

Appetizers

Chicken Wings \$18

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

Baked Brie \$14

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

Prairie Onion Soup \$11

Caramelized onion broth, crostini, mozzarella cheese

Breads & Spreads \$16

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

Harwedge \$13

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

Kale Caesar \$14

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

Appetizers

Stuffed Portebella \$13

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 \$12

Blanched shrimp paired with a housemade cocktail sauce

Calamari \$17

Crispy calamari served with tatziki and lemon aioli

New Zealand Mussels \$18

Mussels steamed in rice wine accompanied with ginger infused broth

Calamari Tacos \$17

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

Features

Harwood Smash Burger \$21

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

Korean Buttermilk Chicken Burger \$21

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

Chicken Tenders \$16

Crispy chicken tenders served with dill pickle aioli

Steak Sandwich \$26

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

Beer Battered Pickerel \$22

8oz local pickerel, creamy coleslaw, lemon caper aioli

Donair Flatbread \$17

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 \$42

Topped with crispy fried buttermilk onions

12oz Beef Ribeye \$46

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 \$4**

Beef Wellington \$48

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

Chicken Supreme \$35

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

Crab Stuffed Salmon \$38

Served on a creamy sundried tomato sauce

Five Cheese Ravioli \$27

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 \$16

Add (5) Garlic Shrimp \$12

Add 6oz Lobster Tail \$22

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