

APPETIZERS

BUTTERNUT SQUASH & APPLE SOUP | 9.95

Roasted butternut squash, creamed Granny apples & maple cream makes this the mouth-watering soup of choice, served with our garlic bread

BUFFALO CHICKEN CHEESE DIP | 14.95

Tender farm raised chicken cut, and blended with Jalapeno Havarti cheese. Dip it with crisp carrot and celery batons, served with blue cheese dip and baked nacho chips

GYOZA DUMPLINGS | 10.95

Dumplings filled with chicken and scallions served with a Thai chili and hot Sriracha sauce

CHICKEN WINGS | 14.95

1lb of wings served with blue cheese dip, celery & carrot batons

Sauces

Frank's Red Hot, Mild, Sweet Chili, Honey Garlic, Teriyaki

Try our new dips!

Spicy Honey Garlic, Sweet Smokey BBQ, Grated Parmesan Lemon

ARTICHOKE, SPINACH & GOAT CHEESE DIP | 13.95

Melted mixed cheese served with nachos and crispy pita chips for dipping

Add Lobster meat \$11.95

CRISPY CALAMARI | 14.95

Panko dusted calamari with a duo of sauce, chipotle aioli & tzatziki

PTARMIGAN SKILLET BREAD | 11.95

Tomato bruschetta brushed garlic butter with loads of shredded mozzarella cheese and baked golden brown, served with balsamic vinaigrette

SWEET POTATO FRIES | 7.95

Served with chipotle aioli

PTARMIGAN NACHOS | 11.95

Topped with heaps of melted mixed cheese, green onions, sweet peppers, tomatoes, olives, and onions. Served with sour cream, guacamole and salsa

KETTLE CUT NACHOS | 11.95

Thinly deep fried kettle chips, served with all your favorites mixes, and baked with cheese

POUTINE WITH, RICH BEEF PAN JUS | 7.00

DEEP FRIED PICKLES | 9.99

Lightly battered spears of aged dill pickles deep fried and served with chipotle aioli

STEAK BITES | 10.95

Beef Rib eye steak cut bite size, deep fried, and tossed in Frank's hot sauce. Served on a bed of shredded lettuce with carrot and celery batons and chipotle aioli

MEAL SALADS

KEYS HOUSE SALAD | 13.95

Mixed greens, cherry tomatoes, cucumber, shaved red onions, caramelized pecans, sundried cranberries, crumbled goat's cheese & raspberry dressing

CAESAR SALAD | 13.95

Romaine hearts, smoked bacon, housemade croutons, roast garlic Caesar dressing, freshly grated Parmesan cheese and lemon crown



MEAL SALADS CON'T

5TH STREET SALAD | 13.95

Spring mix, red quinoa, sunflower and walnut seeds, grapes, cherry and heirloom tomatoes, golden beets and served with fennel slaw and an orange thyme vinaigrette

JEWELLED QUINOA SALAD | 14.95

Grilled chicken breast, diced tomatoes, cucumbers, sweet peppers, red onion, shredded carrots, pistachio, golden sultans with baby greens, and served with a pomegranate vinaigrette

CREATIVE COBB SALAD | 15.95

Mixed greens, cherry tomatoes, cucumbers, red onion and served with house dressing, smoked bacon, charbroiled chicken breast, sliced avocado & goat's cheese

BURGERS

SRIRACHA BURGER | 16.95

7 oz. Alberta ground beef patty grilled with Jalapeno cheese, black and tan onion ring, Sriracha mayo, lettuce, kosher pickle, and smoked double bacon

BEEF N BEEF BURGER | 16.95

7 oz. Alberta ground beef patty, shaved Alberta prime rib beef, mozzarella cheese, Bermuda red onions, crisp lettuce, Roma tomatoes, tomato onion jam & mushrooms

DOUBLE SMOKED MAPLE BACON BURGER | 16.95

7 oz. Alberta ground beef patty, double smoked bacon, kosher pickle, crisp lettuce, roma sliced tomatoes, cheddar and house made tomato jam

CLASSIC BURGER | 13.95

It's our classic burger, simple, but tasty, 7 oz. Alberta ground beef patty grilled

Add Jack cheese, Havarti, Goat, or Cheddar \$1.00

Add bacon \$2.75

DANNY BURGER | 16.95

It's tradition around these parts. A 7oz Alberta ground beef patty, crisp bacon, cheddar cheese, grilled country ham, pan jumped button mushrooms, melted cheddar cheese

BOWLS

THAI SHRIMP CURRY BOWL | 24.95

Coconut Rice, cilantro, green onion, and plump shrimp served with Asian Stir fry vegetables. Blended in a red Thai curry sauce

LINGUINI ALFREDO | 17.95

White wine, garlic and herb cream sauce with long noodles, fresh basil and mushrooms, shaved Parmesan cheese & toasted garlic bread

BUTTER CHICKEN CURRY | 23.95

Tender chicken breast simmered in a mild tomato & coconut sauce cream sauce, served with toasted garlic bread

PAPPARDELLE TRIPLE BOLOGNAISE | 21.95

Triple meat (Beef, Veal, and Pork) in a rich tomato gravy, red wine, garlic comfit, fresh basil and fresh shaved parmesan cheese, and served with garlic bread

Add to your pasta...

Roast mushrooms or caramelized onions \$3.95

Charbroiled chicken breast \$6.95

Grilled steak 8 oz., or sautéed garlic shrimp skewer \$ 8.95

Atlantic lobster tail \$11.95

ENTREÉ'S

ROAST STUFFED CHICKEN BREAST | 24.95

Stuffed with red peppers, goat cheese and pecans served with a mushroom and bacon cream sauce, buttered seasonal vegetables

FAJITA PLATTER | 21.95

Sizzling Chipotle ancho beef, chicken or shrimp skillet seared with onions, sweet peppers, soft tortillas, lime crema, salsa Fresca, fresh guacamole, sliced jalapeno and black bean rice

HOUSE SPECIAL

Please ask your server for the Chef's Choice and price

BIG PLATES

LOBSTER MAC AND CHEESE | 19.95

Triple cheese blend with rigatoni noodles, double smoked bacon and succulent lobster with a crispy panko topping

FISH AND CHIPS | 19.95

Locally caught whitefish coated in Richard's Red beer batter, cut fries, tartar sauce, coleslaw and a fresh lemon crown

STEAKS

Our certified Canadian Angus beef is aged & cut in house by Chef

All steaks come with a choice of seasonal vegetables, fingerling potatoes, coconut rice, or cut fries tossed with sea salt
Add green salad or Caesar salad \$3.75

STRIP LOIN 8oz | 27.95 or 10oz | 30.05

RIB EYE COWBOY CUT 12oz | 32.95

TENDERLOIN *wrapped in smoked bacon*

8oz | 30.95 or 10oz | 33.95

SURF & TURF | 34.95

8 oz. aged Alberta strip loin served with a succulent Lobster tail

Add On's / 4.95

Cognac peppercorn sauce, Red wine green peppercorn butter, Sautéed button mushrooms

FISH & SEAFOOD

Healthy and tasty, Beneficial in Omega -3s

All fish comes with a choice of seasonal vegetables, fingerling potatoes, coconut rice, or cut fries tossed with sea salt
Add green salad or Caesar salad \$3.75

RED THAI CURRIED SALMON | 24.95

8 oz. salmon filet, roast butternut squash, baby spinach, sun dried cranberries, organic quinoa salad, raspberries, and lemon dill vinaigrette

FRESH NORTHERN GREAT SLAVE WHITEFISH FILET | 25.95

Locally net caught whitefish pan fried and served with a lemon crown

SPICY BLACKENED CAT FISH | 24.95

Paprika, oregano, thyme, cayenne, sugar, salt, and black pepper, and loaded with omega -3s