

Experience the aroma
of COOKING on an *Open Fire*



HOMEFIRE
BAR + GRILL

Appetizers

Ginger Chicken Dumplings 11

Lightly steamed and served with a sweet wasabi cream sauce

Spinach and Artichoke Dip 12

👉 Our famous homemade dip served with herb flatbread

PEI Mussels 14

A full pound simmered in a zesty creole cream sauce

Stuffed Quesadilla 12

A flour tortilla stuffed with seasoned bison, peppers, onions and cheese. Served with sour cream and salsa

New Orleans Skillet 14

Large shrimp flambéed in black pepper vodka and simmered in a creole cream sauce

Oven Baked Chicken Wings 12

A full pound served cajun style or BBQ. Served with fresh veggies and ranch dip

Bannock

Our Chef's family recipe, served with maple whipped butter

basket 7

slice 2

Bruschetta 9

Fresh tomatoes, red onion and parmesan cheese baked on a baguette

Soups and Salads

Home-style Chicken Noodle Soup 7

Chicken, fresh vegetables and broad noodles cooked fresh to order, served with bannock and maple whipped butter

Soup of the Day 7

Served with bannock and maple whipped butter

👉 Nice Little Salad 7

Garden greens, red onion, tomato, croutons, cheddar and sweet onion vinaigrette

Starter spinach salad 7

Starter caesar salad 7

Mandarin Thai Salad 14

Garden greens, chicken, mandarin oranges, candied pecans, rice noodles and a mango vinaigrette

👉 Grilled Steak Salad 14

Garden greens, tomato, red onion, olives, feta, grilled sirloin and Saskatoon berry balsamic vinaigrette

Shrimp Margarita Salad 14

Large shrimp sautéed with tequila and lime, tossed with red onion and avocado in a creamy lime chili dressing

Fire and Ice Spinach Salad 13

Baby spinach tossed with strawberries, oranges, mint red onion and chilies, drizzled with raspberry vinaigrette

Chicken Caesar Salad 14

Crispy hearts of romaine, rotisserie chicken, croutons, bacon and parmesan cheese

👉 Homefire Signature Item

Allergy Alert: Food items may have come in contact with nuts. Please advise your server of any allergy concerns. Some chicken dishes may have bones.

15% gratuity added to parties of ten and over.



Planning a social event? Whether it's business or pleasure, let us take care of all your catering needs! Contact our Executive Chef for a private consultation to ensure that the food and service are the highlight of your event. Take advantage of our Private Dining Room or the many banquet facilities located at the Wingate Inn. We will even bring the Homefire catering experience to you.

Dinner Entrees

Chicken Fettuccini 17

Rotisserie chicken, peppers, onions, mushrooms, fire roasted tomatoes and fresh spinach in a rich alfredo sauce

Pork Tenderloin Diane 17

Tender medallions sautéed with mushroom, green onion and Dijon mustard in a creamy demi glace sauce served with linguini

Grilled Chicken Parmesan 19

Grilled chicken topped with fire roasted tomato sauce and parmesan cheese. Served with penne alfredo and sautéed vegetables

Homefire Stir-fry 16

Large Black tiger shrimp and roasted chicken breast, sautéed with a medley of vegetables, tossed in pineapple-ginger infused Asian sauce. Served over a bed of rice or oriental noodles

Seafood Penne 17

Shrimp, mussels, squid and daily fish sautéed in white wine, finished in fire roasted tomato sauce

Wild Coho Salmon 20

Pan seared and glazed with Canadian Maple Syrup reduction. Served with rice and vegetables

Chef's Seafood Selection **Market price**

Ask your server about today's seafood selection

Bison Meatloaf 18

A Homefire original, with Saskatoon berry sauce, mashed potatoes and vegetables

Bison Burger 15

Our homemade bison patty topped with cheddar, smoked bacon, Saskatoon berry relish, served with mashed potatoes and vegetables

Lamb burger 15

Locally farmed lamb ground with herbs, topped with pancetta, smoked Gouda, Saskatoon berry relish, served with mashed potatoes and vegetables

Bison cut of the Day **Market price**

Ask your server about today's cut of grain fed, locally ranched bison

Homefire Pork Ribs 22

"Fall-off-the-bone" tender baby back ribs, served with mashed potatoes and vegetables

Chicken and Ribs Combo 26

½ rack of our baby back ribs and a ¼ rotisserie chicken with mashed potatoes and vegetables

Rotisserie Chicken (½) 21

Grain fed chicken, served with mashed potatoes and vegetables. Your choice of BBQ sauce or House herb rub

Sirloin Steak 24

8oz AAA Alberta Angus sirloin, grilled to perfection and served with roast potatoes and vegetables

New York Steak 29

10oz AAA Alberta Angus center cut New York striploin, grilled to perfection and served with roast potatoes and vegetables

Duck Breast 26

A Brome Lake duck breast, crusted with 5 peppercorns, pan seared and oven finished to rose. Topped with wild blueberry and port reduction

Alberta Rack of Lamb 29

Alberta raised Lamb rack, herb crusted and charbroiled complimented with rosemary-demi

Elk Lasagna 22

A classic Italian dish with a Homefire twist. Served with our special tomato sauce and garlic fried bannock

Add sautéed jumbo shrimp 5

Add garlic toast 3

Add cheese toast 4

Add sautéed mushrooms and onions 5

Flatbread Pizzas

Greek Pizza 14

Fresh tomato, basil, artichokes, black olives and crumbled feta

BBQ Chicken 15

Rotisserie chicken, BBQ sauce, spinach, red onions and three cheeses

Country Ham and Pineapple 15

Double smoked ham and bacon, fresh pineapple and three cheeses

The Carnivore 17

Bison pepperoni, salami, ham, pancetta, ground elk and three cheeses

Roasted Chicken Alfredo 15

Rotisserie chicken, onions, bacon, mushrooms, alfredo sauce and parmesan

Black and Blue Steak 16

Charbroiled black peppercorn sirloin, portabella mushrooms, tomato sauce and gorgonzola cheese

Vegetarian 14

An assortment of fresh daily vegetables, sundried tomatoes and three cheeses

The Ragin Cajun 15

Cajun shrimp, blackened chicken, fire roasted tomatoes and jalapeno jack cheese

