



APPETIZERS

BIGHORN SIGNATURE CHICKEN WINGS \$13⁰⁰

In-house smoked chicken wings, dipped in a light tempura batter, and fried.

Your choice of four flavours:

Salt and Pepper, BBQ, Hot, Honey Garlic

SWEET CHILI KARAAGE \$10⁰⁰

Fried chicken thighs, tossed in sweet chili and roasted sesame seed sauce, garnished with chives.

BRISKET YORKIES \$14⁰⁰

Yorkshire pudding, filled with 2oz of beef brisket, sautéed onions and peppers, baked with parmesan cheese.

POTATO SKINS \$12⁰⁰

6 potato skins made in house with fresh baked potatoes, loaded with cheese, bacon, tomatoes and topped with green onions. Served with sour cream and salsa.

CRAB CAKES \$15⁰⁰

3 house-made crab cakes with red pepper coulis, served on arugula with olive oil, balsamic and lemon.

BAKED BRIE \$18⁰⁰

Brie wrapped with light puff pastry and baked golden brown. Served with a side of mango chutney and an artisan garlic baguette.

WEST COAST MUSSELS \$18⁰⁰ GF

Fresh, West Coast mussels in a white wine and garlic broth with tomatoes and shallots. Served with a side of garlic toast.

FEATURE SOUP CUP | \$7 BOWL | \$10

Our Chef's creation of the day.

VEGGIE PLATTER \$10⁰⁰

A healthy platter of fresh cucumbers, tomatoes, red pepper, carrots and celery. Served with ranch dressing.

SALADS

FALL SALAD \$12⁰⁰

Fall harvest lettuce, topped with dried apricots, sugar peas, dried cranberries, pumpkin seeds, and peach slices. Dressed with house-made pumpkin goddess dressing.

ROASTED VEGGIE SALAD \$15⁰⁰

A mix of roasted butternut squash, green beans, and zucchini. Tossed in our house-made white balsamic vinaigrette dressing. Topped with quinoa, candied walnuts and goat cheese. Served on a bed of spinach.

CHEFS SALAD \$15⁰⁰

Romaine lettuce, topped with tomatoes, cucumbers, shredded cheese, grilled chicken breast, black forest ham and hard-boiled egg. With your choice of dressing.

CAESAR SALAD \$12⁰⁰

Tossed romaine lettuce in our house-made roasted garlic Caesar dressing, shredded parmesan, croutons and candied bacon.

HOUSE SALAD \$10⁰⁰ GF

Artisan lettuce, dried cranberries, pumpkin seeds, cherry tomatoes, and cucumbers with our house-made honey butternut squash dressing.

Add on a Salad Enhancement: Chicken (\$4.5), Fried Tofu (\$4), Salmon (\$6) or Steak (\$9)

SANDWICHES & BURGERS

Sandwiches and burgers are served with fries or house salad. Substitute for yam fries (\$2), caesar salad (\$1.50), poutine (\$4), soup (\$2).

All sandwiches & burgers are available gluten free.

SMOKED BRISKET BEEF DIP \$16⁰⁰

House smoked brisket with monterey jack cheese, sautéed mushrooms and confit onions, with horseradish aioli on a pretzel demi bun, and delicious au jus on the side.

6oz FLAT IRON STEAK SANDWICH \$17⁰⁰

Grilled to your liking with sautéed onions and mushrooms on garlic toast.

CHICKEN PESTO SANDWICH \$15⁰⁰

Grilled chicken breast on a ciabatta bun with basil pesto aioli, house-made bruschetta, feta, and bacon.

VEGGIE WRAP \$15⁰⁰

Corn tortilla, dill cream cheese, tofu, arugula, green apple, roasted red pepper, tomato and cucumber.

REUBEN ON RYE \$13⁰⁰

A massive stack of fresh pastrami with swiss cheese and sauerkraut with grainy dijon mustard.

BIGHORN CLUBHOUSE \$16⁰⁰

A traditional triple-stack clubhouse with oven roasted turkey breast, bacon, lettuce, tomato, cheddar cheese with house-made aioli and your choice of bread.

BIGHORN BURGER \$16⁰⁰

House-made 6oz beef patty served with whiskey bacon relish, monterey jack cheese, candied bacon, sliced tomatoes, lettuce and fried banana pepper and chipotle aioli.

SMOKED MOZZARELLA VEGGIE BURGER \$15⁰⁰

Smoked mozzarella and fried green tomatoes on The Beyond Burger® veggie patty, with sun dried tomato aioli and arugula on a brioche bun.



BIG PLATES

FISH & CHIPS 1PC | \$12⁰⁰ 2PC | \$16⁰⁰

Our signature beer battered cod served with apple, honey, sesame seed slaw tossed in apple cider vinegar and house-made garlic tartar sauce. A Bighorn favourite.

NACHOS ^{GF} 1/2 | \$10⁰⁰ FULL | \$17⁰⁰

House-made tortilla chips, oven baked with loads of cheese, and topped with fresh diced tomatoes, olives, jalapeños and green onion.

Comes with: house-smoked chunky salsa and sour cream

Add: chicken, brisket or guacamole \$4⁰⁰

BAKED JALAPEÑO CHEDDAR MAC & CHEESE \$15⁰⁰

Creamy jalapeño cheese sauce, with cavatappi noodles, covered in our cheese blend and bread crumbs. Baked golden brown and served with a side of garlic toast.

SHORT RIB POUTINE \$14⁰⁰

Beer battered fries, topped with 6oz of braised short rib and cheese curds, smothered in a rich house-made beef gravy.

AFTER 5 PM - MAINS

BBQ CHICKEN FEAST ^{GF} \$17⁰⁰

House-smoked BBQ 1/2 chicken, with our signature BBQ sauce. Served with fries, coleslaw and house-smoked beans.

SMOKED SALMON ^{GF} DINNER \$20⁰⁰

House-smoked, salmon fillet with chef's signature dry rub. Served on basmati rice with honey glazed carrots and fried arugula.

SMOKED BBQ SIDE RIBS ^{GF} FULL | \$34⁰⁰ HALF | \$22⁰⁰

Dry rubbed and smoked in-house. Finished with our signature smoked chipotle BBQ sauce served with a side of garlic toast and beer battered fries.

BRAISED SHORT RIB WITH GNOCCHI \$23⁰⁰

Braised boneless short rib on house-made gnocchi and creamy tarragon and pea cream sauce. Topped with crushed wasabi peas.

MUSHROOM RISOTTO ^{GF} \$20⁰⁰

Creamy portobello mushroom risotto, topped with smoked ricotta and fresh chives.

AFTER 5 PM - STEAKS

All our steaks are Canadian Black Angus and cryo-vaced to lock-in flavours and freshness then cooked sous vide for the perfect steak.

8^{0Z} NEW YORK STEAK ^{GF} \$25⁰⁰

Served with double baked potato and seasonal vegetables.

10^{0Z} RIB EYE STEAK ^{GF} \$29⁰⁰

Served with double baked potato and seasonal vegetables.

We at Bighorn Bar & Grill support all our Local Craft Breweries and Wineries. Ask your server about our rotating taps and local wines.