

Wolves Den

Dinner Menu

Salads

Fattoush Salad 	11/15
Butterleaf Salad  	11/15
Beets & Artisan Greens 	11/15
Greek Penne Pasta & Charred Chicken	21
Steak, Stilton & Arugula 	23
Spinach & Potato 	20

Ranchmen's Classics

Caesar Salad	11/15
6 Oysters  	22
Lobster Sandwich	17
Calves Liver 	25
Seasonal Omelette  	18

Sandwiches

Choice of side

Beef Burger	20
Vegetarian option available	
Chicken & Brie	16
Reuben	16

Sides

Soup du Jour 8 | Tomato & Gin Soup 8
Artisan Greens | Caesar Salad | Frites |
Sweet Potato Frites
Add- Chicken, Beef or Shrimp 10

Angel Hair Pasta <i>Roasted Mushroom, Cherry Tomato, Wilted Spinach, Cream Sauce</i> 	17
Vegan Gnocchi Stroganoff <i>Cashew Cream Sauce, Wild Mushroom Sauté,</i> <i>Julienne Onion & Pickle</i>  	18
Halibut Risotto Cake, <i>Celery Root Puree, Roasted Parsnip & Apple,</i> <i>Pickled Shallot & Parsley Salad</i> 	30
Butter Chicken <i>Basmati Rice, Naan, Roasted Cauliflower & Bell Peppers</i> 	22
Fire Grilled Alberta New York Steak <i>Pomme frites & Caesar Salad</i>	27



Vegetarian



Dairy-Free



Gluten-Free



Mealshare item

If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal.

White Wines by the Glass

Hess Select Chardonnay, California 9.50

Joseph Drouhin LaForêt Chardonnay, France 9.50

Bollini Pinot Grigio, Italy 9.50

Zenato Lugana San Benedetto, Italy 10

Kentia Albarino, Spain 11.50

Misty Cove Sauvignon Blanc, New Zealand 10.50

La Petite Perriere Sauvignon Blanc, France 9.50

Red Wines by the Glass

Aguaribay Malbec, Argentina 10

Bortoluzzi Merlot, Italy 10.50

Natale Verga Toscana Rosso, Italy 10

Trentham Estate Shiraz, Australia 10

Hess Select Cabernet Sauvignon, California 10

Sokol Blosser Evolution Pinot Noir, Oregon 11.50



Café Menu

Espresso 3.50

Americano 4.50

Cappuccino 4.50

Latte 4.50