

SHARES

Nachos

cheddar and Monterey Jack cheese, olives, jalapeño, Spanish chorizo, pico de gallo, fire roasted salsa and sour cream • reg 19, • large 23¾

Add chicken, extra cheese, house made guacamole • \$3 each

Calamari

house made tzatziki, and Thai chili & lime sauce • 14¾

Flatbread Margherita

San Marzano tomato sauce, torn buffalo mozzarella & basil • 16

Big Sky Poutine

fresh cut fries, cheese curds, rich gravy • 12¾

Add bacon, caramelized onions • \$1½ each
chorizo, extra cheese • \$3 each

Garlic Fingers

mozzarella & parmesan cheese, bacon bits, donair sauce & marinara dip • 14¾

Pulled Pork Sliders

16-hour braised pork shoulder, house made coleslaw, 4 sliders per order • 15½

Add one slider • \$5

Chilled Prawn Cocktail

Poached jumbo prawns on ice, cognac cocktail sauce • 16

Chicken Wings

hot, honey garlic, bbq, Thai chill or s&p, with house made ranch or blue cheese dressing • 14¾

STARTERS & SALADS

Soup of the Day

fresh daily selection • cup 6, • bowl 9

Strawberry Watermelon Gazpacho

served chilled, crispy prosciutto & basil garnish, focaccia croutons • 10

Ahi Tuna Poke

marinated ahi tuna, daikon, compressed watermelon and cucumber, green onions, avocado, papadam cone • 15

Spicy Agedashi Tofu

crispy tofu, sriracha & dashi broth, daikon slaw, katsuobushi • 13

Organic Green Salad

fresh organic greens, maple roasted walnuts, with apple balsamic vinaigrette • half 8½, • full 13

Classic Caesar

crisp romaine, herb croutons, grana padano, with house made Caesar dressing • half 8½, • full 13

Pemberton Beet Salad

pickled beets, maple roasted walnuts, crumbled goat cheese, with citrus vinaigrette • half 10¾, • full 15¼

Summer Strawberry Salad

fresh & dehydrated strawberries, crumbled goat cheese, roasted pine nuts, cracked black pepper, with avocado vinaigrette • half 11, • full 15½

COBB Salad

organic greens & crisp romaine, bacon, tomato, cucumber, avocado, maple roasted walnuts, soft boiled egg, green goddess dressing, with choice of chicken, prawns, or salmon • 17¼



ENTREES

Teriyaki Salmon

glazed sockeye fillet, jasmine rice, wok vegetables • 26

Braised Pork Back Ribs

North Carolina bbq sauce, house cut fries & creamy coleslaw • half rack 21¾, • full rack 29½

Chicken Parmigiana

breaded 5oz chicken breast, house made marinara, mozzarella cheese, on penne with a rosé sauce • 23¾

Chicken Curry

house made yellow curry sauce, marinated chicken, jasmine rice, warmed naan • 19¾

Fish & Chips

haddock beer-battered to order, fries, coleslaw, lemon & dill remoulade • 17

SANDWICHES

All sandwiches come with fries or a side salad
• Sub \$2½ for side soup

Big Sky Burger

6oz 63 Acres beef patty, Big Sky burger sauce, lettuce, tomato, onion & pickle • 15¾

The Black & Blue Burger

6oz 63 Acres beef patty, blackening spice, blue cheese, beer-braised onions, lettuce, tomato, onion & pickle • 16¾

Sub chicken breast, sockeye salmon, or veggie burger at no additional cost

The Reuben

shaved Montreal smoked meat, Emmental cheese, house made dijonaise & Russian dressing, sliced dill pickles • 15¾

Clubhouse

grilled chicken or sockeye salmon, bacon, garlic aioli, lettuce, tomato, guacamole, on whole wheat toast or flour tortilla • 15¾

Authentic East Coast Donair

A Maritime favourite - seasoned beef, tomato, onion and donair sauce wrapped in a warmed pita • 15

Big Sky Beef Dip

Slow roasted striploin, house made au jus & dijonaise, toasted baguette • 17¼

Add bacon, cheese, caramelized onion, sautéed wild mushrooms, hot peppers, guacamole to any sandwich
• \$1½ each

SIDES

Grilled Chicken Breast • \$6
Grilled Sockeye Salmon • \$6
Poached Tiger Prawns • \$5½
7oz Flat Iron Steak • \$11
Side Fries • small \$4 • large \$7
Side Coleslaw • \$3
House Made Guacamole • small \$1½ • large \$3
Bacon • \$1½
Extra Aioli • \$1½



Executive Chef Evan Sutherland