



Murdoch's BAR & GRILL

APPETIZERS

STEAK BITES \$11

Alberta Sirloin steak cubes sauteed in garlic butter. Side chipotle mayo.

PORK RIBLETS \$13

Marinated Bone-in Pork rib ends. Flash fried crispy and juicy and finished with your choice of Sweet soy chili glaze or Salt and pepper.

HOUSE MADE FRESH HUMMUS \$9

Fresh tahina and chickpea dip made traditionally Served with tortilla chips and warm pita bread for dipping.

IRISH NACHOS \$12

Waffle Fries baked with nacho cheese blend, crisp bacon, tomato and green onions. Fresh salsa and sour cream on side.

Add Spicy chicken or spicy ground beef \$5 | Add Guacamole \$2

DEEP FRIED PICKLE SPEARS \$11

Served with in house made buttermilk ranch dip.

POUTINE \$10

Hand Cut Fries piled high with fresh Canadian cheese curds and real poutine gravy.

POINT-CLAIRE POUTINE \$13

Hand Cut Fries, Montreal smoked meat, caramelized onion, fresh Canadian cheese curds and real poutine gravy.

BASKET OF CHICKEN FINGERS AND FRIES \$13

Breaded chicken tenders on a bed of hand cut fries. Plum sauce on side.

SPINACH & ARTICHOKE DIP \$14

Fresh house made dip baked with mozzarella and parmesan on top. Tortilla chips and warm pita bread for dipping.

CALAMARI \$13

Traditional lightly breaded calamari, golden fried and plated with fresh red onion, tomato and lemon wedge. Housemade tzatziki on side.

TRIPLE DIP PLATTER \$19

Baked spinach and artichoke dip, hummus and tzatziki. Warm pita, tortilla chips and fresh veggies. Best for Sharing.

NACHOS DELUXE FULL ORDER \$17 | HALF ORDER \$12

Tortilla Chips loaded up with lots of three cheese blend, diced tomato, green onion, black olives, black beans and jalapenos.

Add Spicy chicken or spicy ground beef \$5 | Add Guacamole \$2

CRISPY PORK WONTON \$10

Served with sesame soy chili sauce.

MOZZARELLA STICKS \$10

Breaded mozzarella, golden fried and served with side of marinara sauce.

APPY PLATTER DIY

Pick any 4 appetizers excluding nachos and triple dip platter, and only pay for 3. Served on a very large platter.

CHICKEN WINGS \$13

1lb crispy fried wings with veggies and buttermilk ranch.

CHICKEN WINGS Flavours: Hot, Medium, Mild, Suicide, Hell's Honey, Honey Garlic, Hot Parm, Garlic Parm, Teriyaki, Cajun, Buffalo, Salt & Pepper, Dry BBQ, Maple Bacon, Siracha Spiced, Sweet Chili, Carribean Jerk, Dill Pickle, White Cheddar, Mango Habenero, Lemon Pepper, Saucy BBQ, Soy Ginger.

SIDES

BASKET OF ONION RINGS | SWEET POTATO FRIES | WAFFLE CUT FRIES \$6

BASKET OF HAND CUT FRIES | FRESH VEGGIES AND RANCH \$5

SIDE GRAVY \$1.25

SOUPS & SALADS

SOUP DU JOUR

CUP \$5 | BOWL \$7

Daily always homemade soup served with grilled garlic bread.

DARK AMBER ALE CHILI \$9

Alberta ground beef chuck, local amber ale, topped with cheese. Side garlic bread.

TACO SALAD \$12

Mixed Greens, red onion, pico de gallo, black olives, corn jalapenos, black beans and three cheese blend in a large crisp tortilla bowl. Served with your choice of dressing. Comes with your choice of spicy chicken, ground beef or prawns.

THE WOR WON TON \$16

Fresh veggies, pork wontons, chicken breast, prawns and vermicelli noodles in a savoury broth.

GARDEN SALAD

HALF SIZE \$7 | FULL SIZE \$11

Fresh Spring mix greens, tomato, cucumber, bell peppers, red onion and feta cheese. Choice of dressing.

Add chicken, steak or prawns \$5

BACON AVOCADO SPINACH SALAD

HALF SIZE \$7 | FULL SIZE \$11

Spinach, bell pepper, avocado, candied walnut, dried cranberry, red onion, crisp bacon and feta cheese. Comes with balsamic vinaigrette.

Add chicken, steak or prawns \$5

CAESER SALAD

HALF SIZE \$7 | FULL SIZE \$11

Crisp romaine hearts, house made croutons, fresh parmesan, and bacon bits in a creamy caeser dressing. Comes with garlic bread.

Add chicken, steak or prawns \$5

PIZZA

BBQ CHICKEN \$17

BBQ sauce base, chicken breast, red onion, bell peppers, sliced mushroom and fresh mozzarella.

THE GREEK \$17

Pizza Sauce, artichoke hearts, olives, diced tomato, red onion, spinach and feta cheese.

TACO PIZZA \$18

Pizza Sauce, spicy ground beef or spicy chicken baked with a nacho cheese blend. Finished with fresh chopped lettuce, pico de gallo and creme fraiche.

ITALIAN MEAT LOVER \$18

A selection of cured Italian deli meats baked with pizza sauce and fresh mozzarella.

GARDEN SUPREME \$16

Pizza Sauce, Mushroom, bell peppers, caramelized onion, olives, spinach, tomato and fresh mozzarella.

SOUPS & SALADS

SOUP DU JOUR Cup \$5 | Bowl \$7

Daily always homemade soup served with grilled garlic bread.

DARK AMBER ALE CHILI \$9

Alberta ground beef chuck, local amber ale, topped with cheese. Side garlic bread.

TACO SALAD \$12

Mixed Greens, red onion, pico de gallo, black olives, jalapenos, black beans, corn and three cheese blend all in a large crisp tortilla bowl. Served with your choice of dressing. Comes with your choice of spicy chicken, ground beef or prawns.

THE WOR WON TON \$16

Fresh veggies, pork wontons, chicken breast, prawns and vermicelli noodles in a savoury broth.

GARDEN SALAD Half size \$7 | Full size \$11

Fresh Spring mix greens, tomato, cucumber, bell peppers, red onion and feta cheese. Choice of dressing.

Add chicken, steak or prawns \$5

BACON AVOCADO SPINACH SALAD

HALF SIZE \$7 | FULL SIZE \$11

Spinach, bell pepper, avocado, candied walnut, dried cranberry, red onion, crisp bacon and feta cheese. Comes with balsamic vinaigrette.

Add chicken, steak or prawns \$5

CAESER SALAD Half size \$7 | Full size \$11

Crisp romaine hearts, house made croutons, fresh parmesan, and bacon bits in a creamy caesar dressing. Comes with garlic bread.

Add chicken, steak or prawns \$5

MAINS

GUINNESS SHEPHERD'S PIE \$16

Alberta ground beef cooked in Guinness Stout with sauteed vegetables in a gravy sauce. Topped with a golden crust of mashed potatoes. Comes with choice of side.

CLASSIC FISH AND CHIPS \$16

Two pieces of beer battered Atlantic Blue Cod, served with fries, coleslaw, lemon wedge and house made tartar sauce.

AAA ALBERTA STEAK DINNER \$19

10 oz AAA Alberta striploin steak grilled with steak spice and topped with caramelized onion. Comes with seasonal veggies and choice of side.

Add sauteed mushrooms for \$2 or grilled prawns \$5

KOREAN NOODLE BOWL \$15

Seasonal veggies sauteed in a korean bbq sauce, tossed with vermacelli noodles. Comes with choice of chicken or shrimp.

LITO'S STIRFRY \$15

Seasoned veg cooked in a delicious light soy sesame sauce. Served on a bed of rice. Comes with choice of chicken or shrimp.

MAPLE GLAZED SALMON DINNER \$19

7oz Grilled Canadian Salmon brushed with pure Maple syrup. Served with seasonal vegetables and choice of side.

AVAILABLE OPTIONS FOR SIDES: Rice, mashed potato, hand cut fries, garden salad, caesar salad or soup.

BURGERS, SANDWICHES & WRAPS

THE BIG CHEESEBURGER \$15

8oz 100% Alberta ground beef chuck, Canadian cheddar, lettuce, tomato, onion, pickle and burger sauce.

THE LITTLE CHEESEBURGER \$12

5oz version of the big one.

BACON MUSHROOM SWISS BURGER \$14

5oz 100% Alberta ground beef chuck, Applewood smoked bacon, garlic sauteed mushroom, swiss cheese, lettuce, onion, tomato, pickle and burger sauce.

CAB BURGER \$15

Maple Bacon seasoned grilled chicken breast, avocado, applewood smoked bacon, lettuce, tomato, provolone cheese and mayo.

THE BEYOND MEAT VEGGIE BURGER \$13

We bet you can't tell it's not meat and you've never had a veggie burger like this before. 100% Vegetarian patty, non GMO, and soy free. Burger sauce, lettuce, tomato, onion and pickle. Take the challenge and try it today.

Add Sauteed mushroom, bacon, guacamole and or a fried egg to any burger for only \$2

THE ALBERTA STEAK SANDWICH \$15

8oz AAA Alberta angus striploin, grilled with steak spice and finished with caramelized onion on top. Served on garlic bread.

THE DAILY STEAK SPECIAL \$11

6oz Sirloin steak served on garlic bread, comes with fries.

TRADITIONAL CLUBHOUSE \$14

Old School double decker style. Grilled chicken, bacon, crisp lettuce, tomato, Canadian cheddar and mayo. Served on white or brown bread.

PRIME RIB BEEF DIP \$14

Thinly shaved Alberta Prime Rib, served on a toasted ciabatta loaf with swiss cheese and caramelized onion. Au Jus on side.

PHILLY CHEESE STEAK \$16

Thinly shaved Alberta Prime Rib, sauteed with peppers, onion, mushrooms and baked with swiss cheese on a fresh bun.

RUEBEN SANDWICH \$13

Smoked Meat from Montreal, saurkraut, swiss cheese and thousand island dressing on marble rye.

MONTREAL SMOKED MEAT SANDWICH \$12

Smoked meat from Montreal piled high on marble rye. Grainy dijon on side.

FAJITA WRAP \$14

Choice of blackened Chicken or Sirloin steak. Sauteed onions, peppers, spring mix lettuce, pico de gallo and a nacho cheese blend, with chipotle mayo.

CHICKEN MANGO BRIE WRAP \$14

Grilled Seasoned Chicken Breast, mango salsa, brie cheese, spring mix lettuce, tomato, grainy dijon and mayo.

FISH TACOS \$15

3 grilled flour tortillas stuffed with panfried salmon and cod, cabbage slaw and mango salsa.

STEAK TACOS \$15

3 grilled flour tortillas filled with grilled steak, lettuce, cheese, pico and chipotle mayo.

All above items in this category served with choice of hand cut fries, garden salad, caesar salad or soup
Yam Fries or onion rings for extra \$3 | Poutinize your fries for only \$5

DESSERTS

STRAWBERRY NACHOS \$8

Cinnamon sugar flour tortilla chips topped with amaretto infused strawberries, fresh whipped cream and dark chocolate shavings. Great shareable dessert.

CHOCOLATE FLOURLESS GUINNESS CAKE WITH WHISKEY ICING \$7

Home-made flourless chocolate stout cake. Topped with a whiskey cream cheese icing. Eats like a warm dark chocolate truffle, it is the definition of decadent. Served with whipped cream.