

## APPETIZERS & SOUPS

**CHICKEN WINGS** *Tossed in choice of BBQ, Hot, Honey-Hot, Mild buffalo, Lemon Pepper, Honey Garlic, Teriyaki, or Salt and Pepper, served with vegetable crudité \$14*

**DRY RIBS** *In-house marinated slow roasted ribs, deep fried and dusted with lemon salt and pepper. Served on a bed of greens with vegetable crudité \$14*

**POT STICKERS** *Steamed, pan-fried pork and vegetable stuffed dumplings with a sharp side of ponzu sauce \$12*

**SHRIMP & SPINACH DIP** *Shrimp, spinach and onions blended with cream cheese, topped with parmesan cheese and baked golden. Served with sliced naan \$12*

**SOUP DE JOUR** *Ask your server for details on the chef's daily creation \$7*

**FRENCH ONION SOUP** *Baked, brown butter and caramelized onion soup, topped with in-house croutons and Swiss cheese \$9*

## SALADS

Served with warm focaccia bread and in-house garlic dipping oil

**CLASSIC CAESAR SALAD** *Romaine lettuce tossed with in-house Caesar dressing, topped with bacon, shaved parmesan cheese and herbed croutons \$13*  
*Add grilled chicken breast \$5*

**MEDITERRANEAN SALMON SALAD** *Pan seared salmon filet, cucumbers, olives, tomatoes, feta cheese and avocado, drizzled with lemon herb Mediterranean dressing \$18*

**SHRIMP IMPERIAL SALAD** *6 pan seared shrimp, steamed broccoli, romaine lettuce, bacon, dried cranberries, crispy onion and crushed peanuts tossed with garlic aioli dill dressing \$18*

**SIRLOIN STEAK SALAD** *Julienne AAA sirloin steak stir fried with peppers, mushrooms, and onion, topped with melted cheddar cheese on a bed of fresh greens. Dressed with a fire roasted tomato basil vinaigrette \$18*

**CYPRESS SALAD** *Mixed greens tossed with in-house Saskatoon dressing topped with diced cucumber, cherry tomatoes, candied walnuts and goat cheese \$16*

**CHICKEN COBB** *Romaine lettuce, grilled chicken breast, crumbled bacon, avocado, hardboiled egg and cheddar cheese \$18*

## PASTA

Served with warm focaccia bread and in-house garlic dipping oil

**CHICKEN ALFREDO** *Sautéed chicken breast with mushroom, onion and garlic, blended with in-house white wine sauce and tossed with fettuccine pasta \$19*

**SEAFOOD FETTUCINE** *Sautéed shrimp, salmon, crab, mushroom, peppers, onion, garlic tossed with a white wine demi glazed lobster sauce and fettuccine pasta \$22*

**CHICKEN RAVIOLI** *Julienne chicken breast, sautéed with mushroom, onion and garlic, blended with in-house creamy marinara sauce and tossed with mushroom ravioli \$19*

## ASIAN CORNER

**THAI CHICKEN STIR FRY** *Tender, julienne chicken breast sautéed in garlic, onion, peppers, mushrooms, carrots and cabbage. Served with oriental noodles tossed with stir fry sauce \$19      Vegetarian option \$16*

**MONGOLIAN BEEF** *Marinated, thinly sliced beef, sautéed in peppers, chili flakes, onions and broccoli, served with oriental noodles tossed with in-house Mongolian sauce \$18*

**PAD THAI** *Stir fry noodles tossed with sweet savory sour sauce, garlic, peppers and tiger shrimp, topped with fried onions, roasted nuts, eggs and green onions \$19*

**CHICKEN AND SHRIMP RICE BOWL** *Sautéed chicken, shrimp, broccoli, carrots, mushrooms, peppers in oyster gravy served over jasmine rice \$19*

## ENTREES

**DRY AGED RIBEYE STEAK** *10oz charbroiled AAA ribeye steak, salt and pepper seasoned served with herb roasted potatoes and seasonal vegetables \$36*

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

**HAMBURGER STEAK** *In-house 12oz patty topped with sautéed onions, mushrooms and beef gravy. Served with garlic mashed potatoes and seasonal vegetables \$25*

**VEAL CUTLET** *Tender veal seasoned and breaded, pan fried golden brown and smothered with in-house beef gravy. Served with garlic mashed potatoes and seasonal vegetables \$26      Small Serving \$19*

**PARMESAN CRUSTED PRAWN AND CRAB THERMIDOR** *Creamy lobster velouté, blended with crab, tiger prawns, mushrooms and onion. Baked under a crispy parmesan crust, served with jasmine rice and seasonal vegetables \$28*

## SMALLER APPETITES

**CEDAR PLANK SALMON** *4oz Atlantic salmon fillet, oven roasted on a smoldering cedar plank, served with jasmine rice and seasonal vegetables \$18*

**SIRLOIN STEAK** *5oz AAA sirloin steak, topped with mushroom sauce, served with garlic mashed potatoes and seasonal vegetables \$21*

**VEAL CUTLET** *One piece of tender veal, seasoned, breaded and pan fried golden, smothered in beef gravy, served with garlic mashed potatoes and seasonal vegetables \$19*

**HAMBURGER STEAK** *House made 6oz patty topped with sauteed onion, mushrooms and beef gravy. Served with garlic mashed potato \$18*

**FISH & CHIPS** *Rafters red ale beer battered and deep fried Basa fillet with in-house tartar sauce \$15*

**VEGGIE BURGER** *Made in-house, this vegan patty is loaded full of fresh veggies and grains, topped with pickled red onion, spinach, blistered cherry tomatoes and avocado spread on a toasted bun \$15*

**HOWARD'S BURGER** *6oz patty topped with bacon, cheddar cheese, lettuce, tomato and pickles on a toasted bun \$17*

**BEEF DIP** *Slow roasted, thin sliced beef, piled high, topped with mozzarella cheese, served on a toasted Panini bread with a side of beef au jus \$17*

## KID'S MENU - \$9

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

**CHEESE BURGER** *Kid sized patty topped with melted cheddar fries and veggie sticks*

**CHICKEN NUGGETS** *A kid favorite! Breaded chicken bites, fries, veggie sticks & plum sauce*

**GRILLED CHEESE** *Grilled cheddar cheese on choice of white, brown or rye bread fries and veggie sticks*

**WINGS** *Smaller serving of chicken wings tossed in your choice of BBQ, Lemon Pepper, Honey Garlic, Teriyaki, Salt & Pepper, fries and veggie sticks*

**CORN DOG** *One battered, deep fried corn dog, fries and veggie sticks*



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