle mayonnaise, buttermilk ranch and sriracha aioli	12
Cheese Toast, garlic butter, cheddar, and parmesan	9
Chicken Liver Paté, cassis, butter, bread, pickled mustard seed	16
Poutine, shoestring fries, house-made chicken gravy, cheese curds	9
add Truffle Aioli 3 add Pulled Bison 10	
Grilled Carrots, goat cheese, salsa verde, citrus, sunflower sprouts, pumpkin seeds, herbs	15
Tomato Caponata, grilled baguette, tomatoes, basil, capers, parmesan	18
Grilled Flat Bread, garlic cream, broccolini, tomatoes, basil, mozzarella, Schmigi mushrooms, truffle oil, greens	18
Shrimp Cocktail, prawns, cocktail sauce, lemon	19
Ahi Tuna Carpaccio, horseradish crème fraiche, herbs, lemon, capers, arugula, charred baguette	19

Happy Hours Drinks Special

Draft Beer; Great Western Original 16, Rotating 9 Mile	10
Wine (please ask our amazing server for selections)	10

full price shown

IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES
PLEASE BRING TO OUR ATTENTION AND WE WILL BE HAPPY TO ASSIST