



# RATTLESNAKE LOUNGE

## APPETIZERS

### POUTINE

A mountain of fries topped with Quebec cheese curds and house made gravy. \_\_\_\_\_ \$17.95

### FISH TACOS

Two flour tortillas filled with blackened cajun cod, chipotle mayo, house slaw, topped with pickled onions and cilantro. Chef's choice. \_\_\_\_\_ \$17.95

### TENDERS

Hand breaded crispy chicken breast strips served with honey mustard. \_\_\_\_\_ \$14.95

**ADD FRIES** \_\_\_ \$3.50


### DRY RIBS

Lightly coated boneless pork bites tossed in salt and pepper. \_\_\_\_\_ \$18.95

### WINGS

1 pound of roaster chicken wings, naked, tossed with your choice of; hot, honey garlic, salt & pepper, sweet chili or lemon pepper. \_\_\_\_\_ \$18.95

### SPRING ROLLS

Mixed vegetables tightly wrapped up and fried, served with plum sauce.  \_\_\_\_\_ \$18.95

## SOUP & SALADS

**SOUP OF THE DAY** CUP \_\_\_\_\_ \$6.50 | BOWL with garlic toast \_\_\_\_\_ \$8.50

### ROYAL CAESAR

Large Caesar salad with bacon bits, croutons, Parmesan and garlic toast. \_\_\_\_\_ \$15.95

### MEAN GREENS

Local artisan greens tossed in our house dressing with crumbled goat cheese, sweet pecan pieces and topped with pickled carrot, onion and cucumber. \_\_\_\_\_ \$14.95

### CHICKEN TACO SALAD

Romaine lettuce, corn bean salsa, cheese, diced mexi chicken, cilantro and drizzled with southwest ranch all in a tortilla bowl \_\_\_\_\_ \$19.95

**ADD CHICKEN OR PRAWNS** \_\_\_ \$6.95

## BURGERS

**ALL BURGERS ARE MADE IN-HOUSE AND SERVED ON A FRESH BRIOCHE BUN, WITH LETTUCE, TOMATO, ONION AND PICKLES.**

### THE CANYON CLASSIC

6 ounce beef patty finished with lettuce, tomatoes, onion, pickles and our house aioli. \_\_\_\_\_ \$21.95

### CRISPY CHICKEN BURGER

Fresh buttermilk fried chicken with lettuce, tomato, onion and house honey mustard. \_\_\_\_\_ \$23.95

### THE MELTED MUSHROOM

6 ounce beef patty smothered with sauteed mushrooms and melted mozzarella. \_\_\_\_\_ \$23.95

## CANYON FAVOURITES

### STEAK SANDWICH

7oz AAA top sirloin steak charbroiled to your preference. Served on garlic toast, topped with demi-glace and gourmet breaded onion rings. With your choice of side. \_\_\_\_\_ \$23.95

**ADD PRAWNS** \_\_\_ \$6.95

### FISH AND CHIPS

Fresh Atlantic cod in our light beer batter served with coleslaw, fries and house tartar sauce. \_\_\_\_\_ \$23.95

**1 PIECE FOR** \_\_\_ \$17.95

### CHICKEN QUESADILLA

Grilled flour tortilla filled with nacho blend cheese, corn bean salsa, with your choice of side. \_\_\_\_\_ \$20.95

### FRENCH DIP

Slow roasted AAA Alberta beef, seasoned with rosemary sea salt, served on a fresh hoagie filone bun and our house au jus. \_\_\_\_\_ \$19.95

**MAKE IT A STEAK HOUSE** - add swiss cheese, onions, mushrooms and dijonnaise. \_\_\_\_\_ \$3.75

### STUFFED YORKIE

Thinly shaved AAA Alberta roast beef stuffed into a house baked Yorkshire pudding with horseradish mayo and covered in gravy. Served with fries and mean green salad. \_\_\_\_\_ \$24.95

### CRISPY CHICKEN CASESAR WRAP

Crispy chicken pieces, romaine, Parmesan and bacon bits with your choice of side. \_\_\_\_\_ \$19.95

Parties of 8 or more people will have a service charge of 13%.  
Please advise your server of any dietary or allergic restrictions.



= Vegetarian