



SNACKS & SHARES

THE DEN WINGS \$15
Fried golden brown with carrots, celery sticks and ranch dipping sauce Choose your flavor: Honey Hot, Salt & Pepper, Mild, Medium, Hot, Suicide, Teriyaki, Honey Garlic, Dill, Sweet Chili, Chipotle Honey Dust, Lemon Pepper or IPA BBQ Sauce

HICKORY CHIPS AND DIP \$9
Lattice cut chips in house made hickory spice served with caramelized onion dip

CREAMY GRILLED ARTICHOKE DIP \$14
Served with tri-colored nacho chips and olive oil baguette crisps

CREOLE FISH TACOS \$14
Seasoned cod, Grilled corn avocado salsa, cabbage slaw and lime crema

PULLED PORK TACOS \$14
Cabbage slaw, crispy onion and chipotle aioli

FRIED CALAMARI \$16
Lightly foured and seasoned with lemon pepper, served with tzatziki sauce

BONE-IN IPA PORK RIBLET \$13
Fried and tossed in our house made IPA BBQ sauce, served with fresh veggie sticks and ranch dipping sauce

SALT & PEPPER BONELESS PORK RIBLET \$11
Served with house made IPA BBQ sauce, fresh veggie sticks and ranch dipping suce

QFM PEROGIES \$13
Bacon onion jam, smoked roasted tomatoes, parmesan cheese and creme fraiche

GOLDEN FRIED PICKLES \$11
Golden brown dill spears with chipotle dip

CRISPY FRIED CHEESE STICKS \$11.25
Crispy home style Italian breading served on a bed of lettuce with warm marinara and creamy ranch

NACHOS TRIO \$16 \$9 Half Order

Tri-colored tortilla chips, three onions, three peppers (jalapeno, banana and bell) and three cheese, served with sour cream and salsa
Add Cajun chicken or taco beef \$5 or guacamole \$2.50

THE DEN PLATTER \$35
Den wings, mozzarella sticks, pickle wedges, dry ribs and nachos trio Served with chipotle dip, ranch, sour cream and salsa





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 and parmesan cheese tossed with house made garlic buttermilk dressing
Add grilled chicken breast \$6

COBB SALAD **\$14**

Tuscan greens with grilled chicken breast, avocado, grape tomatoes, cucumbers, mix cheese, sliced hard-boiled egg and smoked bacon

TUSCAN MIXED GREEN SALAD **\$10**

Grape tomato, cucumber, mixed peppers, red onion and your choice of dressing
Add grilled chicken breast \$6

THE GRILL

*ALBERTA BEEF
STRIPLOIN* **\$23 6oz \$28 8oz**

Fully loaded baked potato, corn cobette, seasoned vegetables and rich beef demi

8OZ CHICKEN SUPREME **\$30**

Stuffed with spicy capicola and provolone wrapped in bacon served with creamed spinach, baby vegetable and red wine demi

*6OZ PECAN PANKO CRUSTED
SALMON* **\$30**

Buttery mashed potato, seasonal vegetable and a maple cream reduction

*QUINOA & BABY ARUGULA
SALAD* **\$14**

Mandarin orange, chopped pecans, feta cheese, grape tomatoes, avocado, diced red pepper and citrus vinaigrette



FAN FAVORITES

ROAD HOUSE CHEESE
BURGER \$19

Our 7oz charbroiled beef patty cooked to perfection with house made bacon onion jam, tomato, arugula, pickles, aged cheddar cheese and garlic mayo served on a golden brioche bun

T63 CHICKEN BURGER \$16.50

Grilled marinated chicken breast, lettuce, tomatoes, balsamic grilled red onion, smoked cheddar cheese and 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 and chipotle mayo

THE BEEF DIP \$17

Shaved Alberta beef and Swiss cheese served on a toasted garlic butter baguette with a side of beef jus

SMOKED MEAT RUBEN \$17.50

Towers of Montreal smoked meat sandwiched between two slices of grilled Canadian rye with sauerkraut, thousand island sauce and Swiss cheese

MEDITERRANEAN WRAP \$13

Black olives, cucumber, tomato and lettuce lightly tossed in an oregano vinaigrette. Served with pickled onion, feta cheese and tzatziki sauce in a tomato basil four tortilla
Add half grilled chicken \$3



CRISPY CHICKEN TENDERS \$14

Lightly breaded tenders with your choice of plum, creamy onion or chipotle sauce

CHICKEN QUESADILLA \$18

Cajun grilled chicken, peppers and a trio of cheese on a tomato basil wrap served with salsa, guacamole and sour cream

BEER BATTERED FISH &
CHIPS \$20

Our famous hand dipped pacific Halibut served with tarter sauce and coleslaw

STEAK SANDWICH \$21

A 6oz striploin grilled to your liking with sauteed onions and mushrooms topped with provolone cheese and garlic aioli
Served on a toasted garlic butter baguette



SERVED WITH BEER BATTERED FRENCH FIRES OR HOUSE GREEN SALAD UNLESS OTHERWISE STATED.

UPGRADE TO:
CAESAR SALAD FOR \$2
MAKE IT POUTINE OR ONION RINGS \$4.



PIZZA

HAWAIIAN LUAU \$21
Loads of ham, pineapple and blended cheese

BBQ CHICKEN \$21
Tangy BBQ sauce topped with mozzarella cheese, marinated chicken, taco beef, red onion, mushrooms and bell peppers

THE ATHABASCA \$25
Fully loaded with Italian sausage, bacon, pepperoni, taco beef, onion, mushrooms and bell peppers. Topped with our three-cheese blend

MEAT LOVERS \$25
Perfect for the meat-atarians! Herb pizza sauce loaded with ham, pepperoni, bacon and taco beef. Smothered in our three-cheese blend. No veggies found here.

BUILD YOUR OWN \$17
Get creative, show your inner chef and choose your favorite toppings: pepperoni, taco beef, ham, bacon, chicken, Italian sausage, bell peppers, mushrooms, onions, tomatoes, black olives, pineapple, banana peppers or jalapeno peppers. Each topping \$2.50

BOWLS

KALBI BBQ CHICKEN BOWL \$17
Korean barbecue marinated chicken broiled and served over steamed rice noodles with stir fried vegetables
Make it Steak \$23
Make it Salmon \$30

BUTTER CHICKEN \$20
Marinated chicken in a creamy tomato based curry sauce served with basmati rice, grilled naan & tzatziki sauce. Let your server know if you like things a little extra spicy

FETTUCININI ALFREDO \$15
Served with Spinach, grilled artichokes, roasted red peppers, garlic toast and a small side caesar
Add: Grilled Chicken \$6
Shrimp Skewers \$8

MEAT LASAGNA \$19
Herbed tomato sauce topped with mozzarella cheese baked until golden brown, served with garlic toast and a small side Caesar

TRIPLE CHEESE MAC \$14
Creamy three cheese (nacho, mozzarella and parmesan) macaroni with a crispy golden panko and jalapeno topping served with garlic toast and a small side caesar.
Add: Italian Sausage \$5
Bacon Jam \$8



PRICES DO NOT INCLUDE TAXES



CONTAINS NUTS



WE TRY TO ACCOMMODATE GLUTEN OR OTHER ALLERGY CONCERNS. PLEASE TALK TO YOUR SERVER ABOUT ALTERNATIVES