

## 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

# Lunch Sandwiches

## ***Elk Burger***

Homemade charbroiled Elk patty with caramelized onion, bacon and aged cheddar. Garlic aioli on a pretzel bun. 17

## ***Bison Burger***

Our homemade charbroiled bison patty with cheddar, smoked bacon and Saskatoon berry relish. 17

## ***Homefire Burger***

Seasoned ground prime rib, melted cheddar and smoked bacon. 16

## ***Steak Sandwich***

6oz AAA Alberta sirloin, garlic baguette, sautéed mushrooms, and onion crisps. 19

## ***“Yellowhead” Chicken Burger***

Yellowhead Lager battered chicken breast, bacon, aged cheddar, and crispy onions with chili lime mayo. 17

## ***Tuna Melt***

Albacore tuna salad, open faced with Swiss, tomato, baby spinach, and cucumber. 16

**Choose two of the following:** Rice, french fries, mashed potatoes, cooked vegetables, coleslaw, tomato slices, baked beans, yam fries

## ***Montreal Smoked Meat***

Toasted pretzel bun, pickled cabbage, grainy mustard sauce, Swiss cheese. 17

## ***Country Club***

Rotisserie chicken, smoked bacon, tomato, lettuce, aged white cheddar, chipotle maple mayo, on toasted brown bread or in a wrap. 16

## ***Half Country Club***

A half of our club with your choice of sides. 13

# Lunch Entrees

## ***Homefire Stir-fry***

Black tiger shrimp and roasted chicken breast sautéed with a medley of vegetables, pineapple-ginger infused Asian sauce, rice or Cantonese noodles. 18

## ***Bison Meatloaf***

A Homefire original recipe, topped with Saskatoon berry sauce. Served with mashed potatoes and vegetables. 18

## ***Bison Stew***

A authentic, rich stew filled with root vegetables and locally raised bison. Served with bannock and maple butter with mashed potatoes and vegetables. 18

## ***Guinness Irish Stew***

Locally farmed leg of lamb simmered slowly with carrots, peas and corn in a robust Guinness stout gravy. Topped with puff pastry. 18

## ***Salmon***

Fresh Atlantic salmon filet, pan seared, lemon dill sauce, rice and vegetables. 18

## ***Elk Lasagna***

A classic Italian dish with a Homefire twist. Created with our special tomato sauce, Caesar salad and garlic toast. 18

## ***Chicken Parmesan***

Boneless chicken breast baked with three cheeses and house made marinara sauce. Served with fettuccine Alfredo and vegetables. 18

# 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

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