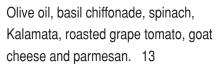
Appetizers

Bannock



Our first Chef's family recipe, served with maple whipped butter. Basket 8 Slice 2

Mediterranean **Flatbread**



Chicken Wings

A full pound served: Frank's RedHot, salt & pepper, BBQ, or honey garlic with ranch dip. 13

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

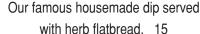
Greek Salmon Salad

Fresh Salmon filet on Romaine with olives, bell peppers, tomato, onion, cucumber, and Feta with Greek vinaigrette. 16

PEI Mussels

A full pound simmered in a zesty Creole cream sauce. 15

Spinach and Artichoke Dip



New Orleans Skillet

Large shrimp and sea scallops simmered in a Creole cream sauce. 15.5

Bison Springrolls



Asian inspired bison wrapped in a crispy egg roll with Saskatoon berry sauce. 15

Crab Cakes

Fresh housemade crab cakes. Chili lime aioli. 15.5

Soups and Salads

Indian Summer Salad



Char broiled chicken breast over baby spinach and mixed greens, roasted corn, black beans, bacon, bannock croutons, onion crisps with aged cheddar, and creamy avocado dressing. 16

Grilled Steak Salad



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

Nice Little Salad

Garden greens, red onion, tomatoes, croutons, cheddar, and herb and spice vinaigrette. 7

Starter spinach or caesar salad 7

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. 16

Chicken Caesar Salad

Crispy romaine, warm rotisserie chicken, croutons, bacon, and parmesan cheese. 16

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.

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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. 18.5





With ground elk, bacon, onions, basil, tossed in goat cheese béchamel. 17

Chicken Fettuccine

Rotisserie chicken breast, peppers, onions, mushrooms, fire roasted tomatoes, and fresh spinach in a rich Alfredo sauce. 17

Homefire Stir-fry

Black tiger shrimp and roasted chicken breast sautéed with a medley of vegetables, pineapple-ginger infused Asian sauce, rice or oriental noodles. 17

Homefire Signature Item

"Yellowhead" Chicken Burger



Yellowhead Lager battered chicken breast, bacon, provolone, and crispy onions with chili lime mayo. 16.5

Smoked Turkey Panini

Toasted Panini bun, deli smoked turkey breast, bacon, Swiss cheese and honey mustard sauce. 16.5

Pulled BBQ Chicken Wrap

Pulled BBQ chicken, coleslaw, fresh pineapple, lettuce, tomato, onion crisps, and cheese. Wrapped in a grilled tortilla. 15

Tuna Melt

Albacore tuna salad, open faced with provolone, tomato, baby spinach, and cucumber. 15

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, provolone. 16

Country Club



Rotisserie chicken, smoked bacon, tomato, lettuce, aged white cheddar, chipotle mayo, on toasted brown. 15

Half Country Club

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

Lunch Entrees

Bison Meatloaf 🥚



A Homefire original recipe, topped with Saskatoon berry sauce. 18

Bison Salisbury Steak

Locally produced bison ground, topped with mushrooms, onions and demi glace with french fries and vegetables. 18

Bison Stew



A classic rich stew filled with root vegetables and locally raised bison. Served with bannock and maple butter with mashed potatoes and vegetables. 17

Guinness Irish Stew

Locally farmed shoulder of lamb simmered slowly with carrots, peas and corn in a robust Guinness stout gravy. Topped with puff pastry. 17

Salmon

Fresh salmon, citrus cream sauce, rice and vegetables. 17

Rotisserie Chicken (14)

Grain fed chicken, served with mashed potatoes and vegetables. Your choice of BBQ sauce or house herb rub. 16



Oven Fired Flatbread Pizza

Deluxe Homefire



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

Bison Meathall

Bison meatballs, fresh basil, red onions, sweet peppers, cherry tomato, and three cheeses. 18

The Carnivore



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

BBQ Chicken

Rotisserie chicken, homefire BBQ sauce, red onion, spinach, 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

Double smoked ham and bacon, fresh pineapple, and three cheeses. 17

Quattro Formaggi

Mozzarella, parmesan, cheddar and provolone. 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

Homefire Signature Item

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