

STARTERS

CHICKEN WINGS (GF) (H) 17¾
 carrot sticks, ranch dressing

choice of: franks hot, bbq, teriyaki, salt & pepper, lemon pepper, mango chipotle, maple bacon, dry sriracha, dill pickle, dry buffalo ranch

DRY RIBS 16¾
 bone in pork rib tail ends, cracked black pepper, sea salt, 'd's bees' honey mustard

SLIDERS 19¾
 4 alberta beef sliders, grilled bon ton rolls, chipotle bbq sauce, smoked cheddar, caramelized onions, dill pickle, house fried chips

SHRIMP TACOS (3) (GF) (H) 18¾
 tequila lime sautéed shrimp, shredded cabbage, poblano avocado crema, guacamole, fresh pico de gallo, fresh lime + valentina drizzle

NACHOS (GF) (H) SOLO SIZE 16¼ SHAREABLE 23¾
 house fried corn tortilla chips, cheddar monterey blend, fresh tomatoes, black olives, house pickled jalapenos, green onion, salsa, sour cream, guacamole
 + grilled chicken breast, crispy chicken or taco spiced beef 7

CHICKEN FAJITAS 19¾
 chili lime chicken breast, onion & poblano pepper medley, flour tortillas, aged cheddar, guacamole, sour cream, fresh pico de gallo, fresh lime

ITALIANO PIZZA 18¾
 calabrese, prosciutto, genoa, asiago, fior de latte, fire roasted tomato sauce, 'maybee apiaries' honey drizzle, fresh basil

CHICKEN FINGERS (GF) (H) 17½
 4 breaded chicken fillets, plum sauce + side

PEROGIES (H) 14¾
 mundare perogies, garlic kubasa, green onion, sour cream

PRETZEL BITES (H) 13¾
 butter brushed mini pretzel bites, coarse salt, 'maybee apiaries' honey mustard

CHIPS & DIP (GF) (H) 6¾
 house fried chips, creamy onion dip

choice of: salt & pepper, lemon pepper, mango chipotle, maple bacon, dry sriracha, dill pickle, dry buffalo ranch

SIDES

SHOESTRING FRIES CAESAR WEDGE SALAD GREEN SALAD SOUP
 BCJ POTATO SALAD SWEET POTATO FRIES +2 WAFFLE FRIES +2
 ONION RINGS +2 POUTINE +4 FRUIT CUP +2 STRAWBERRY CUP +4

MAINS & HANDHELDS

CHEF'S STEAK SANDWICH (GF) (H) 24½
 aaa west coast cut alberta striploin, sourdough garlic toast, battered onion rings, derrick bbq butter + side

PRIME RIB BEEF DIP (GF) 23¾
 slow roasted alberta aaa prime rib, caramelized onion, sauteed mushrooms, provolone cheese, toasted dutch crunch bun house-made horseradish aioli, house crafted beef jus + choice of side

THE DERRICK BURGER (GF) (H) 19¾
 fresh ground chuck beef patty, 'irving farms' hickory smoked side bacon, cheddar cheese, lettuce, tomato, onion, pickle, mustard, mayo, bon ton sesame bun + side

+ make it a beyond burger

THE DERRICK CLUBHOUSE (GF) 19¼
 montreal smoked turkey breast, thick cut 'irving farms' bacon, lettuce, tomato, cheddar cheese, 'maybee apiaries' honey mustard, mayo, toasted multigrain + side

CAJUN CHICKEN SANDWICH (GF) (H) 19¾
 grilled cajun blackened chicken breast, cheddar cheese, dutch crunch bun, garlic aioli, leaf lettuce, tomato, dill pickle, choice of side

DUCK BLT (GF) (H) 19¾
 quebec duck bacon, cherry merlot onion jam, lemon dijon arugula, truffle aioli, crisp tomato, sourdough loaf, choice of side

WOK BOWL (GF) (H) 21
 asian vegetable medley, citrus hoisin sauce, bean sprouts, green onion, toasted cashews

choice of: marinated chicken breast, marinated beef, shrimp, tofu
 choice of: steamed rice or noodles

BUTTER CHICKEN (GF) (H) 23½
 indian spiced chicken thighs, authentic house-made butter chicken sauce, steamed basmati, garlic naan bread

PENNE ALFREDO (GF) (H) 18¾
 prosciutto, green peas, wild mushrooms, grape tomatoes, barilla penne, creamy alfredo sauce, asiago, fresh herbs, sourdough garlic toast
 + grilled chicken breast, garlic prawns or 3oz salmon filet 7

ALL DAY BREAKFAST (GF) (H) 16½
 'morinville colony' farm fresh eggs, choice of thick cut 'irving farms' bacon, 'spolumbo's' maple pork sausages, ham steak or beyond sausage, savoury country style hashbrowns, fresh fruit cup, choice of toast

BONE IN RIBEYE (GF) (H) 49¾
 19oz cast iron seared bone in ribeye, roasted garlic & thyme butter, peppercorn sauce, garlic mashed potatoes, roasted beets & carrots. A great dinner for one or to share.

FILET & SHRIMP (GF) 39¾
 grilled 6oz alberta aaa tenderloin, creamy bomba jumbo prawns, grilled lemon, garlic mashed potato, roasted beets & carrots

SALMON FILET (GF) (H) 27¾
 banana leaf baked chinook salmon filet, kaffir lime & lemongrass relish, lime leaf sticky rice, green beans, zucchini, & tomatoes

CHICKEN BREAST (GF) (H) 25¾
 brined chicken breast, honey thyme tallow butter, roasted garlic & pearl onions, rosemary confit fingerling potatoes, green beans, zucchini, & tomatoes

SALADS & SOUP

STRAWBERRY STEAK SALAD (GF) 28¾
 sous vide flat iron steak, fresh strawberries, heirloom tomato, arugula, pickled red onion, fresh buratta cheese, evoo, toasted pistachios, balsamic drizzle, cracked pepper, fleur de sel

AHI TUNA POKE BOWL (H) 26¾
 miso soy ahi tuna poke, cucumber, green bamboo rice, roasted mango, carrots, quick pickled cabbage, avocado, pickled ginger, bean sprouts, nori flakes, crispy fried onion, yuzu ginger dressing, edamame

SALMON COBB (GF) (H) 25¾
 blackened 3oz salmon filet, hard-boiled egg, crisp romaine, corn, cherry tomatoes, red onion, avocado, 'irving farms' bacon bits, crumbled feta, house-made green goddess dressing

MED SALAD (GF) (H) 17¾
 crisp arugula, peruvian cucumbers, heirloom grape tomato, lemon dijon vinaigrette, pickled red onion, kalamata olives, dried apricot, feta cheese, grilled lemon, fresh parsley, crispy chickpeas, curried honey croutons
 + grilled chicken breast, garlic prawns or 3oz salmon filet 7

CAESAR WEDGE SALAD (GF) (H) 13¾
 artisan romaine lettuce, 'irving farms' bacon bits, sour dough crouton, parmesan petals, house-made caesar dressing
 + grilled chicken breast, garlic prawns or 3oz salmon filet 7

GREENS SALAD (GF) (H) 13¾
 artisan greens, tomato, cucumber, carrots, dried cranberries, pumpkin seeds, feta cheese, balsamic vinaigrette
 + grilled chicken breast, garlic prawns or 3oz salmon filet 7

CHINOOK SALMON CHOWDER 13¾
 old bay spiced BC chinook salmon, baby red potatoes, garden vegetables, dilled seafood velouté

CHEFS DAILY SOUP CREATION 6
 bon ton pan bun