

From the Garden + Kettle...

3 Sister's Soup 8
Cannellini beans, squash,
corn, tomatoes

Classic Caesar Salad 13
Creamy dressing,
grana padano, croutons
add chicken or shrimp 6

**Tomato + Mozzarella
Salad 16**

Roasted Beets 15
Balsamic and maple
vinaigrette, candied
pistachios, chèvre

For Sharing...

**Parmesan Baked
Meatballs 14**
Half dozen meatballs,
roasted tomato sauce

Seared Scallops 20
Jumbo seared scallops, green
pea sauce, bacon risotto

Half Dozen Oysters 22
House hot sauce, fresh
horseradish, cocktail sauce

Spicy Marinated Steak 14
Sautéed mushrooms,
guacamole

**Wagyu Beef
Carpaccio 16**
Eye of round, pickled onions,
caper berries, black pepper
mustard, parmesan bread

Calamari 14
Classic fried calamari, tzatziki
and spicy tomato sauce

Mussels 18
White wine garlic sauce

Bone Marrow Gratin 14
Served with grilled rye toast

**Crispy Tempura Shrimp
spicy aioli 12**

Sandwiches...

**Seared Tuna
Club House 16**
With fries and house made
ketchup

**SC Grilled Cheese
Sandwich 16**
Guanchalie, smoked Gouda
and spicy Calabrese

SC Burger 18
Brioche bun, peppered bacon,
cheese curds, mustard aioli,
sticky BBQ sauce

Bison Sliders 16
Fries, spicy aioli



DAMN GOOD FOOD

Dinner for Two \$120

2 Canadian Lobster Tails,
Shrimp Bowl,
2 Chicken Breasts,
2 Beef Tenderloin,
Vegetables, Potatoes

From the Butcher...

Served with roasted potatoes,
seasonal vegetables

Beef Short Rib 35

7oz Filet 43

14oz Ribeye 46

Bone In Strip Steak 46

Tomahawk Pork Chop 34

Add On...

Canadian Lobster Tails 19

Shrimp Bowl 14

Sautéed shrimps with lemon garlic
butter sauce

SC Hat... 24.99



Small Plates...

Maple Glazed Pork Belly white bean purée 12

Blackened Cod celeriac puree, sweet and sour sauce 12

Prairie Macaroni Bake corn, ground chuck, béchamel 12

Sweet & Sour Tuna Served with whipped rutabaga,
grilled cucumber 14

Spicy Ginger Beef Skewers sesame BBQ sauce 12

Poutine Fries 14

Deep Fried "Mac + Cheese" truffle aioli 14

Large Plates...

"From the Forest"

Meatloaf 24

Bison, pork, chuck,
whipped potatoes,
smoked tomato sauce,
seasonal vegetables

Cast Iron

Chinook Salmon 28

Organic salmon filet,
Marsala wine cream sauce,
watercress, pesto

Asian Rice Bowl 16

Shrimp or beef, julienne
vegetables, mirin, BBQ glaze,
cucumber slaw

Fried Chicken! 17

Special breading, french fries,
dill and ginger slaw
Chef Chartrand's secret
recipe...shhhh!

Surf & Turf 46

Sirloin steak and
lobster tail with orzo pasta
and vegetables

From the Smoker 35

Smoked brisket, home made
sausage, side ribs
Served with pickles, natural jus,
black pepper sauce

From the Bakery...

Boston Cream Pie 9

Chocolate ganache,
vanilla cake, custard

Assorted Ice Cream 8

Pinocchio's ice cream,
ask your server

Bannock Bits 8

Mini bannock bits, Saskatoon sauce, peanut brittle

Inspirations By Chef Shane Chartrand

Please advise your server of allergies or dietary restrictions. Parties of 8 or more are subject to 18% gratuity.