

in the beginning

Classic Poutine full order 14 / half order 10

French Quebec cheese curds and gravy.

Chicken Wings 1/2 lb 12 / 1lb 18 / 2lb 31

– bone in – boneless – cauliflower

Your choice of wings served golden brown with your choice of sauce. Honey garlic, teriyaki, 40 creek BBQ, sweet Thai, buffalo ranch, franks red hot, salt and pepper, lemon pepper, maple bacon, Cajun.

Baked Truffle Spinach Dip V 18

Cream cheese, spinach, garlic and artichoke, with truffle oil and spices topped with melted cheese blend and served with garlic crostini and corn tortilla.

Steak and Feta Bruschetta 21

Blackened tenderloin on garlic crostini, with feta and Pico de gallo served with tzatziki.

Garlic Shrimp 20

5 jumbo shrimp, choose between garlic sauteed or house creole sauteed.

Creole Calamari 18

Fried calamari with crispy banana peppers and roasted red peppers, served with tzatziki.

Nachos V full order 25 / half order 16

Lightly salted corn tortilla chips, fresh Pico de gallo, bell peppers, banana peppers, and shredded cheese blend finished with green onion.

Hummus Trio VV 16

Trio of Hummus, classic, roasted red pepper and smoky black bean, served with corn tortilla chips.

the main part

Reuben 21

Montreal smoked meat piled high on butter grilled Rye with melted Swiss, sauerkraut, 1000 island, Roma tomato and dill pickle.

Baja Fish Tacos VV 22

Soft shelled tortilla, tempura cod, braised red cabbage and Pico de gallo with cilantro lime ranch and chipotle aioli. *Substitute marinated tofu and spicy vegan mayo*

Cobbhouse 22

Grilled chicken breast with house blue cheese dressing, smoked bacon, avocado, sunny side egg, Roma tomato and iceberg served on brioche.

The Yorkie 24

Traditional Yorkshire pudding bowl, slow roasted beef, red wine demi glace and whiskey onions finished with horseradish aioli.

Nashville Chicken 22

Thundercrunch chicken breast, hot sauce, jalapeno slaw, Roma tomato, Swiss cheese, iceberg lettuce and cilantro lime ranch.

Grilled Mediterranean Wrap VV 19

Roasted red pepper, spinach, Roma tomato, red onion, artichoke and iceberg, in a whole wheat tortilla, sweet Thai chili and spicy vegan mayo.

Steak Sandwich 25

6oz petite tenderloin grilled to your liking served on French baguette with onion rings.
Add mushroom 4

Served with your choice of:

French Fries Veggies & Dip
House Salad Chips & Salsa
Caesar Salad Daily Soup

Side Upgrade: 3

Sweet Potato Fries
Onion Rings
Classic Poutine
Gravy

pots and pans

Daily Soup 10

Ask your server about our daily creation served with house made garlic bread.

Teriyaki Udon Bowl 29

Marinated tenderloin, Udon noodles, edamame, roasted red pepper, carrot, green onion and broccoli, sesame soy broth.

Butter Chicken 28

Authentic butter chicken, served with basmati and grilled naan.

Power Bowl VV 25

Crispy Tofu, braised cabbage, edamame, crispy chickpeas, avocado and Pico de Gallo. Served over basmati with sweet Thai chili and spicy vegan mayo.

Fettuccine Carbonara 25

Cremini mushroom, onion and smoked bacon, with garlic cream sauce, parmesan and green onion, served with house garlic toast.

Fettuccine Shrimp Primavera 28

Yellow bells, Roma tomato, mushrooms, spinach and edamame with jumbo shrimp finished with cream and butter, served with house garlic bread.

Spaghetti Bolognese 27

Slow cooked ground beef in tomato Ragu with fresh herbs and red wine, tossed with spaghetti, served with house garlic bread.

the baker and the butcher

*All our burgers are made in house and hand formed into 6oz patties, served on brioche.

The Classic 22

American cheddar, roasted garlic aioli, Roma tomato, red onion, dill pickle and iceberg.

The Steakhouse 24

American cheddar, 40 creek BBQ, crispy onion, bacon, Roma tomato and iceberg.

The Forest Fire 23

Jalapeno cheddar, chipotle aioli, jalapeno slaw, onion ring, Roma tomato, iceberg.

The Bison 24

Bison Patty, sauteed mushroom, caramelized onion, white and American cheddar, smoked bacon, roasted garlic aioli and 40 creek BBQ.

The Veggie V 21

Spicy black bean burger, sauteed garlic mushrooms and Baja sauce with Roma tomato, red onion and iceberg finished with melted Swiss.

The Vegan VV 22

Plant based patty, spicy vegan mayo, pickled onion, Roma tomato and iceberg.

Served with your choice of:

French Fries Veggies & Dip
House Salad Chips & Salsa
Caesar Salad Daily Soup

Side Upgrade: 3

Sweet Potato Fries
Onion Rings
Classic Poutine
Gravy

the Buffalo Bar

Please ask your server for our separate Gluten Free menu, and make us aware of any allergies, thank you for dining with us today!

V- Vegetarian VV- Vegan

For Groups of 8 or more there will be a 15% gratuity added to the bill.



tailored pizza

9" Individual 22 / Gluten Free 22 / 12" Shareable 30

Sir Isaac Veggie **V**

Herb tomato sauce, artichoke hearts, red onion, olives, mushroom, tomato, goat cheese, mozzarella and balsamic reduction.

Jets Pie

Herb Tomato sauce, pepperoni, green peppers, mushroom, mozzarella finished with fresh tomato.

Hungry Cub

Herb tomato sauce, shaved prime rib, roasted corn and red onion with mozzarella and 40 creek BBQ.

Hawaiian

Herb tomato sauce, oven roasted ham, pineapple and bacon with mozzarella.

Butter Chicken

Authentic butter chicken sauce with roasted chicken, red onion, mozzarella and fresh tomato.

Buffalo Bar

Herb tomato sauce, seasoned ground bison, pepperoni, green pepper and red onion.

create your own pizza

9" Individual 22 / Gluten Free 22 / 12" Shareable 30

Pick Three Toppings:

Pepperoni	Caramelized Onion	Banana Peppers
Ham	Red Onion	Greek Olives
Chorizo Sausage	Pineapple	Fresh Tomatoes
Grilled Chicken Breast	Mushrooms	Spinach
Bacon	Green Peppers	Artichoke Hearts
Genoa Salami	Jalepenos	

Extra Toppings: 9" Individual 2 / 12" Shareable 3

pastures and oceans

Available after 5pm.

Entrees are served with seasonal vegetables and aged cheddar twice baked russet or goat cheese and cranberry quinoa.

Chicken Oscar 35

Fresh chicken breast topped with crab meat, 2 jumbo shrimp and asparagus finished with hollandaise.

Chicken Scallopini Marsala 34

Panko and fresh herb breaded chicken cutlet with roasted mushroom and marsala sauce.

Pickerel 37

Manitoba pickerel dusted with seasoned flour, pan fried and finished with lemon caper brown butter sauce.

Salmon 37

Hoisin glazed salmon fillet with grilled pineapple and ginger teriyaki butter with jasmine rice.

Petite Tenderloin 36

6oz tenderloin grilled to your liking.

Sirloin 39

8oz sirloin grilled to your liking.

Prime Rib 8oz 39 12oz 43

Spice rubbed prime rib served with whipped garlic mashed potato, seasonal vegetable and au jus. Available Fridays and Saturdays.

steak enhancements

Frizzled onion 4 Garlic shrimp(3) 12 Irish whiskey demi glace 6 Mushrooms 4

from the garden

Add ons: Chicken Breast 7 / Salmon Fillet 13 / Garlic Shrimp 12

The Sommelier **V** full order 18 / half order 12

Red grapes and goat cheese with organic greens, pickled onion, cucumber, spiced cashew and house dressing.

Classic Greek **V** full order 18 / half order 12

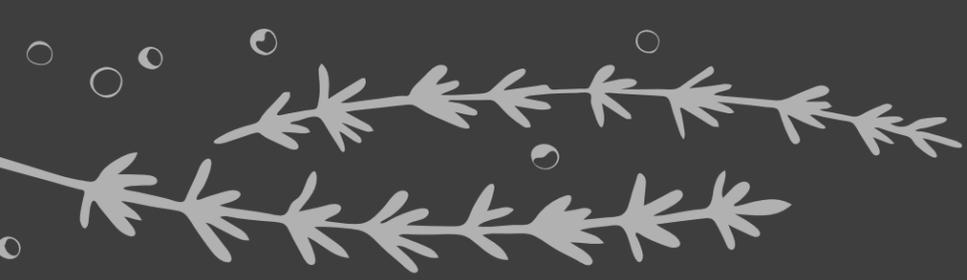
Cucumber, Roma tomato, red onion, Greek olives and feta over romaine with oregano lemon dressing.

Classic Caesar full order 18 / half order 12

Parmesan, smoked bacon and herbed crouton with romaine and asiago Caesar dressing.

Powerhouse **V** full order 19

Organic greens, feta cheese, cranberries, candied walnuts, mango, edamame and crunchy chickpeas with house vinaigrette.



the Buffalo Bar



What was your favorite part of the meal?

Let us know!

Use #elkhornresort #thebuffalombarmb

or tag us @elkhornresort

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