

Experience the aroma  
of COOKING on an *Open Fire*



Lunch Menu

**HOMEFIRE**  
BAR + GRILL

## Appetizers

### Shrimp Gyoza Dumplings 12

Lightly steamed and served with a citrus ponzu sauce

### Spinach and Artichoke Dip 13

👉 Our famous homemade dip served with herb flatbread

### PEI Mussels 14

A full pound simmered in a zesty creole cream sauce

### Bison Springrolls 13

Asian seasoned bison wrapped in a crispy fried roll. Served with spicy Saskatoon berry sauce

### New Orleans Skillet 14

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

### Chicken Wings 12

A full pound served hot, honey garlic, salt n pepper or bbq. Served with ranch dip

### Bannock

Our 1st Chef's family recipe, served with maple whipped butter

basket 7

slice 2

### Traditional Margherita Pizza 11

Fresh basil, tomato and mozzarella cheese baked in our oven

## Soups and Salads

### Home-Style Chicken Noodle Soup 7

Chicken, fresh vegetables and broad noodles cooked fresh daily, 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

### Crispy Chicken Salad 14

Garden greens, crispy fried chicken breast, red and yellow bell peppers, wonton crisps and a ginger lime vinaigrette

### 👉 Grilled Steak Salad 15

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

### B.L.T. Wedge Salad 14

Iceberg wedge, Alberta pork belly bacon, aged white cheddar and tomato with parmesan ranch dressing and bannock crouton.

### Fire and Ice Spinach Salad 13

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

### Chicken Caesar Salad 14

Crispy 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.

## Lunch Sandwiches

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**Served with two of the following:** rice, roasted potatoes, mashed potatoes, cooked vegetables, coleslaw, tomato slices, baked beans

### Bison Philly Dip 14

Shaved bison, mushrooms, onions, green peppers and white cheddar on a baguette Served au jus

### Tuna Melt 12

Tuna, chipotle mayo, tomato, cheese gratinee on toasted baquette

### BBQ Chicken Burger 14

Grilled chicken breast, cheddar and smoked bacon

### Homefire Burger 13

Seasoned ground sirloin, melted cheddar and smoked bacon

### Bison Burger 16

Our homemade bison patty, with cheddar, smoked bacon and Saskatoon berry relish

### Crab Croissant 13

Blue crabmeat, tossed in a dijon-aoli. Cucumber, tomato and alfalfa sprouts on a fresh croissant

### Steak Sandwich 17

6oz AAA Alberta Angus sirloin, grilled to perfection, on garlic baquette

### Country Club 14

Rotisserie chicken, smoked bacon, tomato, lettuce, aged white cheddar and chipotle mayo on toasted brown.

### Bison Meatloaf 15

A Homefire Recipe meatloaf served on a foccacia slice, topped with Saskatoon berry sauce

## Lunch Entrees

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### Half Country Club with Soup or Salad 12

### Half Country Club with Soup *and* Salad 14

### Homefire Stir-fry 15

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 oriental noodles

### Bison Sausage Penne 15

Saskatoon berry bison sausage, mushrooms, onion, spinach, goat cheese, finished in fire roasted tomato rose sauce

### Breaded Cod 15

Fresh cod, breaded with panko, fried and topped with lemon herb aoli. Served with rice and vegetables

### Chicken Fettuccini 15

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

### Bison Salisbury Steak 16

Locally produced bison ground, charbroiled topped with mushrooms, onions and demi glaze with mashed potatoes and vegetables

### Bison Stew 15

A classic rich stew filled with root vegetables and locally grown bison. Served with bannock and maple butter with mashed potatoes and vegetables

### Lamb Pot Pie 15

Locally farmed shoulder of lamb simmered slowly with carrots, peas, and corn. Served in a cast iron skillet topped with pastry. Accompanied by mashed potatoes and vegetables

### Rotisserie Chicken (¼) 15

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

# Oven Fired Flatbread Pizza

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## Greek 15

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

## BBQ Chicken 16

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

## Country Ham and Pineapple 16

Double smoked ham and bacon, fresh pineapple and three cheeses

## The Carnivore 17

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

## Saskatoon Berry Bison Sausage 16

Bison Sausage, caramelized onion, roasted red pepper, goat cheese

## Smoked Salmon 16

Cream cheese & chives, smoked salmon, red onion, capers, dill weed

## Margherita 14

A simple classic, tomato sauce, fresh basil, mozzarella

## The Ragin Cajun 16

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

