

Appetizers

Chicken Wings \$19

Traditional bone-in wing served with your choice of sauce: hot/honey garlic/Jamaican jerk/salt & pepper

Baked Brie \$20

Puff pastry, brie, Saskatoon berry chutney served with a grilled baguette

Prairie Onion Soup \$13

Caramelized onion broth, crostini, mozzarella cheese

Breads & Spreads \$24

Tzatziki, spinach and artichoke dip and bruschetta served with artisan breads and crackers

Harwedge \$16

Iceberg wedge, heirloom tomato, chive, pickled red onion, avocado ranch and fried shallots

Kale Caesar \$16

Baby Tuscan kale, romaine, bacon lardon, focaccia crouton, parmesan. Tossed with house made dressing

Appetizers

Stuffed Portebella \$18

Blend of crab, cream cheese, fresh herbs, green onion, and bell peppers stuffed in a portabella. Served on bed of creamy leek sauce.

Classic Shrimp Cocktail \$18

Blanched shrimp paired with a housemade cocktail sauce

Calamari \$22

Crispy calamari served with tatziki and lemon aioli

New Zealand Mussels \$26

Mussels steamed in rice wine accompanied with ginger infused broth

Calamari Tacos \$24

Flour dusted calamari, lettuce, and shredded cheese in tortillas. Topped with pineapple salsa and lime crema

Features

Harwood Smash Burger \$25

Two 3oz fresh beef patties, sesame seed bun, bacon, cheddar cheese, lettuce, tomato, pickles

Korean Buttermilk Chicken Burger \$24

Buttermilk breaded gochugaru spiced chicken breast, sesame seed bun, kimchi coleslaw, garlic aioli

Chicken Tenders \$18

Crispy chicken tenders served with dill pickle aioli

Steak Sandwich \$38

AAA 6oz Striploin, garlic baguette, sauteed mushrooms and pearl onion, topped with a demi-glace

Beer Battered Cod \$25

house battered cod, creamy coleslaw, lemon caper aioli

Donair Flatbread \$22

Sweet donair sauce, shaved donair meat, diced tomato, sliced red onion, mozzarella cheese and parsley

**All features are served with the choice of soup, tossed salad,
fries or onion rings**

Entrées

10oz Beef Striploin \$50

Topped with crispy fried buttermilk onions

12oz Beef Ribeye \$56

Topped with crispy fried buttermilk onions

Bacon Wrapped Filet \$46

AAA Beef, 6oz filet wrapped with applewood smoked bacon

**Accompany your steak with your choice of Bernaise or
Demi Peppercorn for an additional \$5**

Beef Wellington \$64

AAA Beef, mushroom duxelles, prosciutto, puff pastry,
served with a green peppercorn sauce

Chicken Supreme \$42

Stuffed with smoked cheddar wrapped in prosciutto served
on a creamy vermouth and leek sauce

Crab Stuffed Salmon \$44

Served on a creamy sundried tomato sauce

Five Cheese Ravioli \$34

Blend of ricotta, romano, asiago, parmesan and mozzarella,
fire roasted marinara. Served with a garlic baguette

**All entrees are served with the choice of one side with the
exception of the five cheese ravioli**

Sides

*Lemon thyme asparagus

*Kimchi fried rice

*Garlic parmesan fries

*Whipped mashed potato

Add to any Entree

Add (4) Scallops \$18

Add (5) Garlic Shrimp \$16

Add 6oz Lobster Tail \$32