

# Appetizers

## **Donair Flatbread \$14**

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

## **Chicken Wings \$17**

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

## **Baked Brie \$12**

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

## **Prairie Onion Soup \$10**

Caramelized onion broth, crostini, mozzarella cheese

## **Breads & Spreads \$15**

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

## **Harwedge \$11**

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

## **Kale Caesar \$12**

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

## **Burrito Bowl \$16**

Mexican seasoned rice, shredded iceberg, chipotle pulled pork, Pico de Gallo, guacamole, cilantro lime crema, cilantro

**Add to Salad    5oz Grilled Chicken \$7    (5) Garlic Shrimp \$12**

# Features

## **Harwood Smash Burger \$20**

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

## **Korean Buttermilk Chicken Burger \$20**

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

## **Chicken Tenders \$15**

Crispy chicken tenders served with dill pickle aioli

## **Steak Sandwich \$22**

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

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

# Entrées

## **Beef Wellington \$45**

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

## **AAA Beef Cuts \$44**

Choose a thick cut 10oz Striploin or 10oz Ribeye accompanied with crispy fried buttermilk onions and your choice of peppercorn or bernaise

## **Bacon Wrapped Filet \$44**

AAA Beef, 6oz filet wrapped with applewood smoked bacon, served with bourbon BBQ sauce

## **Herb Roasted Hen \$29**

Herb marinated oven roasted 1/2 Cornish hen, with chicken pan gravy

## **Beer Battered Pickerel \$32**

Local pickerel, creamy coleslaw, lemon caper aioli

## **Five Cheese Ravioli \$24**

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

**Add (5) Garlic Shrimp \$12**

**Add (4) Scallops \$16**

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

### **Sides**

\*Lemon thyme asparagus

\*Garlic parmesan fries

\*Kimchi fried rice

\*Whipped mashed potato

# Wine

## White

### Errazuriz Sauvignon Blanc

chile  
6oz - \$14 9oz - \$19 bottle - \$50

### Jackson-Triggs Sauvignon Blanc

canada  
6oz - \$13 9oz - \$16 bottle - \$42

### Kim Crawford Sauvignon Blanc

new zealand  
6oz - \$18 9oz - \$22 bottle - \$68

### Barefoot Pino Grigio

usa  
6oz - \$12 9oz - \$15 bottle - \$41

### Kim Crawford Pinot Gris

new zealand  
6oz - \$18 9oz - \$22 bottle - \$68

### Barefoot Riesling

usa  
6oz - \$12 9oz - \$15 bottle - \$41

### Jackson Triggs Chardonnay

canada  
6oz - \$13 9oz - \$16 bottle - \$42

### Sandhill Chardonnay

canada  
bottle - \$70

### Woodbridge Sauvignon Blanc

usa  
6oz - \$14 9oz - \$19 bottle - \$46

### Individual Peller Estate Chardonnay

canada  
bottle - \$12

## Rosé

### Barefoot White Zinfandel

usa  
6oz - \$12 9oz - \$15 bottle - \$41

### Jackson-Triggs Rosé

canada  
6oz - \$13 9oz - \$16 bottle - \$42

### Woodbridge White Zinfandel

usa  
6oz - \$14 9oz - \$19 bottle - \$46

## Sparkling

### Individual Prosecco

italy  
bottle - \$18

### Baby Canadian

canada  
bottle - \$30

### La Marca Prosecco

italy  
bottle - \$60

### Moet & Chandon

france  
bottle - \$175

### Dom Perignon

france  
bottle - \$420

### Segura Vudas

spain  
bottle - \$70

# Wine

## Red

### Folonari Valpolicella

italy  
6oz - \$16 9oz - \$21 bottle - \$58

### Errazuriz Cabernet Sauvignon

chile  
6oz - \$14 9oz - \$19 bottle - \$50

### Ghost Pines Cabernet Sauvignon

usa  
bottle - \$72

### Layer Cake Cabernet Sauvignon

usa  
bottle - \$90

### Apothic Blend

usa  
6oz - \$15 9oz - \$20 bottle - \$54

### Woodbridge Cabernet Sauvignon

usa  
6oz - \$14 9oz - \$19 bottle - \$46

### Barefoot Shiraz

usa  
6oz - \$12 9oz - \$15 bottle - \$41

## Red

### Trapiche Malbec

argentina  
6oz - \$14 9oz - \$19 bottle - \$50

### Alamos Malbec

argentina  
6oz - \$14 9oz - \$19 bottle - \$51

### Barefoot Merlot

usa  
6oz - \$12 9oz - \$15 bottle - \$41

### Jackson-Triggs Merlot

canada  
6oz - \$13 9oz - \$16 bottle - \$42

### Chateaufeuf Du Pape

france  
bottle - \$140

### Osoyoos Larose le Grand Vin VQA

canada  
bottle - \$120

### Individual Peller Estate Cabernet-Merlot

canada  
bottle - \$12

# Cocktails & Beer

## Seasonal Selection

**Aperol Spritz** **\$12**

aperol - prosecco - soda - orange slice

**Manhattan** **\$12**

whiskey - sweet vermouth - bitters -  
cherry

**Negroni** **\$12**

gin - campari - sweet vermouth

**HD Coffee** **\$14**

brandy - grand marnier - kahlua - coffee  
- whipped cream

**Fruit Tingle** **\$12**

vodka - blue bols - grenadine -  
soda/7UP

**Buttered Toffee** **\$14**

baileys - kahlua - amaretto - cream

## Favourites

**Saskatchewan Caesar** **\$9**

pickle juice- vodka - clamato - tabasco -  
worcestershire

**Prairie Paralyzer** **\$9**

kahlua - vodka - cream - pepsi

## Spirits

**House** **\$7.25**

smirnoff - 5 star - gordons - captain morgans  
- j&b rare

**Premium** **\$8.25**

kettle one - bulleit bourbon - hendricks  
appleton - glenlivet

**Luxury**  
please ask server for selection and  
pricing

## Beer

**Local & Domestic Draft** **\$9**

please ask server for selection

**Domestic Bottles** **\$8**

pilsner - canadian - coors light - canadian 67 - mgd -  
alexander keiths - rickards red

**Import Bottles** **\$9.25**

heineken - sol - traditional  
ale - coors banquet - dos equis - guinness