

MENU

Starters & Shareables

Nachos (v, v+) \$23

House-made tortilla chips, tomatoes, black beans, corn, jalapenos, green onions, cheddar & mozzarella, served with salsa & sour cream.

Add cajun chicken or taco beef - \$5

Calamari. \$22

Garlic, sea salt, cracked pepper, jalapenos, red peppers.

Choice of tzatziki or garlic mayo.

Prawn Cocktail \$19

5 jumbo prawns poached in lemon juice and peppercorns. Served with our house made cocktail sauce.

Tacos \$19

Lettuce, cucumber salsa, crème fraîche, avocado, green onions.

Choice of cajun chicken or blackened wild pacific ling cod.

Chicken Wings \$18

Choice of lemon pepper, salt & pepper, cajun, Frank's hot, honey garlic, sweet chili, blue moon, Thai peanut, BBQ, garlic chili.

Chicken Strips w/ Fries \$18

4 crispy chicken tenders with your choice of dipping sauce and fries.

Tuna Tataki (GF) \$16

Seared sesame-crust ed ahi tuna, pickled ginger, wasabi & ponzu.

Spinach and Artichoke Dip \$14

Cheddar, jack, parmesan, cream cheese, roasted garlic, tortilla chips.

Dry Ribs w/ Sweet Chili Sauce Price TBD

Onion Rings w/ Chili Aioli \$15

Cajun Fries w/ Lime Aioli. \$8

Small Caesar \$9

Small Artisan Greens \$8

Yam Fries w/ Chipotle Aioli \$8

Parmesan Fries w/ Garlic Aioli \$8

French Fries \$5

Burgers

Served with fries, soup, or house salad.

Substitute with: Caesar salad, parmesan fries, yam fries, onion rings, French onion soup or chowder. - \$4

Salmon Burger (GF) \$23

Panko crust ed house made Pacific salmon patty, tomato, red onion, mixed greens, lemon caper aioli.

Bacon Cheddar Burger \$22

Choice of house made beef patty, grilled chicken breast, Beyond Meat patty. Cheddar, lettuce, tomato, burger sauce.

Soup & Salad

Steak Salad \$34

6oz. sirloin, mixed greens, cheddar and jack cheese, candied pecans, sunflower seeds, shaved almonds, dried cranberries, ranch dressing.

Cobb Salad (v+) \$21

Lettuce, egg, jalapeno jack cheese, diced avocado, tomato, bacon, blue cheese crumble.

Add cajun chicken or crispy tofu - \$5

Taco Salad \$21

Romaine lettuce, avocado, tomatoes, beans and corn, cheddar, mozzarella, salsa, sour cream & tortilla chips.

Choice of taco beef or cajun chicken.

Classic Caesar Salad (v) \$19

Crisp romaine, parmesan, garlic herb croutons, caesar dressing.

Add garlic or cajun chicken - \$5

French Onion Soup \$10

Sherry infused French onion soup.

Seafood Chowder (GF) Bowl: \$12/Cup: \$8

Daily Soup Bowl: \$9/Cup: \$6

Ask your server for details!

Handhelds

Served with fries, soup, or house salad.

Substitute with: Caesar salad, parmesan fries, yam fries, onion rings, French onion soup or chowder. - \$4

Steak Sandwich. \$33

6oz. Canadian sirloin steak served on garlic toast topped with caramelized onions, sautéed mushrooms and a creamy peppercorn sauce.

Crispy Chicken Sandwich \$22

Corn Flake crust ed chicken, coleslaw, lettuce, tomato, chipotle aioli, bacon jam.

Beef Dip \$21

Roast beef, pretzel baguette, horseradish mayo, garlic butter, au jus.

Add onions, peppers, jack cheese and make it a Philly cheese steak! - \$4

Lakes Club \$21

Smoked turkey, bacon, avocado, lettuce, tomato, cranberry mayo, schiacciata bread

Mains

Grilled Wild Sockeye Salmon (GF) \$30

Lime cajun cream sauce, rice, onion, red pepper, signature cucumber salsa.

Bacon Jam Stuffed Chicken Breast \$29

Cheddar and jack cheese, spinach, wild mushroom cream sauce, roasted potatoes, seasonal vegetables.

Forty Creek Ribs (GF) \$28

Slow cooked baby back ribs in a bold BBQ sauce served with fries & coleslaw.

Hunter Chicken \$28

Grilled ¼ chicken with red pepper, red onion, bacon and mushrooms sautéed in a marinara gravy served with roasted potatoes & seasonal vegetables.

BBQ Pork Loin \$25

Pineapple salsa, roasted potatoes, seasonal vegetables.

Chicken Parmesan \$23

Panko crusted chicken breast, marinara, cheddar, mozzarella, fettuccine alfredo, parmesan, garlic toast.

Seafood Fettuccine \$22

Garlic prawns, scallops, red pepper, red onion, spinach, lemon butter cream sauce, tarragon, garlic bread.

Fish & Chips \$21

(1) 5oz. piece of beer battered wild Pacific ling cod, coleslaw, tartar sauce, served with fries, soup or salad.

Baked Spaghetti & Meatballs \$18

House made meat sauce, cheddar, mozzarella, parmesan, garlic toast.

Bowls

Coconut Curry Bowl \$21

Creamy coconut curry, rice, shredded carrots, roasted red peppers, cherry tomatoes, pineapple salsa, naan.
Choice of garlic chicken, garlic prawns or crispy tofu.

Spicy Thai Peanut Bowl (GF, V, V+) \$21

House peanut sauce, asian vegetables, bean sprouts, green onions, rice, sesame seeds, lime.
Choice of garlic chicken, garlic prawns or crispy tofu.

Crispy Tofu Bowl (GF, V, V+) \$19

Rice, crispy tofu, ginger soy vinaigrette, carrots, cucumber salsa, avocado, radish, pickled ginger, sesame seeds.

For the Kids

Cheeseburger & Fries \$15

Grilled Cheese \$11

Mac n Cheese \$10

Chicken Strips & Fries \$10

Happy Hour

Tuesday through Sunday: 3pm - 6pm + ALL DAY MONDAY!

Individual Nachos \$17

Blackened Cod Tacos \$15

Spinach and Artichoke Dip \$12

Chicken Wings \$11

Chicken Pot Stickers \$11

Onion Rings \$11

Chips and Guacamole \$9

Crispy Yam Fries \$7

Moscow Mule (1oz) \$9

Whiskey Sour (1oz) \$9

Lakes Caesar (1oz) \$9

Shafts (2oz) \$9

Russell Brewery Lager (20oz) \$6.50

House Red or White Wine (6oz) \$6.25

Well Highballs (1oz) \$6.25

(GF) Gluten Free (V) Vegetarian (V+) Can be made Vegan