

Beverages

Pop

coke, diet coke, sprite, ginger ale, soda, tonic
\$2.25

Juice

cranberry, orange, apple, tomato, clamato, grapefruit, pineapple,
ice tea, milk
\$2.50

Hot Drinks

coffee - \$1.50, decaf coffee - \$1.75, hot chocolate - \$1.75,
assorted teas (orange & spice, earl grey, green tea, cranberry apple, cozy chamomile,
mint medley, lemon, decaffeinated earl grey and red rose)- \$1.75

Virgin Cocktails

caesars, shirley temples, roy rogers, blended mocktails
\$ 3.25

Sides

Gravy \$ 1.50
Onion rings \$ 5
French fries \$ 5
Mushrooms \$ 3
Fried onions \$ 3
extra salsa & sour cream \$.50 each

Appetizers

Stuffed Seafood Caps

crab and baby shrimp blended with herbs and cream cheese

\$ 9

Gabriola Crab Cakes

dungeness crab, red pepper, crusted and sautéed, served with fruit salsa

\$9

Dry Garlic Ribs

tender rib end, slow roasted then fried, seasoned to perfection

\$7

Quesadillas

mix of cheese and vegetables, served with salsa and sour cream

\$7

Add chicken, steak or prawns \$ 3.00

Boneless Wings

tender breast meat floured and seasoned, hot & honey, hot, teriyaki, bbq, or thai peanut sauce

\$8

Fox Nacho's

tri-coloured tortillas layered with vegetables, cheese, served with salsa and sour cream

\$9

Add chicken or beef - \$ 3.00

Prawns in Garlic Cream

sautéed jumbo prawns in a succulent garlic cream sauce

\$10

Shrimp Wontons

handmade wonton stuffed with shrimp and vegetables served with thai sweet chili

\$8

Calamari

Gently fried calamari with tsatsiki sauce

\$8

Salads

starter or meal size

choice of dressing - italian, ranch, blue cheese, french, grapefruit vinaigrette, raspberry vinaigrette, oil & vinegar, thousand island

House Salad

selection of baby greens, cherry tomatoes and vegetables

\$6 - \$8

Classic Caesar

crisp romaine in house dressing, asiago cheese, bacon bits, and croutons

\$7 - \$9

Fox Salad

baby greens, cranberries, pine nuts, feta cheese

\$7 - \$10

Kid's Menu

Served with your choice of fries, onion rings or salad

Kids Burger

Homestyle caribou beef patties served on a toasted bun

\$6

Fingers and Fries

breaded in panko crumbs, deep fried until golden brown

\$7

Fox Dog

100% all beef, naturally wood smoked

\$5

Grilled Cheese

grilled until golden brown

\$6

Fettuccine Alfredo

in garlic cream sauce, add chicken or seafood

\$7

Light Entrées & Sandwiches

choice of french fries, tossed salad, or onion rings
upgrade to a caesar salad \$1.50

Grilled Chicken Breast Burger

broiled breast, dilled mayo, lettuce, tomato, on a fresh kaiser roll

\$10

¼ Pound Fresh Beef Burger

homestyle cariboo beef patties with lettuce, tomato, onions, pickles and burger sauce

\$9

Three Iron Club

panko breaded chicken breast pieces, bacon, cheese, lettuce, tomato on toasted bread or wrapped

\$11

Beef Dip

thin sliced slow cooked roast on fresh hoagie with au jus, caramelized onion and cheddar

\$9

BTL

thick bacon, tomato, lettuce, on toasted bread

\$8

Classic Stir Fry

chicken, beef or shrimp on rice, choice of teriyaki or thai peanut

½ order \$10 - full \$15

Seafood Sandwich

shrimp, crab, cream cheese, cucumber, dilled mayo, lettuce, tomato on a fresh sourdough bread

\$9

Cheese Steak

thin sliced beef, roasted peppers, caramelized onions, cheese and au jus

\$10

Classic Fingers and Fries

sliced breaded breast with fries and dipping sauce

\$9

Entrees

served with your choice of potato, rice, or salad & chef's vegetables
starter salad \$3

AA 8oz New York Steak
choice of potato and chef's vegetables
\$18

Sirloin Steak
choice of potato and chef's vegetables
\$14

Red Pepper Prawns
juicy prawns sautéed in red pepper coulis
\$16

Seafood Jambalaya
shrimp, scallops, prawns, chorizo, vegetables in spice tomato remulade over rice
\$16

Pork Schnitzel
served with mushroom cream sauce, rice or potato and chef's vegetables
\$15

Fettuccine Alfredo
in garlic cream sauce, add chicken or seafood
\$13

Chili Lime Chicken Breasts
butterflied chicken, broiled and glazed with a chilli lime sauce, served with rice and chef's
vegetables
\$15

Broiled Citrus Rubbed Salmon Filet
served with caper, onion, relish choice of potato and chef's vegetables
\$16

Slow Roasted St. Louis Ribs
bbq, or teriyaki, choice of potato and Chef's vegetables
\$19

Baked Vegetarian Lasagna
Half \$ 9 - Full \$ 12
In house marinara sauce layered in lasagne noodles with feta and pesto, topped with
mozzarella, cheddar and asiago, baked till golden brown

Weekend Breakfast

Two Eggs Any Style
served with hash browns and toast
\$6

Tee Off Special
two eggs any style, your choice of bacon, ham or sausage, hash browns and toast
\$7

Golden Brown French Toast
french toast, served with hash browns
\$8

Sun Riser Sandwich
toasted with bacon, egg, lettuce, tomato and cheddar cheese, served with hash browns
\$8

Steak & Eggs
6oz sirloin steak cooked to your delight, served with hash browns and toast
\$11

Pancakes & Eggs
Two fluffy pancakes, two eggs, two crispy bacon strips, ham or sausage
\$8

Breakfast Wrap
Egg, salsa, onion, tomato and cheese, wrapped in a tortilla shell, served with hash browns
\$8

3 Egg Omelette's
Your choice - cheese, ham & cheese, mushroom & cheese or Denver - diced ham, pepper, tomato, onion and cheese
\$9 - 10

Desserts

Caramel Bread Pudding

Traditional Bread Pudding in caramel sauce

\$6.50

Apple Berry Filo

Apples & Berries in a Flaky Filo Crust

Served with Vanilla Ice Cream

\$6.95

Irish Crème Brule

Crème Brule Kissed with a touch of Irish Crème

\$6.00

Strawberry Shortcake

In house baked shortcake served with fresh strawberries

\$6.50

New York Cheese Cake

Served with your choice of Strawberry, Cherry, Or Blueberry
topping

\$6.25

Wines

House Red Wine Sawmill Creek Red

Glass \$4.75 ½ Litre \$12.00 1 Litre \$24.00

House White Sawmill Creek White

Glass \$4.25 ½ Litre \$11.25 1 Litre \$22.50

Corbett Canyon White Zinfandel

Glass \$4.50

Bottles of Wines

Copper Moon Merlot

\$18.00

Proprietor's Reserve Selection Shiraz

\$19.00

Jackson Triggs Cabernet Sauvignon

\$21.00

Copper Moon Chardonnay

\$18.00

Proprietor's Reserve Selection Sauvignon Blanc

\$19.00

Jackson Triggs Pinot Grigio

\$21.00