

SEASONAL MENU

MAY - JULY

BREAKFAST

SERVED ALL DAY!

QUICHE FLORENTINE \$11

A combination of eggs, roasted red peppers, onions, spinach, and swiss cheese baked in a flaky pastry. Served with mixed greens.

QUICHE LORRAINE \$12

A classic Alsatian dish consisting of eggs, ham, onions, mushrooms, and swiss cheese baked in a flaky pastry. Served with mixed greens.

AVOCADO TOAST \$10

Toasted french bread topped with fresh avocado, ripe tomatoes, poached eggs, and radish sprouts.

TO START

SPICY CAULIFLOWER WINGS (VEGAN) \$9

Bite sized cauliflower battered, fried, and served with BBQ ranch. Enjoy them as is or toss them in your favourite wing sauce!

CHICKEN LETTUCE WRAPS \$12

Chicken, water chestnuts, bamboo shoots, shredded carrots, green onion, cilantro, chopped peanuts and hoisin peanut sauce served with butter lettuce.

SOUP & SALAD

TORTILLA SOUP \$8

Zesty and hearty tomato chicken soup with black beans and corn. Topped with avocado, fried tortillas, & queso.

ASIAN BUDDHA BOWL \$15

Teriyaki chicken, gomaе spinach, edamame, rice, pickled napa cabbage, julienne carrot, and apple with sesame miso vinaigrette.

CANDIED SALMON SALAD \$16

House made candied salmon, blueberries, goat cheese, onions, and toasted pecans on a bed of greens with honey ginger vinaigrette.

HANDHELDS

SERVED WITH YOUR CHOICE OF SIDE

CUBAN GRILLED CHEESE \$13

Slow roasted pork shoulder with ham, pickles, mustard, and swiss grilled in french bread.

WICKED CHICKEN \$15

Grilled chicken smeared with avocado jalapeño sauce, bacon, lettuce, tomato, mayo, and crushed ripple chips on a roll.

FISH SAMMY \$15

Battered fish with crab slaw, pickled red onion, and cucumber with wasabi mayo on a fresh bun.

VIETNAMESE SUMMER WRAP \$14

Grilled shrimp, lettuce, glass noodles, bell peppers, carrots, cucumbers, mint, cilantro, and green onions with hoisin peanut dressing in a white or whole wheat wrap.

COBB BURGER \$16

6oz grilled CAB patty topped with tomato, avocado, cucumber, blue cheese, bacon, butter leaf, red onion, fried egg, and ranch on a fresh roll.

ENTRÉES

LEMON CHICKEN BOWL \$14

Take out style lemon chicken served with steamed broccoli on a bed of rice.

BEEF FAJITAS \$16

Build your own fajitas with CAB sirloin strips, bell peppers, and onions. Served with three tortillas, mexi rice, guacamole, salsa, and sour cream.

BREAKFAST

SERVED ALL DAY!

THE BIG BREAKFAST

Two eggs any style, two pancakes, three slices of bacon, three sausages, toast, and your choice of side.

13.00

TWO EGG BREAKFAST

Two eggs any style with your choice of bacon, ham, or sausage. Served with toast and your choice of side.

9.00

ONE EGG BREAKFAST

One egg any style with your choice of bacon, ham, or sausage. Served with toast and your choice of side.

7.00

- EXTRAS -

GRILLED CINNAMON BUN	7.00
BAGEL & CREAM CHEESE	3.50
OATMEAL & TOAST	5.25
FRUIT CUP	3.50
TOAST	2.75
SIDE HASH BROWNS	3.50
SIDE BACON, HAM, OR SAUSAGE	3.75
EXTRA EGG	1.90

PAN OMELETTE

Three egg omelette with a blend of monterey and cheddar cheese and three fillers. Served with toast and your choice of side.

13.00

Omelette Fillers:

bacon, ham, sausage, mushrooms, green onions, peppers, tomatoes, or salsa

1.25 each

EGGS BENNY

Two poached eggs and back bacon on an english muffin. Topped with hollandaise and served with your choice of side

12.00

PANCAKES

Three fluffy pancakes with your choice of bacon, ham, sausage, or fruit.

10.00

Add blueberries or chocolate chips

1.50

BREAKFAST WRAP

Two eggs with a cheese blend, shredded hash browns, and your choice of two fillers all wrapped up in a white or whole wheat tortilla.

6.50

BREAKFAST BURGER

One fried egg smothered in cheese with your choice of bacon, ham, or sausage. Topped with lettuce, tomato, and mayo on a toasted bagel or bun.

6.50

TO START

NACHOS

Tortilla chips smothered in cheese, green onions, banana peppers, and diced tomatoes. Topped with your choice of taco beef or buffalo chicken.

15.00

Add guacamole 2.00

POUTINE

House fries topped with cheese curds and smothered in gravy.

9.00

CHICKEN STRIPS (4)

Four breaded chicken strips with your choice of honey dill, BBQ, or plum sauce.

8.00

CHICKEN WINGS

A full pound with your choice of Buffalo, Cajun, Sweet Heat, Sesame Ginger, Bourbon BBQ, Montreal Steak Spice, or Salt & Pepper.

12.25

QUESADILLA

Peppers, cheese, green onions, and diced tomatoes grilled in a white or whole wheat tortilla.

9.50

Add taco beef or chicken 4.00

Add guacamole 2.00

- BASKETS -

Add a basket of your favourite side!

6.00

HOUSE FRIES

SWEET POTATO FRIES

ONION RINGS

FRESH FRIED POTATO CHIPS

SOUP & SALAD

SOUP OF THE DAY

Made in house. Ask your server about today's choices!

5.00

CAESAR SALAD

Crisp romaine lettuce with croutons, parmesan, bacon, and house made caesar dressing.

Served with garlic toast.

Small 8.00

Large 11.00

ST. B HOUSE SALAD

Artisan and butter leaf lettuce with grape tomatoes, cucumbers, onions, pepperoncini, and parmesan. Dressed with our signature house Italian.

Small 7.00

Large 10.00

Add grilled chicken breast 5.00

MAINS

SERVED WITH YOUR CHOICE OF HOUSE FRIES, SOUP, HOUSE SALAD, OR CAESAR SALAD. SUBSTITUTE SWEET POTATO FRIES, ONION RINGS, OR FRESH FRIED POTATO CHIPS FOR \$2.50, OR POUTINE FOR \$4.00

ST. B SMASHBURGER

6oz house made CAB burger pressed for maximum crispy goodness. Topped with crispy bacon, melty cheese, pickles, tomato, onions, lettuce, mustard, and fry sauce.

14.00

CHICK ST. B

Buttermilk fried chicken with mayo, shredded lettuce, and pickles on a sesame bun. Try it Buffalo Style with hot sauce and blue cheese crumbles!

14.50

CLUBHOUSE

Sliced turkey, bacon, lettuce, tomato, and cheddar cheese between three slices of toasted bread.

14.00

ST. B BEEF

Slow roasted, jus-dipped top sirloin with sautéed mushrooms and onions, cheddar and swiss cheeses, and house made bistro sauce on a baguette.

14.00

SOUTHWEST WRAP

Your choice of chicken or taco beef with lettuce, tomatoes, green onion, banana peppers, queso, guacamole, black bean and corn salsa all tossed in southwest ranch and rolled up in a white or whole wheat tortilla.

13.00

REUBEN

Shaved Montreal smoked brisket with swiss cheese, 1000 island dressing and sauerkraut between grilled rye.

14.00

FISH & CHIPS

House made beer battered haddock served with chips and tartar sauce.

Small (4oz) 13.00

Large (8oz) 15.25

DELI SANDWICHES

EGG SALAD	6.50	CORNED BEEF	7.00
TUNA SALAD	6.50	ROAST BEEF	7.00
SALMON SALAD	6.50	DENVER	7.00
CHICKEN SALAD	7.00	BLT	7.00
HAM & CHEESE	7.00	GRILLED CHEESE	7.00
TURKEY	7.00		