

APPETIZERS

STUFFED MUSHROOMS *Mushroom caps stuffed with baby shrimp, rock crab and cream cheese, topped with shredded cheese then baked until golden brown. Served with warm focaccia bread \$12*

SHRIMP PIL PIL *Butterfly tiger shrimp, sautéed in tomato bruschetta and red pesto. Served on a thick slice of garlic toast. \$12*

SPINACH SOUFFLE *Creamy layers of spinach, onion roux and parmesan cheese. \$12*

BEEF LETTUCE WRAPS *Ground beef braised in beef broth with onion, garlic and ginger. Topped with cabbage, carrots, red pepper, peanuts and green onion with Filipino adobo sauce on lettuce leaves. \$12*

POT STICKERS *Six delicate pork and vegetable stuffed dumplings, fried up crispy and served with a sharp side of ponzu sauce. \$10*

CALIFORNIA ROLLS *Makizushi sushi roll with crabstick, cucumber, mango, Japanese mayo and Japanese rice. \$10*

SOUPS

SOUP DE JOUR *Ask your server for details on the Chef's daily creation \$6*

FRENCH ONION SOUP *Our brown butter and caramelized onion soup, topped with our house crouton and baked with Swiss cheese \$7*

SALADS

All of our fresh salads are served with warm focaccia bread from Manley Bread and Honey in Consul and with our in-house garlic dipping oil.

CLASSIC CAESAR SALAD *Our take on the old favorite: crisp romaine tossed with our special in-house dressing, finished with bacon, shaved parmesan and herbed croutons \$11*
Add a grilled chicken breast for \$5

CHEF SALAD *A fresh mix of artisan and micro-greens, topped with grilled chicken, diced ham, hard-boiled egg, tomato, carrot, cucumber, onion, herbed croutons and our shredded cheese and served with your choice of dressing \$16*

SEARED SALMON SALAD *Our fresh greens topped with tomato, carrots, cucumbers, onion and herbed croutons, tossed in our homemade citrus dressing and finished with a pan-seared Atlantic salmon fillet \$16*

GF SIRLOIN STEAK SALAD *Tender, julienne "AAA" sirloin steak, stir-fried with peppers, mushrooms and onions, topped with melted cheddar cheese. Served on a bed of our fresh greens and tossed in a fire-roasted tomato and basil vinaigrette \$16*

AVOCADO AND ASPARAGUS TART *Avocado, asparagus, tomato, artichoke, greens and an onion puree on puff pastry drizzled with a balsamic dressing \$16*

SPINACH AND FETA SALAD *Tossed with walnuts, avocado, tomato, feta cheese, crispy noodles and strawberry vinaigrette \$16*

ENTRÉES

CHICKEN CORDON BLEU ROULADE *A seasoned chicken breast layered with black forest ham and swiss cheese, rolled and dredged in bread crumbs, oven baked, topped with a creamy mushroom sauce. Served with garlic mashed potato and seasonal vegetables \$24*

CHICKEN FRICASSEE BRUNIOSE *Preparation for this dish is halfway between a sauté and a stew. This French comfort food consists of slowly simmered chicken with hearty vegetables in a rich, silky cream sauce \$24*

GF PARMESAN CRUSTED PRAWN AND CRAB THERMIDOR *A creamy lobster veloute, blended with crab, black tiger prawns, onions and mushrooms then baked under a crispy parmesan crust. Served with jasmine rice and seasonal vegetables \$26*

GF CEDAR PLANK SALMON *A 6oz Atlantic salmon fillet oven-roasted on a smoldering cedar plank. Served with jasmine rice, seasonal vegetables and a creamy lemon-dill butter \$26*

SALMON EN CROUTE *Salmon fillet, spinach and cream cheese wrapped in puff pastry. Served with mashed potato, seasonal vegetables and creamy lemon-dill sauce \$26*

GF RIB-EYE MAITRE D'HOTEL STEAK *Grilled, 12 oz "AAA" beef rib-eye steak, topped with french herb compound butter. Served with roasted potatoes and seasonal vegetables \$32*

SIRLOIN STEAK *10oz "AAA" sirloin steak grilled to your liking, topped with mushroom demi sauce. Served with roasted potatoes and seasonal vegetables \$29*

BRAISED PORK CHOP *Pork chop marinated in white wine and corn flour, deep fried then braised in honey and soy sauce. Served with braised bok choy and jasmine rice \$22*

FISH AND CHIPS *8oz ale battered Basa, deep-fried, served crispy and golden with our special in-house tartar sauce, served with French fries \$16*

All of the delicious breads served at Ivan's Restaurant is locally sourced from Howard's Bakery ~ Maple Creek and Manley Bread and Honey ~ Consul

PASTAS & NOODLES

All pastas are served with our locally sourced focaccia bread and garlic dipping oil
Ask your server about our Gluten Free options

CHICKEN ALFREDO *A tender, julienne chicken breast, sautéed with mushrooms, onions and garlic, blended with our creamy white wine sauce and tossed with fettuccine pasta \$18*

SPINACH, BRIE AND TOMATO *Fettuccine tossed with spinach, brie cheese, cherry tomato, spring onion, garlic, parmesan cheese and olive oil tossed in fettuccine pasta \$18*

POTATO GNOCCHI GRATIN *Potato Gnocchi tossed in red and white pasta sauce and tomato bruschetta then baked with a crispy parmesan crust \$16*

SEAFOOD FETTUCINE *A sautéed mix of shrimp, salmon, crab, mushrooms, peppers, onions and garlic with a white wine deglaze creamy lobster sauce, tossed with fettuccine pasta \$20*

THAI CHICKEN STIR FRY *Tender julienne chicken breast sautéed in peppers, mushrooms, carrots, cabbage, onions and garlic. Served on a bed of oriental noodles and topped with an in-house Thai sauce \$16*

PANCIT CANTON *Traditional Asian noodle dish tossed with sautéed shrimp, peppers, onion, celery, scallion and chicken in soy, hoisin and oyster sauce \$18*

MONGOLIAN BEEF *Thinly sliced beef sautéed in peppers, broccoli and chili flakes, tossed in Udon noodles with homemade Mongolian sauce \$18*

KIDS MENU

All kids' meals include a glass of milk or pop and ice cream

CHEESE BURGER *Our kid-sized patty topped with melted cheddar, served with French fries and vegetable sticks \$8*

DINO BUDDIES *Your favorite dino-shaped, breaded chicken bites served with vegetable sticks, French fries and plum sauce for dipping \$8*

GRILLED CHEESE SANDWICH *Grilled cheddar cheese on your choice of white or brown bread, served with French fries and vegetable sticks \$8*

HOTDOG NUGGETS *Hotdog pieces rolled in puff pastry served with French fries \$8*

MAC AND CHEESEDOG *Macaroni pasta and hotdogs tossed in blended cheese sauce served with French fries \$8*

ON THE LIGHTER SIDE

SIRLOIN STEAK *A grilled, 6oz “AAA” sirloin topped with mushroom sauce and served with roasted potatoes and seasonal vegetables \$19*

GF CEDAR PLANK SALMON *A 4oz Atlantic salmon fillet oven-roasted on a smoldering cedar plank then served with jasmine rice, seasonal vegetables and a creamy lemon-dill butter \$16*

CHICKEN SKEWER *Char-broiled chicken skewer topped with homemade teriyaki sauce. Served with seasonal vegetables and jasmine rice \$16*

FISH AND CHIPS *4oz ale battered Basa, deep-fried, served crispy and golden with our special in-house tartar sauce, served with French fries \$14*

CYPRESS BURGER *6oz house made lean ground beef patty topped with bacon, cheddar cheese, lettuce, tomato, red onion and pickles, served with your choice of fries, soup or salad \$15*

VEGGIE BURGER *A patty made from garden vegetables and wholesome grains topped with lettuce, tomatoes, pickles and mayonnaise, served with your choice of fries, soup or salad \$13*

CHICKEN PARM SANDWICH *Deep fried breaded chicken breast with spinach, mayonnaise, topped with marinara sauce and parmesan cheese on a Pretzel bun, served with your choice of fries, soup or salad \$15*

BEEF DIP *Our slow-roasted, thin sliced beef, piled high on a toasted Panini, topped with mozzarella and served with a side of beef au jus, served with your choice of fries, soup or salad \$14*

BEVERAGES

Coffee/Tea | \$2.75
Cappuccino | \$3.75
Hot Chocolate | \$3.25
Juice | \$3.25

Herbal Teas | \$2.75
Café Latte | \$3.75
Pop | \$2.50
Milk | \$2.75

*PST & GST not included in prices
An automatic 15% gratuity will be added to tables of 8+ people*

Find us on social media:

