

GOURMET PIZZA

9" Individual \$21 / Gluten Free \$21 / 12" Shareable \$29

Sir Isaac Veggie

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

Jet's Pie

Herb tomato sauce, pepperoni, green peppers, mushrooms, fresh tomatoes and mozzarella.

The Hungry Cub

Herb tomato sauce, shaved prime rib, roasted corn, red onion, topped with mozzarella, and provolone cheese, finished with house barbeque sauce.

Carnivore

Herb tomato sauce, mozzarella, pepperoni, bacon, ham, genoa salami and red onion.

Tuscan Tyrant

Herb tomato sauce, mozzarella, chorizo sausage, bacon, mushrooms, red onion and fresh tomatoes.

Hawaiian

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

The Fiesta

House salsa, seasoned ground beef and herb tomato base with red onion. Fresh jalapenos, mixed olives, fresh tomato and cheddar blend, finished with sour cream and shredded lettuce.

Chicken Korma

House made chicken korma base with oven roasted chicken, red onion and fresh tomato. Finished with mozzarella and roasted garlic cilantro yogurt.

CREATE YOUR OWN PIZZA

9" Individual \$20 / Gluten Free \$21 / 12" Shareable \$29

Pick Three Toppings:

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

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

FRIED CHICKEN

4 piece Bucket \$15

8 piece Bucket \$21

12 piece Bucket \$28

3 piece with fries and slaw \$14

FROM THE GRILL

*All our burgers are made in house hand formed into 7 oz patties and served on a brioche bun.

Served with your choice of:

French Fries	Veggies & Dip
House Salad	Chips & Salsa
Caesar Salad	House Bisque

Side Upgrade: \$3

Sweet Potato Fries
Onion Rings
Classic Poutine

The Original \$20

Roasted garlic aioli, roma tomato, butter leaf lettuce, grilled red onion and aged cheddar cheese, with dark ale mustard and relish.

The Black Forest \$22

Peppered bacon aoli, wild mushrooms, black truffle cheddar, butter leaf lettuce and roma tomato.

The Aussie \$22

Grilled pineapple salsa, sunny side up egg, beet chips, butter leaf lettuce, roma tomato and red onion finished with pesto aoli.

The Cajun Blue \$22

Crispy cajun onion, house blue cheese and chive dressing, crumbled blue cheese, bacon, butter leaf lettuce and roma tomato.

Steak Sandwich \$24

6 oz petite tenderloin and onion rings on a grilled baguette with garlic mushrooms.

Three Little Pigs \$23

Our beef patty topped with BBQ pulled pork, prosciutto and back bacon, house bbq sauce, butter leaf lettuce and roma tomato.

Prairie Fire \$21

Our beef patty topped with house bison chili, jalepeno cheddar and crispy cajun frizzled onions.

Veggie Burger \$21

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

FOR THE HEART

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

Add garlic toast for \$2

The Sommelier Full Order \$17 / Half Order \$11

Red grapes and goat cheese with fresh dill, organic greens, pickled onion, cucumber, spiced cashews and red wine balsamic vinaigrette.

Classic Caesar Full Order \$18 / Half Order \$12

Romaine hearts with parmesan, bacon, fresh herb garlic croutons and Caesar dressing.

Roasted Beet and Goat Cheese Salad Full Order \$19

Marinated roasted beets and whipped goat cheese with candied walnuts on a bed of field greens.

Santa Fe Salad Full Order \$24

Romaine lettuce with grape tomato, red onion, red, yellow and green bell peppers, tortilla chips and seasoned ground beef with Baja sauce and shredded cheese blend.

theBuffaloBar



What was your favorite part of the meal?
Let us know!

Use #elkhornresort #thebuffallombarmb
or tag us @elkhornresort

IT STARTS WITH THIS

Classic Poutine Full Order \$14 / Half Order \$10

French Quebec cheese curds and gravy.

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

Bone-in chicken wings served golden brown with your choice of sauce.
Honey Garlic, Teriyaki, 40 Creek BBQ, Salt and Pepper, Thai Chili, Buffalo Ranch,
Frank's Red Hot, Lemon Pepper, Cajun, Maple Bacon

Baked Truffle Spinach Dip \$17

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

Mussels \$19

White wine steamed sambuca and fennel mussels in a rich cream sauce finished with fresh pea shoots served with house made garlic bread.

Garlic Shrimp \$20

5 jumbo shrimp sauteed in garlic butter seasoned and served with lemon.

Creole Fried Calamari \$17

Fresh calamari fried in our house creole spice blend with spicy banana peppers and sweet red bell peppers. Served with thai aioli.

Nachos 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 onions.

Charcuterie \$31

Chef's Weekly Selection of specialty cheese, cured meats, grilled and pickled vegetables, jams, spreads, crackers, and crostini.

ON A LIGHT-ISH NOTE

Served with your choice of:

- French Fries
- Veggies & Dip
- House Salad
- Chips & Salsa
- Caesar Salad
- House Bisque

Side Upgrade: \$3

- Sweet Potato Fries
- Onion Rings
- Classic Poutine

Buffalo Chicken Sandwich \$20

Hand breaded chicken breast tossed in hot sauce, butter leaf lettuce, roma tomato, swiss cheese and thai aioli served on a kaiser bun.

Chicken Apple Brie Sandwich \$21

Grilled Chicken breast with crisp green apple slaw, melted brie, spring mix and mango habanero sauce served on a kaiser bun.

Veal Parmesan Sandwich \$20

Panko, herb and garlic breaded veal cutlet with house marinara and mozzarella with chipotle aioli served on a kaiser bun.

Pulled Pork Sandwich \$20

Slow-cooked pulled pork, house barbeque sauce, apple fennel slaw and melted aged cheddar served on a kaiser bun.

Philly Cheese Steak \$23

Slow cooked prime rib sauteed with red and green bell peppers and sweet red onion finished with melted Swiss served on a house made Vienna roll with au jus.

Fish and Chips \$22

8 oz beer battered fillet, fries, apple fennel slaw, tabasco spiked tartar sauce and malt vinegar.

FROM THE BOWL

Daily Soup \$10

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

Chicken Korma \$27

Blend of Aromatic spices married in a coconut cashew curry sauce over rice served with grilled chicken and naan. Finished with roasted garlic and cilantro yogurt.
Substitute Tofu upon request.

Dragon Bowl \$28 / Naan Bread \$2

Cajun chicken ,braised red cabbage, avocado, carrot, black bean corn salsa and pico de gallo with jasmine rice, cilantro, roasted garlic yogurt and sweet heat dragon sauce.
Substitute Tofu upon request.

Bison Chili \$14

Fresh bison chili, tomato, beans and cilantro with jalapeno monterey jack and a grilled baguette.

The Carbonara \$24

A modern twist on a classic dish. This carbonara consists of sautéed mushrooms and onions with crispy bacon pieces, combined with a creamy garlic sauce and fettuccine noodles. Garnished with parmesan cheese and green onion.

Antipasto Fettuccine \$26

A traditional appetizer - turned pasta dish. Consisting of artichokes, genoa salami, red onion, manzanilla olives and roasted red peppers. Tossed together with a classic pesto sauce and fettuccine noodles. Garnished with feta cheese and fresh basil.

Vegetable Pomodoro \$22

A herbed pomodoro sauce with spinach, tomatoes, yellow peppers, mushrooms and red onion. Mixed with fettuccine noodles and garnished with fresh basil and parmesan cheese.

Add chicken \$7

Add salmon \$13

Add garlic shrimp (3) \$12

A TOUCH OF ELEGANCE

Entrees served with seasonal vegetables and aged cheddar twice baked russet or goat cheese and cranberry quinoa. Available after 5pm.

Chicken Oscar \$34

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

Veal Scaloppini Marsala \$31

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

Pickерel \$37

Manitoba pickerel dusted with seasoned flour, pan fried and finished with beurre blanc sauce.

Salmon \$37

Pan seared salmon fillet with pineapple salsa, pesto cream with jasmine rice.

Steaks are served with roasted garlic mushrooms, seasonal vegetables and aged cheddar twice baked russet or goat cheese and cranberry quinoa.

Petite Tenderloin \$34

6 oz tenderloin grilled to your liking.

Sirloin \$39

8 oz sirloin grilled to your liking.

Steak Enhancements

Cajun Frizzled Onion \$4 3 Garlic Sauteed Shrimp \$12 Irish Whiskey Demi-Glaze \$6

Prime Rib 8oz. \$39 12oz. \$43

Choose 8 or 12 oz. spice rubbed prime rib served with whipped garlic mashed potato, seasonal vegetable and au jus. Only available on Fridays and Saturdays after 5pm.
Horseradish by request. Limited quantities.

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Please ask your server about our vegan & gluten free options.
PLEASE LET YOUR SERVER KNOW ANY ALLERGIES PRIOR TO ORDERING!
Thank you for dining with us today!