



### **BUFFALO CHICKEN SPRING ROLLS**

Seasoned Fresh Buffalo Chicken, diced Onion, Cheese, Avocado, Cilantro, Jalapeno Ranch Dipping Sauce - 13

### **STREET FRIES**

Cherry Tomato, House Pickled Veg, Herb Seasonings and Garlics, Twice Cooked Alberta Shoestring Frites - 11

### **BEEF CARPACCIO** **GF**

Alberta AAA Tenderloin, Artisan Lettuce, Light Pickled Vegetable Salad, Fried Capers - 16

### **SPINACH DIP**

Crisp Red Pepper, Butter Spinach, Roasted Garlic, Crunchy Water Chestnuts, Field Mushrooms, Oven Made Naan Scoops - 14

### **STREET TACOS**

Duo of Tortillas, Choice of Chicken, or Shrimp, Sriracha Lime Slaw, Diced Tomatoes Avacado, House Aioli, Lime Wedge - 14

### **SMOKED JALAPENO MAC & CHEESE**

Minced Jalapeno, Elbow Macaroni, Applewood Smoke - 10

### **LETTUCE WRAPS** **GF**

Seasoned Crispy Chicken, Lettuce Cups, Crunchy Noodles, Crisp Water Chestnut, Rimbey Green and Red Onions, Peanuts. - 15

### **CALAMARI**

Light and Crisp Breaded Squid, Jalapenos, English Cucumber, Red Onion, House Tzatziki - 13

### **FRACK'N NACHOS**

Tortilla Chips, Cajun Chicken, Baked Beans, Melted Cheese, Jalepenos, Black Olives, Tomatoes, Onions - 16 Add Housemade Guacamole - 3

### **MUSHROOM CAPS**

Stuffed with Ground Beef and Three Cheeses, Breaded and served with Spicy PeriPeri Sauce - 10

### **BLOOMING ONION**

Fresh Sweet White Onion, Upside Down Fried, Smothered in House Cheese Sauce, Bacon Bits and Green Onions and a Spicy Sriracha Aioli - 10

### **CHICKEN WINGS** **GF**

BBQ, Hot, Salt + Pepper, Blueberry, Cajun, Dill Pickle - 13

### **CAESAR SALAD** **GF**

Made from Scratch Caesar Dressing, Selection of Kale and Romaine, Maple Bacon, House Croutons, Parmesan - 16

### **CHICKEN AVOCADO SALAD** **GF**

Crisp Romaine, Sliced Ripe Avacado, Vine Ripened Tomato, Butter Corn, Aged Walnut Balsamic Dressing - 20

### **ROASTED BEET SALAD** **GF**

Oven Roasted Innisfail Red Beets, Heritage Lettuces, Feta, Avocado Vinaigrette - 15

### **SOUTHWEST SALAD** **GF**

Sweet Romaine, Butter Corn, Vine Tomatos, Rimbey Red Onions, Avocado, house made Salsa, Roasted Red Pepper Ranch Dressing - 16

### **ROOT TO STEM HOUSE SALAD** **GF**

Heritage Lettuces, Roasted Walnuts, Feta, Lime Vinaigrette - 15



## ENTREES

### **WILDROSE BISTRO FILET** **GF**

Tender, House Marinated cut of Petite Tenderloin, Stuffed with Aged Cheese, drizzled with Garlic and Fresh Herbs -24

### **SOUTHERN FRIED CHICKEN**

Favourite of the Deep South, Jalapeno Cornbread, Garlic Mashed Potato, Seasonal Vegetable - 24

### **BEEF MEDALLIONS** **GF**

Melt in your Mouth Beef, Seasoned and Oven Finished, Bourbon Peppercorn Sauce, with your choice of Potato and Seasonal Vegetable - 27

### **CHEFS WELLINGTON**

Chef choice of Prime Meat, Duxelles, Puff Pastry - 31

### **WALNUT SALMON** **GF**

Fresh from the Pacific cold waters, Crusted in Crushed Walnuts, Oven Roasted, glazed with sweet maple - 25

### **SURF & TURF** **GF**

Alberta Beef Tenderloin wrapped in Maple Bacon, Juicy Prawns, Garlic Mashed Potato, Seasonal Vegetables - 36

### **CHICKEN PARMESAN**

Fresh Chicken coated with Breadcrumbs and stuffed with Spinach and Cheeses, Covered with housemade marinara and melted Mozzarella - 21

### **CHICKEN BELLAGIO** **GF**

Crispy Coated Chicken Breast over Herbed Pasta and Fresh Bearnaise Sauce, Topped with Spinach and Vine Tomato - 21

### **CHICKEN MADEIRA**

Fresh Chicken Breast, topped with Asparagus and melted Mozzarella, covered with fresh Mushroom Madiera sauce - 25

### **SIRLOIN OSCAR** **GF**

Handcut, Seasoned and Fire Grilled, Fresh Asparagus, Deep Atlantic Crab, Bearnaise Sauce, 7oz - 27

### **ALBERTA BEEF TENDERLOIN** **GF**

The most Tender cut of Beef, Maple Smoked Bacon, Fire Grilled, Your choice of two sides. - 31

### **CAJUN CHICKEN** **GF**

Savoury Cajun Spices, Fire Grilled, Hogsbreath Potatoes, Seasonal Vegetables - 23

### **THE TOMAHAWK** **GF**

Aged and Frenched Pork Chop, Slow Roasted, Seasoned, served with your choice of Sides - 24

### **ALBERTA BEEF SIRLOIN** **GF**

Handcut, Seasoned, Fire Grilled and smothered in Garlic Butter, AAA 7oz - 23



## CRAFTED ITEMS

### **BACON ONION BRIE BURGER** **GF**

Caramelized Sweet Onion, with Bits of Candied Bacon, Brie, Dual Chuck Patties, House Pickled Vegetables - 22

### **CHORIZO BURGER** **GF**

6oz Alberta Beef and Chorizo Patty, Artisan Greens, Caper Aioli, Smoked Cheddar, Pickled Vegetables, Fried Egg - 23

### **BULLEIT BBQ BURGER** **GF**

Juicy Chuck covered with BBQ Marinated Prime Rib, Sauteed Mushrooms and Onions, Focaccia, Smoked Cheese Drizzle - 22

### **RIG UP HOUSE BURGER** **GF**

Two Juicy Chuck Patties, Maple Bacon, Aged Cheddar, Crisp Lettuce, Sweet Vine Tomato, Red Onion - 19

### **ROUGHNECK BURGER** **GF**

Two Juicy Chuck Patties, Seasoned Mushroom, Whiskey Smoked Cheddar, Vlasic Pickle, Iceberg Lettuce, Vine Tomato - 19

### **CAJUN CHICKEN CLUBHOUSE** **GF**

Fire Grilled Chicken Breast, Rye, Fresh Crisp Iceberg Lettuce, Tomato, Maple Bacon, Aged Cheddar - 17

## ARTISAN PASTAS & RICE

### **THAI COCONUT FETTUCINI**

Duo of Fettucinis, Cold Water Shrimp and Mussels, House Red Curry Coconut - 22

### **CHORIZO MUSHROOM PENNE**

Spicy Chorizo, Sweet Onion, Field Mushrooms, Creamy Alfredo, Parmesan - 17

### **HARVEST PENNE**

Mushroom Duxelles, Fresh Tomato Sauce, Melted Cheese, Herbed Crumb - 19

### **KALE PESTO LINGUINE**

House Ground Pesto, Seasonal Cherry Tomatos, Craft Chorizo, Parmesan - 18

### **PACIFIC RICE BOWL**

Cold Water Shrimp and Mussels, Fresh Lime, Coconut Jasmine Rice, Red Thai Curry, Cilantro, Peanuts - 21

### **PERI PERI COCONUT RICE BOWL**

Lemongrass, House Peri-Peri Chicken, Chilliwack Corn, Tender Black Beans, Sesame Dressing, Avocado - 20

### **MUSHROOM RAVIOLI**

Forest Harvested Mushrooms, Housemade Alfredo, Parmesan - 21

## SIDES

Soup, House Salad, Hogsbreath Potato, Mashed Potato, Shoestring Fries, Brown Rice.

Add \$2.00 for Caesar Salad, Loaded Baked Potato or Sweet Potato Fries.

**GF** gluten friendly option available upon request

Breakfast/Brunch Daily 8am-1pm

Prime Rib every Monday 4pm-9pm