

Appetizers

Bannock

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

Basket 8 Slice 2

Chicken Wings

A full pound served: Frank's RedHot, salt & pepper, house made BBQ, or honey garlic with ranch dip. 14

PEI Mussels

A full pound simmered in a zesty Creole cream sauce. 16

Spinach and Artichoke Dip

Our famous housemade dip served with herb flatbread. 16

New Orleans Skillet

Large shrimp and sea scallops simmered in a Creole cream sauce. 16

Bison Springrolls

Asian inspired bison, wrapped in a crispy egg roll, with Saskatoon berry sauce. 16

Soups and Salads

Soup of the Day

Served with bannock and maple whipped butter. 7

Home-Style Chicken Noodle Soup

Chicken, fresh vegetables, and egg noodles made fresh daily, served with bannock and maple whipped butter. 7

Greek Salmon Salad

Fresh Salmon filet on Romaine with olives, bell peppers, tomato, onion, cucumber, and Feta with Greek vinaigrette. 17

Indian Summer Salad

Charbroiled chicken breast over baby spinach and mixed greens, roasted corn, black beans, bacon, bannock croutons, onion crisps with aged cheddar, and creamy avocado dressing. 17

Grilled Steak Salad

Garden greens, tomatoes, red onion, olives, feta, grilled sirloin and Saskatoon berry balsamic vinaigrette. 18

Crispy Chicken Dumpling Salad

Crispy fried chicken dumplings, garden greens, rice noodle, wonton crisps, grape tomatoes, peppers, cucumbers, and toasted almonds. Drizzled with ginger lime vinaigrette. 17

Nice Little Salad

Garden greens, red onion, tomatoes, croutons, cheddar, and herb and spice vinaigrette. 8

Little Spinach Salad

Baby spinach, roasted corn, black beans, bannock croutons, onion crisps with aged cheddar and creamy avocado dressing. 8

Little Caesar Salad

Crispy romaine, croutons, bacon and parmesan tossed in our house dressing. 8

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.

Wifi Password: 7804893065

Dinner Entrees

Chicken Parmesan

Boneless chicken breast baked with three cheeses and house made marinara sauce. Served with wild mushroom ravioli and fresh vegetables. 25

Rotisserie Chicken (Half)

Grain fed chicken, mashed potatoes and vegetables. Your choice of BBQ sauce or House herb rub. 25

Chicken & Ribs Combo

Half rack of our baby back ribs and a quarter rotisserie chicken. With mashed potatoes and vegetables. 29

Homefire Pork Ribs

Tender baby back ribs, housemade chipotle BBQ sauce, with mashed potatoes and vegetables. 27

Guinness Irish Stew

Locally farmed leg of lamb simmered with carrots, peas and corn in a robust Guinness gravy. Topped with puff pastry. 21

Icelandic Haddock

Panko crusted, citrus lime aioli, coconut jasmine rice and vegetables. 27

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.

Seafood Mornay

Shrimp, scallops, salmon and crab. Simmered in a cheese cream sauce. Plated in a ring of Duchess potatoes. 29

Salmon en Croûte

Fresh Atlantic filet baked in puff pastry, stuffed with a mélange of feta, lemon and herbs. Garnished with Kalamata and fennel compound butter, served with rice and vegetables. 27

Elk Lasagna

A classic Italian dish with a Homefire twist. Created with our special tomato sauce and garlic grilled bannock. 27

Chicken Fettuccine

Rotisserie chicken breast, bell peppers, onions, mushrooms, fire roasted tomatoes and fresh spinach in a rich Alfredo sauce. 20

Homefire Stir-fry

Black tiger shrimp and roasted chicken breast sautéed with a medley of vegetables. Tossed in pineapple-ginger infused Asian sauce over a bed of rice or Cantonese noodles. 20

New York Steak

A hand cut 12oz AAA Alberta striploin. Saskatoon berry BBQ sauce, onion crisps, roast potatoes & vegetables. 35

Sirloin Steak

8oz AAA Alberta sirloin grilled to perfection. Roasted potatoes and vegetables. 29

Pork Chop

10oz frenched chop, charbroiled and topped with a bannock and goat cheese crust. Finished with a cherry Canadian whiskey sauce. Mashed potatoes and vegetables. 27

Bison Meatloaf

A Homefire original. Saskatoon berry sauce, mashed potatoes and vegetables. 24

Bison Burger

Our housemade, charbroiled bison patty topped with cheddar, smoked bacon and Saskatoon berry relish. Served with mashed potatoes and vegetables. 19

Sides Compliment any entree with one of our tasty side dishes, perfect for sharing!

Sautéed Tiger Prawns (6) 8

Bacon Wrapped Scallops (5) 9

Garlic Toast 3

Cheese Toast 5

Skillet of Mushrooms and Onions 7

Oven Fired Flatbread Pizza

Deluxe Homefire

Pepperoni, salami, mushrooms, onion, green pepper, three cheeses, and fresh tomato. 18

The Carnivore

Pepperoni, salami, ham, ground elk, and three cheeses. 18

Meatless

Fresh tomato, mushrooms, spinach, black olives, peppers, onions, and crumbled feta. 17

Margherita

A simple classic: tomato sauce, fresh basil, mozzarella. 16

Country Ham and Pineapple

Black forest ham and smoked bacon, fresh pineapple, and three cheeses. 17



Kids' Menu

(Includes a side and drink)

Grilled Cheese Sandwich 11

Chicken Fingers 11

Pizza

Cheese, Ham and Pineapple, or Pepperoni. 11

Mac 'n Cheese 11

Cheeseburger 11

Sides

Rice
French fries
Mashed potatoes
Sautéed vegetables

Drinks

Pop
Juice
Milk
Chocolate milk
Shirley Temple

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.