

IN THE BEGINNING

CLASSIC POUTINE
FULL ORDER 17 / HALF ORDER 13
French Quebec cheese curds and gravy.

CHICKEN WINGS: BONE IN – BONELESS – CAULIFLOWER
1/2 LB 12 / 1LB 19 / 2LB 33
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** 19
Cream cheese, spinach, garlic and artichoke, with truffle oil and spices topped with melted cheese blend and served with garlic crostini and corn tortilla.

GARLIC SHRIMP 20
5 jumbo shrimp, choose between garlic sauteed or house creole sauteed.

CREOLE CALAMARI 20
Fried calamari with crispy banana peppers and roasted red peppers, served with tzatziki.

NACHOS **V**
FULL ORDER 27 / HALF ORDER 18
Lightly salted corn tortilla chips, fresh Pico de gallo, bell peppers, banana peppers, and shredded cheese blend finished with green onion.

MUSSELS DIABLO 22
Mussels steamed in white wine with olive oil, crushed red chilies, fresh parsley and butter finished with lemon and served with double garlic toast.

THE MAIN PART

DYNAMITE PO BOY 26
Torpedo Shrimp fried golden brown tossed in sweet and spicy sauce on a toasted baguette with iceberg, Roma tomato, pickles, tartar sauce and cheddar.

BIRRIA TACOS 26
Slow roasted beef pulled apart and seasoned with chilies in a corn tortilla with cilantro and melted mozzarella with consommé dip.

COBBHOUSE 25
Grilled chicken breast with house blue cheese dressing, smoked bacon, avocado, sunny side egg, Roma tomato and iceberg served on brioche.

PRIME RIB DIP 28
Shaved prime rib with pickled onion and melted Swiss cheese on a toasted baguette with Dijon aioli and Au jus.

GRILLED MEDITERRANEAN WRAP **VV** 22
Roasted red pepper, spinach, Roma tomato, red onion, artichoke and iceberg, in a whole wheat tortilla, sweet Thai chili and spicy vegan mayo.

SRIRACHA HONEY CHICKEN 26
Thunder crunch chicken, sriracha and honey dill on toasted brioche with iceberg, tomatoes, pickles, bacon and jalapeno cheddar.

STEAK SANDWICH 29
6oz sirloin grilled to your liking served on a French baguette with onion rings.
Add mushroom 4

SERVED WITH YOUR CHOICE OF:		SIDE UPGRADE: 3
French Fries	Veggies & Dip	Sweet Potato Fries
House Salad	Chips & Salsa	Onion Rings
Caesar Salad	Daily Soup	Classic Poutine
		Gravy

BOWLS

DAILY SOUP 10
Ask your server about our daily creation served with house made garlic bread.

RED CURRY CHICKEN RIGATONI 29
Creamy Thai red curry tossed with rigatoni and garnished with green onions served with garlic toast.

POWER BOWL **VV** 29
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 29
Cremeni mushroom, onion and smoked bacon, with garlic cream sauce, parmesan and green onion, served with house garlic toast.

THE BAKER AND THE BUTCHER

*ALL OUR BURGERS ARE MADE IN HOUSE AND HAND FORMED INTO 6OZ PATTIES, SERVED ON BRIOCHE.

THE CLASSIC 25
American cheddar, roasted garlic aioli, Roma tomato, red onion, dill pickle and iceberg.

THE STEAKHOUSE 27
American cheddar, 40 creek BBQ, crispy onion, bacon, Roma tomato and iceberg.

THE FOREST FIRE 27
Jalapeno cheddar, chipotle aioli, jalapeno slaw, onion ring, Roma tomato, iceberg.

THE BISON 28
Bison Patty, sauteed mushroom, caramelized onion, white and American cheddar, smoked bacon, roasted garlic aioli and 40 creek BBQ.

THE VEGGIE **V** 24
Spicy black bean burger, sauteed garlic mushrooms and Baja sauce with Roma tomato, red onion and iceberg finished with melted Swiss.

THE VEGAN **VV** 24
Plant based patty, spicy vegan mayo, pickled onion, Roma tomato and iceberg. Choice of lettuce wrap or wheat tortilla.

SERVED WITH YOUR CHOICE OF:		SIDE UPGRADE: 3
French Fries	Veggies & Dip	Sweet Potato Fries
House Salad	Chips & Salsa	Onion Rings
Caesar Salad	Daily Soup	Classic Poutine
		Gravy

theBuffaloBar
ELKHORN RESORT

PLEASE ASK YOUR SERVER FOR OUR SEPARATE GLUTEN FREE MENU, AND MAKE US AWARE OF ANY ALLERGIES, THANK YOU FOR DINING WITH US TODAY!

TAILORED PIZZA

9" INDIVIDUAL 25 / GLUTEN FREE 25 / 12" SHAREABLE 33

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.

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

CREATE YOUR OWN PIZZA

9" INDIVIDUAL 25 / GLUTEN FREE 25
12" SHAREABLE 33

PICK THREE TOPPINGS:

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

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 38
Fresh chicken breast topped with crab meat, 2 jumbo shrimp and asparagus finished with hollandaise.

CHICKEN SCALLOPINI MARSALA 27
Panko and fresh herb breaded chicken cutlet with roasted mushroom and marsala sauce.

PICKEREL 39
Manitoba pickerel dusted with seasoned flour, pan fried and finished with lemon caper brown butter sauce.

SALMON 39
Hoisin glazed salmon fillet with grilled pineapple and ginger teriyaki butter with jasmine rice.

6OZ SIRLOIN 39
6oz sirloin grilled to your liking.

8OZ SIRLOIN 42
8oz sirloin grilled to your liking.

PRIME RIB
8OZ 44 / 12OZ 48
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 glaze 6 Mushrooms 4

FROM THE GARDEN

ADD ONS:
Chicken Breast 7 / Salmon Fillet 13 / Garlic Shrimp 12

THE SOMMELIER **V**
FULL ORDER 19 / HALF ORDER 13
Red grapes and goat cheese with organic greens, pickled onion, cucumber, spiced cashew and house dressing.

BLACK BLUE AND GOLD SALAD 24
Blackened Cajun sirloin with house blue cheese dressing and roasted gold beets on mixed lettuce with grape tomatoes and pickled red onion.

CLASSIC CAESAR
FULL ORDER 19 / HALF ORDER 13
Parmesan, smoked bacon and herbed croutons with romaine and asiago Caesar dressing.

POWERHOUSE **V**
FULL ORDER 21
Organic greens, feta cheese, cranberries, candied walnuts, mango, edamame and crunchy chickpeas with house vinaigrette.

theBuffaloBar
ELKHORN RESORT



WHAT WAS YOUR FAVOURITE PART OF THE MEAL?
USE #ELKHORNRESORT #THEBUFFALOBARMB #10STEAKHOUSE IN YOUR POSTS
OR TAG US @ELKHORNRESORT

V-VEGETARIAN **VV**-VEGAN

FOR GROUPS OF 8 OR MORE THERE WILL BE A 15% GRATUITY ADDED TO THE BILL.