

## SNACKS AND SHARES

---

### Hickory Chips and Dip \$9

Lattice Cut Chips in House-Made Hickory Spice

**SERVED WITH** Caramelized Onion Dip

### Creamy Grilled Artichoke Dip \$12

**SERVED WITH**

Tri-Coloured Nacho Chips and Olive Oil Baguette Crisps

### Creole Fish Tacos \$14

Seasoned Cod, Grilled Corn Avocado Salsa, Cabbage Slaw  
& Lime Crema

### Fried Calamari \$16

Lightly Floured and Seasoned with Lemon

Pepper **SERVED WITH** Tzatziki Sauce

### Bone-In IPA BBQ Pork Riblet \$13

Fried and Tossed in Our House  
Made IPA BBQ Sauce w/ Carrots,  
Celery Sticks & Ranch Dipping Sauce

### QFM Perogies \$13

Topped with Bacon Onion Jam, Smoked Roasted  
Tomatoes, Parmesan Cheese & Crème Fraiche

### Golden Fried Pickles \$11

Golden Brown Dill Pickle Spears  
with Chipotle Dip

### Crispy Fried Cheese Sticks \$11

Crispy Home Style Italian Breading  
Served on a Bed of Lettuce with  
Warm Marinara and Creamy Ranch

### The Den Wings \$14

Fried Golden Brown with Carrots,  
Celery Sticks & Ranch Dipping Sauce

**CHOOSE YOUR FAVORITE FLAVOR**

Honey Hot, Salt & Pepper, Mild, Medium, Hot, Suicide,  
Teriyaki, Honey Garlic, Sweet Chili, Chipotle Honey Dust,  
Dill, Lemon Pepper, Dill or IPA BBQ Sauce

### Nachos Trio \$16 or \$9 for 1/2 order

Tri-Coloured Tortilla Chips, Three Onions,  
Three Peppers (bell, jalapeno & banana) & Three Cheeses

**SERVED WITH** Sour Cream & Salsa

Add

Guacamole **\$2.50**

Cajun Chicken or Taco Beef **\$5**

## SOUPS & SALADS

---

### Chef's Inspiration Soup of the Day \$5 or \$8

#### Crab and Sweet Corn Chowder \$13

A creamy chowder made with tender crab, sweet corn and bell pepper, finished with a dash of brandy and tabasco.

SERVED WITH A Fried Crab Cake

---

#### Quality Original Caesar Salad \$12

Romaine Lettuce, Toasted Pumpkin Seeds, Diced Apple, Garlic Croutons, Bacon Bits & Parmesan Cheese Tossed with House Made Garlic Buttermilk Dressing

ADD

Grilled Chicken Breast \$5

#### Cobb Salad \$14

Tuscan Greens with Grilled Chicken Breast, Avocado, Grape Tomatoes, Cucumbers, Mix Cheese, Sliced Hard-Boiled Egg & Smoked Bacon

---

#### Tuscan Mixed Green Salad \$10

Grape Tomato, Cucumber, Mixed Peppers, Red Onion  
Your Choice of Dressing

ADD

Grilled Chicken Breast \$5

#### Quinoa and Baby Arugula Salad \$14

Mandarin Orange, Chopped Pecans, Feta Cheese, Grape Tomato, Avocado, Diced Red Pepper & Citrus Vinaigrette

---

## HAND HELDS

---

ALL HAND HELDS SERVED WITH YOUR CHOICE OF BEER  
BATTERED FRENCH FRIES OR HOUSE GREEN SALAD

Make it Caesar Salad for \$2

Poutine or Onion Rings for \$4

#### Road House Cheese Burger \$18

Our 7oz Charbroiled Beef Patty Cooked to Perfection with House Made Bacon Onion Jam, Tomato, Arugula, Pickles, Aged Cheddar Cheese & Garlic Mayo,  
Served on a Golden Brioche Bun

---

#### T63 Chicken Burger \$16

Grilled Marinated Chicken Breast, Lettuce, Tomatoes, Balsamic Grilled Red Onion, Smoked Cheddar Cheese & Pesto Mayo  
Served on a Golden Brioche Bun

---

#### Fire Hall Club House \$16

Three Layers of Texas Toast with Smoked Bacon, Roasted Turkey Breast, Tomato, Lettuce, Cheddar Cheese & Chipotle Mayo

#### Mediterranean Wrap \$13

Black Olives, Cucumber, Tomato, and Lettuce, Lightly Tossed in an Oregano Vinaigrette with Pickled Onion, Feta Cheese & Tzatziki Sauce in a Tomato Basil Flour Tortilla

ADD ½ GRILLED CHICKEN \$3

#### Chicken Quesadilla \$14

Cajun Grilled Chicken, Peppers, Onions, Trio of Cheese on a Tomato Basil Wrap  
Served w/ Salsa, Guacamole, and Sour Cream

---

#### The Beef Dip \$15

Shaved Alberta Beef & Swiss Cheese  
Served on a Toasted Garlic Butter Baguette  
With a side of Beef Jus

#### Smoked Meat Ruben \$16

Towers of Montreal Smoked Meat Sandwiched Between 2 Slices of Grilled Canadian Rye w/ Sauerkraut, Thousand Island Sauce and Swiss

#### Steak Sandwich \$21

6oz Striploin  
With Sautéed Onions & Mushrooms  
Topped w/ Provolone Cheese  
Served on a Toasted Garlic Butter Baguette

---

#### Beer Battered Fish & Chips \$20

Our Famous Hand Dipped Pacific Halibut  
Served with Tartar Sauce & Coleslaw

## BOWLS

---

### Kalbi BBQ Chicken Bowl \$16

Korean Barbeque Marinated Chicken Broiled  
& Served over Steamed Rice Noodles  
With Stir Fried Vegetables

Upgrade to Steak or Salmon

for **\$7** more

### Butter Chicken \$19

Marinated Chicken in a Creamy Tomato Based Curry Sauce  
Served with Basmati Rice, Grilled Naan & Tzatziki Sauce

Let Your Service Associate Know If You Like  
Things a Little Extra Spicy

### Fettuccini Alfredo \$14

Served with Spinach, Grilled Artichokes,  
Roasted Red Peppers & Garlic Toast

**ADD**

Grilled Chicken **\$5**

Shrimp Skewers **\$8**

## THE GRILL

---

### Alberta Beef Striploin

6oz \$23 or 8oz \$28

Fully Loaded Baked Potato, Corn Cobette, Seasonal  
Vegetables & Rich Beef Demi

---

### ¼ Cut Grilled Chicken \$25

24hr Brined then Marinated, Grilled to Perfection with  
Our Mop Sauce **SERVED WITH**  
Baby Potatoes Sautéed w/ Peppers and Onions, Corn  
Cobette, Seasonal Vegetables

---

### 6oz Grilled Halibut \$37

Lemon Scented Halibut, Roasted Garlic Mashed Potato,  
Seasonal Vegetable and a Fresh Grape Tomato  
Chimichurri

## KIDS MENU

---

INCLUDES MILK OR JUICE

### Cheese Pizza \$7

SERVED WITH Fries or Veggie Sticks

### Mac & Cheese \$7

SERVED WITH Garlic Toast

### Kids Tenders \$7

3 Pieces SERVED WITH Fries or Veggie Sticks

### Grilled Cheese Sandwich \$6

Served with Fries or Veggie Sticks

### Mini Pogo \$6

2 Pieces SERVED WITH Fries or Veggie Sticks

### Dessert \$2

#### Chewy Chocolate Chip Cookies

2 Pieces

OR

#### Ice Cream Sundae

Vanilla Ice Cream, Chocolate Sauce,  
Whip Cream and Sprinkles

## SWEET THINGS

---

### So Good Chocolate Cake \$11

Four irresistible layers of chocolate cake, filled and wrapped in chocolate fudge icing  
w/  
Raspberry Coulis and Vanilla Ice Cream

### Warm Caramel Apple Crisp \$11

With Praline Ice Cream


### Very Berry Cheesecake \$10

With Berry Compote, Whipped Cream  
& Honey Tuile

### Lemon Flan \$9

With Fresh Berries in Simple Syrup  
& Raspberry Coulis

 Contains Nuts

 We try to accommodate gluten or other allergy concerns. Please talk to your server about alternatives.

