



TRADER'S GRILL & TRAPLINE LOUNGE

ALL DAY AND DINNER MENU



Feature Soup Cup 9 | Bowl 12

Elk Goulash Cup 10 | Bowl 15

Classic Caesar Salad | Half 9 | Full 14

Add grilled chicken \$5 add prawns \$14

Mixed Northern Salad | Half 10 | Full 14

(Northern greens with fresh berries, goat cheese, candied pecans and blueberry vinaigrette)

Add grilled chicken \$5 add prawns \$14

Calamari | 18

(breaded and lightly fried, served with our house tzatziki sauce)

Club House Sandwich | 18

(grilled Chicken breast and Bacon on toasted multigrain with lettuce tomatoes and mayo)

Bacon Mushroom Cheeseburger | 19

(topped with crispy bacon, sautéed mushrooms and cheddar mozzarella cheese blend)

Vindaloo Curry Chicken Bowl | 19

(hot and sour aromatic curry, roasted garlic infused Basmati rice, raita, naan)

House Philly Cheese Steak | 22

(served on hoagie roll with caramelized onions and mushrooms)

In-House Smoked Montreal Style Bison Brisket | 22

(served with sauerkraut, pickled onions and Dijon mustard on Vienna roll)

Trader's Steak Sandwich | 22

(7oz steak on a fresh open-faced baguette with garlic aioli, topped with crispy onions)

White Fish and Chips | 24

(served with tartar sauce and cabbage slaw)

Vegetarian Risotto | 19

(sautéed mushrooms, vegetables, and parmesan cheese)

Add chicken \$5 add prawns \$14

Pesto Penne | 18

(fresh vegetables in basil pesto cream and parmesan cheese)

Add chicken \$5 add prawns \$14

• Dinner Favorites •

(Available from 5 pm to 8 pm)

All mains are served with mashed potatoes and seasonal vegetables unless otherwise specified

Duck Confit Spring Roll | 19

(served with locally sourced wild cranberry chutney)

Baked Brie Cheese | 19

(baked in brioche dough, roasted garlic served with potato bread)

Charcuterie Plate | 20

(served with house made terrine, smoked duck breast, artisan cheeses, house made potato bread and local wild crowberry chutney)

Bison Marrow Canoe | 20

(roasted with shallot red wine butter, house made potato bread and pickled onions)

Chicken Satay | 19

(marinated Indonesian style served with peanut sauce)

Grilled 10oz New York Striploin | 40

Grilled Bison Rib Eye with Beurre Rouge | 46

Beef Tournedos Bordelaise | 45

(served with red wine glaze with bison marrow)

Bison Short Ribs Burgundy | 40

(braised in a red wine, root vegetables, pearl onions and mushrooms)

Herb Crusted Rack of Lamb | 44

(served with a stone ground mustard sauce)

Herb Roasted Chicken Supreme | 34

(roasted shallot velouté, pickled chanterelle mushrooms and caramelized leek galette)

Elk Osso Bucco Rotolo | 39

(braised Elk shank with onions and fresh herbs, served with spinach rotolo)

Slave Lake Trout Grenoble | 46

(pan roasted lake trout with artichoke, capers, lemon and fresh herbs served on a bed of rice)

Stuffed Herb Roasted Quails | 36

(served with house made butternut squash gnocchi)