

APPETIZERS

DRY RIBS *In-house marinated slow-roasted ribs, deep-fried and dusted with lemon pepper and salt. Served on bed of greens with vegetable crudité. \$12*

CHICKEN WINGS *Tossed in your choice of BBQ, Hot, Honey-Hot, Hot Buffalo, Mild Buffalo, Lemon Pepper, Honey Garlic, Teriyaki, or Salt and Pepper. Finished with fresh vegetable crudité. \$13*

PHYLO CRUSTED SHRIMP *Six pieces of deep-fried shrimp, served over fresh micro-greens with a side of sweet chili sauce. \$12*

POT STICKERS *Six delicate pork and vegetable stuffed dumplings, pan fried and served with a sharp side of ponzu sauce. \$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, in-house garlic dipping oil Bread is sourced locally from Manley Bread & Honey in Consul, Howard's Bakery in Maple Creek

CLASSIC CAESAR SALAD *Our take on the old favorite: crisp romaine lettuce tossed with in-house dressing, finished with bacon, shaved parmesan cheese 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 *Fresh green medley 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*

ENTRÉES

CHICKEN PARMIGIANA *Breaded tenderized chicken breast, seared and baked till golden brown, topped with our marinara sauce and parmesan cheese flakes, served on top of fettucine noodles \$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*

6OZ SIRLOIN STEAK *A grilled 6oz “AAA” sirloin, done to your liking, topped with creamy mushroom sauce and served with garlic mashed potatoes and seasonal vegetables. \$20*

BREADED VEAL CUTLETS *Our tender veal seasoned and breaded, pan fried to a golden brown and smothered in our beef gravy. Served with garlic mashed potatoes and seasonal vegetables. Regular \$19 Small \$15*

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*

HAMBURGER STEAK *House-made 12oz patty topped with sautéed onions and mushrooms and beef gravy. Served with garlic mashed and seasonal vegetables. \$19*

FISH AND CHIPS *8oz ale battered Basa, deep-fried, served crispy and golden with our special in-house tartar sauce, served with French fries \$14*

THE CYPRESS BURGER *Our 6oz patty topped with bacon and 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*

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 \$14*

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

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, served with Focaccia bread. \$18*

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, served with Focaccia bread \$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, served with garlic toast \$16*

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

ON THE LIGHTER SIDE

SIRLOIN STEAK *A grilled, 6oz “AAA” sirloin, done to your liking, topped with creamy mushroom sauce. Served with garlic mashed potatoes and seasonal vegetables \$20*

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*

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*

BREADED VEAL CUTLET *1 piece of our tender veal seasoned and breaded, pan fried to a golden brown and smothered in our beef gravy. Served with garlic mashed potatoes and seasonal vegetables. \$15*

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*

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:

