

The Sportsman

lounge & grill



Dinner Menu

APPETIZERS

BONELESS DRY RIBS | 11

Lightly breaded and seasoned boneless ribs with your choice of sauce for dipping.

CLASSIC NACHOS | 12

Tri-coloured tortilla chips, shredded cheese, green onions, black olives, bell peppers, tomatoes and banana peppers. Served with sour cream and salsa. Choice of chicken, pulled pork or taco beef 5.

CHICKEN WINGS | 11

One pound of chicken wings tossed in your choice of sauce.

BAM BAM SHRIMP | 11

Tiger shrimp with a crispy coating fried golden and tossed in our creamy Thai sauce.



SALADS

*All salads are served with garlic toast.
Add garlic shrimp (\$6) or chicken or steak (\$5) to any salad*

CHIPOTLE CHICKEN BACON | 15

Fresh greens, tomatoes, green onions, black olives and shredded cheese finished with tender pieces of spicy chicken breast, smoky bacon and crushed tortilla chips. Served with a side of Santa Fe ranch dressing.

TACO SALAD | 15

Fresh greens, tomatoes, green onions, black olives & shredded cheese topped with crushed tortilla chips & seasoned beef with salsa & sour cream on the side.

THAI SHRIMP SALAD | 15

Crispy shrimp tossed in spicy Thai sauce, mixed with fresh greens, rice noodles, purple cabbage, cucumber, carrot, green onion, roasted cashews & with our sesame vinaigrette on the side.

GRILLED STEAK SALAD | 15

Tender steak bites served on a bed of greens with sautéed onions, peppers and mushrooms. Topped with crumbled feta cheese and house-made balsamic vinaigrette.

CLASSIC CAESAR SALAD | 11

Crisp romaine with our special recipe Caesar dressing, real bacon crumble & homemade croutons.

GARDEN SALAD | 10

Mixed greens topped with seasonal vegetables. Served with your choice of dressing.

SOUP 'N' SALAD | 11

Combine our soup of the day with a side garden salad and your choice of dressing.

SOUP OF THE DAY | 4.5

Ask your server about our homemade soup du jour.

STARTER SALAD | 4.5



BURGERS AND SANDWICHES

*All burgers and sandwiches served with a choice of Fries, Salad or Soup.
Substitute Potato Chips, Sweet Potato Fries or Onion Rings (\$1), or Poutine (\$2)*

All beef burgers are homemade!

MUSHROOM MOZZA BURGER | 14

Loaded with sautéed mushrooms, mozza cheese, lettuce and tomato served on a toasted bun.

GRIZZLY BURGER | 14

Our homemade patty with lettuce, tomato, aged cheddar, onions served on a toasted bun.

CHEDDAR BACON BURGER | 15

Topped with smoky bacon, lettuce, tomato and aged cheddar cheese served on a toasted bun.

Saskatchewan Grown Bison!

PEPPERCORN BISON BURGER | 15

Lean bison patty smothered in mozza cheese and peppercorn demi-glace served on a toasted bun.

Finished with caramelized onions, lettuce and tomato.

BACON CHEDDAR BISON | 16

Lean bison patty topped with BBQ sauce, smoky bacon, cheddar cheese, lettuce & tomato served on a toasted bun.

GRILLED CHICKEN CLUB | 15

Grilled chicken breast topped with smoky bacon, lettuce, tomato, mozza cheese and basil pesto mayo served on a toasted bun.

PULLED PORK | 14

Slow-braised smoky pork in Dijon BBQ sauce, topped with shredded cheese on a toasted bun.

BEEF DIP | 15

Slow-roasted beef braised in gravy and served on a toasted bun with au jus on the side for dipping.

CLUBHOUSE | 14

Tomato, smoky bacon, lettuce, aged cheddar and oven roasted turkey breast on toasted Texas bread.

FIRECRACKER BRISKET | 15

Smoky slow cooked beef brisket with sauteed onions, bbq sauce, shredded cheese & banana peppers, served on a toasted bun.



Please be advised that we are not a nut free or gluten free facility. Inform your server of any allergies or health concerns and we will do our best to accommodate your health requests. Please be advised that prices and availability may change without written or verbal notice.

ENTREES

*All entrées come with a choice of two sides,
a starter salad or soup and garlic toast.*



BABY BACK RIBS | 24

Tender slow-roasted pork back ribs barbequed and basted with your choice of sauce. Half Rack 20

RIB & CHICKEN COMBO | 23

A combination of a chicken breast and a ½ rack of back ribs charbroiled and basted in your choice of sauce.

PORK CUTLETS | 16

2 cutlets lightly seasoned and breaded then fried golden brown. Topped with gravy. One cutlet 14

RIBEYE | 28

A tender 10 oz AAA Canadian Ribeye charbroiled to order.

NEW YORK STRIPLAIN | 24

8 oz AAA NY striploin charbroiled to order.

SPORTSMAN STEAK SANDWICH | 19

6oz Sirloin charbroiled to order served open-faced on a grilled focaccia bread.

STEAK NEPTUNE | 26

8oz NY striploin charbroiled to order with garlic prawns and rich hollandaise sauce.

BREADED VEAL CUTLET | 19

Two breaded veal cutlets fried golden and smothered with gravy. One cutlet 16

LIVER AND ONIONS | 16

Tender liver pan-seared with sautéed onions.

CHICKEN BREAST | 17

Boneless chicken breast, charbroiled and basted with your choice of sauce.

CHICKEN NEPTUNE | 21

Grilled chicken charbroiled to order with garlic prawns and rich hollandaise sauce.

SASKATCHEWAN PICKEREL | 22

Lightly dusted and seasoned then pan-seared to a golden crisp perfection.

SHRIMP TWO WAYS | 21

Combination of sauteed garlic prawns and our signature Bam Bam shrimp tossed in a creamy thai sauce.

SANTA FE CHICKEN | 18

Boneless chicken breast topped with sautéed peppers, onions and mushrooms and finished with salsa and shredded cheese all served on a bed of rice.

Please note: this entrée does not come with a choice of 2 sides.

ENTRÉE SIDES

Baked Potato, Mashed Potato, Fries, Rice, Veggies & Coleslaw
Substitute Potato Chips, Sweet Potato Fries or Onion Rings (\$1),
or Poutine (\$2)

Sauteed Mushrooms 4





SPORTSMAN FAVOURITES

DRY RIBS & CAESAR | 15

Seasoned boneless ribs served with Caesar salad and garlic toast.

ASIAN NOODLE BOWL | 15

A blend of sautéed vegetables, rice noodles and tender chicken breast in a savoury Asian sauce.

Substitute garlic shrimp for \$4

TERIYAKI RICE BOWL | 15

Stir-fried chicken breast combines with seasonal fresh vegetables served hot on a bed of rice.

Substitute garlic shrimp for \$4

FRIED CHICKEN | 16

3 pieces of home-style breaded chicken served with fries and coleslaw.

CLASSIC FISH 'N' CHIPS | 14

Four pieces of battered pollock served with fries, coleslaw and tartar sauce.

EXTRAS

SEASONED BEEF, CHICKEN PULLED PORK | 5

GARLIC SHRIMP | 6 • BACON | 3 HAM | 3 •

CHEESE | 1 • SAUTÉED MUSHROOMS | 2

DRESSING CHOICES

Ranch, 1000 Islands, House, Balsamic Vinaigrette, French, Caesar, Italian

SAUCE CHOICES

Honey Garlic, Teriyaki, Sweet 'N' Sour, Greek, Bbq, Dijon Bbq, Spicy Thai, Hot Ranch, Honey Dill, Honey Mustard, Lemon Pepper

CHICKEN TENDERS | 14

Breaded chicken with your choice of dipping sauce. *

HOT HAMBURGER | 14

Homemade beef patty smothered in sautéed onions and gravy open-faced on Texas bread. *

HOT BEEF | 14

Slow-roasted beef open-faced smothered in gravy on Texas bread. *

** denotes served with a choice of Fries, Salad or Soup.*

Substitute Potato Chips, Sweet Potato Fries or Onion Rings (\$1), or Poutine (\$2)

FOR THE LIGHTER APPETITE

BURGER | 10

Homemade burger with aged cheddar on a toasted bun.

GRILLED CHEESE | 8

Choose aged cheddar or mozza cheese grilled golden brown on Texas bread.

CHICKEN TENDERS | 10

Breaded chicken tenders with your choice of dipping sauce.

FISH 'N' CHIPS | 10

Battered Pollock served with tartar sauce.

above selections are served with a choice of Fries, Salad or Soup. Substitute Potato Chips, Sweet Potato Fries or Onion Rings (\$1), or Poutine (\$2)

STRAWBERRY DREAM WAFFLE | 7

A ½ order of our Belgian waffle served with a side of strawberries & whipped cream.

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HOUSE WINE

*NAKED GRAPE – PINOT GRIGIO | 6

Fresh and crisp with juicy tropical fruit and citrus flavours. Pairs well with salad, seafood or just on its own!

*NAKED GRAPE – SHIRAZ | 6

Bold, jammy wine with rich blackberry and dark cherry flavours. Pairs well with grilled meats, pasta and burgers

BY THE BOTTLE

*ENIGMA – CABERNET SAUVIGNON | 37

Bold flavours of blackberry and black cherry with intriguing hints of brown spice, vanilla and espresso. Pairs well with tomato pastas and grilled beef.

*ALAMOS – MALBEC | 34

Dark cherry and blackberry flavours with a long and lingering finish. Pairs well with grilled meats and vegetables.

*ENIGMA – CHARDONNAY | 37

Rich flavours of baked apple and pear with hints of toasted oak, caramel and brown spice. Pairs well with fish, grilled chicken and potatoes.

*PORTILLO – SAUVIGNON BLANC | 34

Filled with delicate aromas of grapefruit, passion fruit, peach and other citrus and tropical fruit flavours. Pairs well with seafood and salads.

SPIRITS

ABSOLUT VODKA | WISERS WHITE | BACARDI RUM (White, Amber, Black) | CAPTAINS SPICED RUM BOMBAY GIN | JOSE QUERVO GOLD

Assorted specialty liquor (ask server for details)

SCOTCH/WHISKEY

DEWAR`S | 6.00/OZ

GLENFIDDICH | 8.00/OZ

JAMESON IRISH WHISKEY | 7.00/OZ



COCKTAILS

HARVEST SKY | 6.25

Spiced rum mixed with cranberry juice, Pepsi and a splash of lime juice.

CAESAR | 6.25

Absolut vodka, a dash of tobacco, a few more of Worcester sauce and filled with thick Clamato juice and rimmed with our own blend of spices.

PARALYZER | 6.25

Absolut vodka and Kahlua filled with Pepsi and milk.

TEQUILA SUNRISE | 6.25

Jose Quervo gold tequila with a combination of orange juice, 7-up and grenadine.

FUNKY MONKEY | 6.25

Kahlua and banana liqueur filled with milk and whipped cream on top

Have a favorite cocktail? Please ask your server and we will be more than happy to make it for you!!!

LIQUEURS

BAILEY`S IRISH CREAM | 5.00/OZ

AMARETTO | 4.50/OZ

DRAMBUIE | 5.50/OZ

GRAND MARNIER | 6.00/OZ

SOUTHERN COMFORT | 4.50/OZ

KAHLUA | 5.00/OZ

Specialty Coffees are available. Please ask your server for our selection.

