



## TAPAS & SHARE PLATES

### Kettle Chips

Dill seasoned crispy potato chips served with crystal spring's adobo sour cream. \$14.50

### Bang-Bang Shrimp

Sauteed shrimp, grape tomatoes, bell peppers, onions, and signature Bang Bang sauce. Served with warm pita bread, fresh lime, and cilantro. \$18.50

### Calamari

Satisfy your craving for crunch with our Crispy Calamari, served with zesty banana peppers, savory frizzled onions, and a cool tzatziki sauce. Perfect for an appetizer or a light meal! \$17.50

### Bacon-Wrapped Perogies

Crispy bacon hugging warm gooey cheese perogies paired perfectly with our tangy adobo sour cream. \$16.25

### Dry Ribs

Crisp pork ribs tossed with oregano and fresh lemon juice. Served with honey garlic dip and vegetable Crudités. \$14.75

### Street Tacos

Savor the taste of Mexico with Cattlemen's Tacos! Marinated Berkshire pork, grilled pineapples, salsa, onions, cilantro, and lime on a warm corn tortilla. \$15.75

### Himalayan Chicken

Bold and flavorful Nepalese-style dish with tender chicken, onions, and bell peppers in a savoury and aromatic chilli sauce, served hot with fresh cilantro and pita bread. \$17.50

### Artichoke Spinach Dip

A house blend of cream cheese, artichoke hearts, fresh spinach, and roasted garlic, perfect for dipping with crispy pita bread or crunchy tortilla chips. \$17.75

### Chicken Wings

House-breaded, gluten-friendly chicken wings! Choose from our delectable sauces, including real honey and garlic, whiskey BBQ, mango habanero, traditional hot, lemon pepper, or salt & pepper. \$16.75

### Baked Ultimate Poutine

A generous portion of hand-cut fries topped with flank steak, sautéed mushrooms, local cheese curds, light gravy, and frizzled onions. Share and savour the taste of Canada with every bite. \$21.50

### Classic Nachos

Homemade corn tortilla chips, melted mozzarella and cheddar cheeses, fresh bell peppers, onions, tomatoes, and jalapeños. Served with Pico de gallo and local sour cream. \$18.50

#### Add-Ons

Spicy Coarse Chuck	+ \$6.00
Cajun Chicken	+ \$6.00
Extra Cheese	+ \$5.50
4oz. Guacamole	+ \$4.50

## SALADS

### Soup of The Day

House-made, fresh daily. Served with a garlic toast. \$9.00

### Tropical Tostadas GF

Crispy corn tortillas loaded with refreshing chiffonade lettuce, seasoned shrimp or chicken, topped with tangy mango salsa, creamy sour cream, and velvety avocado puree. \$21.75

### Salmon & Beet Salad GF

Mouthwatering oven-roasted salmon with garden greens, pickled beets, cucumber, grape tomatoes, toasted pumpkin seeds, herb cream cheese, honey balsamic dressing, and garlic toast. \$24.50

### Baja Steak Salad GF

AAA center cut sirloin, fresh garden greens, colourful peppers, pickled onions, creamy avocado, and a zesty chilli-lime vinaigrette topped with crispy corn tortilla strips. A fiesta in your mouth! \$24.50

### Cobb Salad GF

Fresh romaine, baby spinach, juicy grilled chicken, crispy bacon, sweet cranberries, sliced egg, grape tomatoes, shaved parmesan, creamy avocado, ranch dressing and a side of garlic toast. \$22.50

### Greek Salad GF

Mediterranean vinaigrette tossed chopped cucumbers, red onions, bell peppers, tomatoes, olives, artichokes, garden greens and local feta with a garlic toast. \$19.00

#### Add-Ons

Grilled Flank Steak	+ \$6.00
Cajun Chicken	+ \$6.00

GF = Can be made gluten friendly upon request.



## BOWLS

### Indian Butter Chicken GF

Indulge in the rich flavors of Tandoori-spiced chicken thighs braised in homemade tomato curry sauce, served with aromatic rice and grilled pita bread - a taste of India you won't forget! \$22.75

Vinaloo options available + \$3.00

### Fajita Rice Bowl GF

Sautéed flank steak, assorted peppers, red onions, baby spinach, and mushrooms, drizzled with salsa rojas and served over Mexican rice. \$21.50

### Thai Lunch GF

Breaded chicken breast, thai slaw, honey garlic red curry sauce, sesame seeds, lemon juice, cilantro and jasmine rice. \$21.50

### Chicken Farfalle

A delightful blend of al dente bow-tie pasta, savory mushrooms, grilled chicken, and creamy parmesan sauce. Served with garlic toast for a perfect finishing touch. \$23.50

### Monks Diet

This Thai-inspired delicious Tom Yum noodle bowl features rice noodles, lemongrass & coconut milk broth, mushrooms, fresh vegetables, herbs and your choice of protein (chicken, shrimp, or tofu). \$23.50

## HANDHELDS

Meals you can hold in one hand – leaving the other free for your drink. Savor our sandwiches and burgers, accompanied by your choice of hand-cut fries or a refreshing garden salad tossed in our house-made haskap dressing.

### Steak Sandwich GF

Featuring juicy AAA center-cut sirloin, savory grilled onion, sautéed button mushrooms, and garlic toast. Pure bliss in every bite. \$24.50

### Crispy Chicken Burger

Crunchy buttermilk fried chicken, local Gouda, roasted garlic aioli, lettuce, tomatoes, onions, and pickles on a brioche bun. \$21.50

### Smoked Rib Sandwich

If you're a BBQ lover in a sandwich mood, this one's for you: pulled smoked short ribs served on a soft brioche bun with house-made apple coleslaw. It's BBQ on a bun. \$19.75

### Mission Burrito

Carefully-seasoned locally-sourced flank strips, flour tortilla, grilled assorted peppers, onions, refried beans, grated cheese, salsa Roja and Verde. \$19.75

Protein and Chimichange options are available. + \$2.00

### The Union Clubhouse

A triple-decker toasted sandwich with grilled chicken breast, crispy bacon, cheddar cheese, fried egg, lettuce, tomato, and mayonnaise. \$19.25

### Classic Reuben

Shaved Montreal smoked meat, sauerkraut, Swiss cheese, and Dijon mustard. \$20.75

### French Dip

Benchmark Angus roast beef, onions, mushrooms, horseradish, toasted baguette with beef au jus. \$20.25

Get it 'Philly Style' with grilled onions, bell peppers, and Swiss cheese + \$4.00

### Gourmet Burger

Blend of coarse chuck stacked with smoked bacon, cheddar cheese, sautéed mushrooms, fresh lettuce, tomatoes, onions, and pickles on a brioche bun. \$19.75

### Substitute

Soup of the Day	+ \$3.50
Caesar salad	+ \$4.00
Sweet potato fries	+ \$4.00
Poutine your fries	+ \$5.00
Gluten free bread	+ \$2.50

### Add-Ons

Blue cheese / Fresh grilled jalapenos / Fried egg / Smoked bacon / Mushrooms	+ \$2.00
--	----------

*A taste of Alberta's best.*



## MAINS

Featuring international recipes, local ingredients, and our chef's signature touch.

### Dill-icious Salmon GF

Perfectly seared Atlantic salmon topped with a creamy lemon dill caper sauce, savoury sundried tomatoes, seasonal sautéed vegetables, and chef's potatoes. \$32.50

### Jumbo Prawn Scampi GF

Savour the succulent flavours of plump garlic-butter-poached prawns accompanied by seasonal sautéed vegetables, fragrant steamed rice, and a zesty lemon butter sauce. \$29.75

### Chicken Neptune GF

Succulent tequila-marinated grilled chicken crowned with jumbo shrimp, luscious béarnaise sauce, fresh asparagus, sautéed vegetables, and chef's potatoes. \$34.50

### Fish and Chips

English-style crispy beer-battered haddock fillets served with home-cut fries, zesty tartar sauce, refreshing apple coleslaw, and tangy malt vinegar. A classic favourite! \$21.75

### Jägerschnitzel

Our take on this staple German diet comprises hand-breaded classic pork cutlet, creamy mushroom sauce, sauerkraut, and home-cut fries. \$27.50

### Chicken Florentine GF

Pan-Seared chicken breast, topped with mushroom, spinach and parmesan cream sauce, served with seasonal vegetables and chefs potatoes. \$28.75

### Carne Asada GF

Marinated flank steak served with Mexican rice, refried beans, grilled jalapeños, salsa roja, salsa verde, and soft flour tortillas. \$28.50

## CHOPS & STEAKS

Served with seasonal vegetables and chef's potatoes unless indicated. Please feel free to ask your server for available substitutions and add-on options.

Add a starter soup or salad to your entree for \$5.75.

### Irish Chop

Berkshire pork chop finished in the castiron pan, Irish whiskey mushroom sauce, house apple chutney, seasonal vegetables and chefs potatoes. \$31.50

### Steak Neptune 6oz.

Flavorful center-cut sirloin topped with Jumbo prawns, bearnaise sauce and asparagus. \$42.50

### Peppercorn New York 12oz.

Peppered N.Y striploin, Madagascar whiskey peppercorn sauce. \$42.50

### Filet Mignon 8oz.

Fork-tender smoked bacon wrapped served with Merlot Demi-glace. \$41.50

### Surf & Turf 6oz.

AAA sirloin grilled rare or medium rare, topped with garlic jumbo prawns and compound butter. \$39.75

### Ribeye Delmonico 16oz.

The steak lover's cut, thick, rich and juicy boneless ribeye. \$45.50

### Steak & Fries 12oz.

N.Y striploin, Madagascar Whiskey peppercorn sauce and house-cut fries. \$39.50

### Steak Chimichurri 8oz.

Marinated Flank steaks chimichurri sauce, grilled onions and sliced mushrooms. \$33.50

### Steak Enhancements

Garlic Prawns + \$9.75

Neptune - Jumbo prawns, grilled asparagus, and bearnaise sauce + \$12.50

Herb and wine sautéed button mushrooms + \$6.50

Grilled asparagus + \$4.00

Bearnaise sauce + \$3.00

Madagascar whiskey peppercorn sauce + \$3.00

Merlot demi-glace + \$3.00

Chimichurri sauce + \$3.00

*Cattlemen's  
Delight*

\$82.50

Indulge in a rustic romance with our Steak dinner for two, a juicy 32 oz boneless ribeye seared to perfection in a classic cast iron pan served with seasonal vegetables, savoury chef's potatoes, and herbed button mushrooms—simple, delicious, and perfect for sharing.