



Starters & Shareables

Housemade Daily Soup Served with Garlic Toast | \$6

Hand Cut Russet Fries | \$6

Yam Fries with Chipotle Mayo | \$9

Onion Rings | \$9

Wagyu Beef Gyoza | \$15

Pan fried dumplings served with a spicy sesame dipping sauce

Tuna Tataki | \$17

Sliced Ahi tuna with a citrus soy sauce, house pickled cucumbers served with wonton cracker

Steak Bites | \$17

Garlic dusted sirloin bites, with spicy sesame dipping sauce

Chicken Wings | \$16

One pound of wings, ranch dipping sauce
Choice of salt & pepper, hot, teriyaki, sweet chili, honey garlic

Korean Pork Bao Buns | \$16

Slow braised, marinated pulled pork in soft steam buns with kimchi, pickled carrots and cabbage

Bang Bang Karaage Chicken | \$16

Golden fried nuggets of chicken tossed in a sweet chili & sriracha mayonnaise

Jalapeno Cheese Bites | \$15

Breaded jalapeno jack cheese bites with ranch dipping sauce

Quesadilla | \$15

Grilled flour tortilla with cheese, tomatoes, bell peppers, banana peppers, green onions. Served with sour cream & salsa
***Choice of chicken or spicy beef**

Sirocco Nacho | \$24

Corn tortilla chips, nacho cheese blend, jalapenos, green onions, tomatoes, peppers, black olives. Served with salsa & sour cream

Add: Chicken \$7 | Spicy Beef \$6 | Extra Cheese \$4 | Guacamole \$3

Appetizer Platter | \$60

Half order of our Sirocco nachos with full orders of wings, chicken fingers, cheese bites, beef gyoza

Add: Chicken \$7 | Spicy Beef \$6 | Extra Cheese \$4 | Guacamole \$3

Salads / Bowls / Flatbreads

Sirocco Green Salad | \$8 | \$12

Artisan greenhouse mix, cucumber, cherry tomatoes, watermelon radish, pickled carrot, spiced pumpkin seeds
Housemade herb vinaigrette dressing
Add: Chicken \$7 | Steak \$8 | Shrimp \$6

Siraia Caesar Salad | \$12 | \$16

Romain hearts, parmesan, herb croutons, candied bacon bits
Housemade Caesar dressing
Add: Chicken \$7 | Steak \$8 | Shrimp \$6

California Salad | \$15

Mesclun greens, avocado, crumbled blue cheese, pickled grapes orange segments, red onion, toasted almonds. Sun-dried tomato dressing
Add: Chicken \$7 | Steak \$8 | Shrimp \$6

Tuna Poke & Quinoa Salad | \$22

Marinated Ahi Tuna with quinoa, greens, avocado, edamame, pickled carrot, pickled ginger, sesame wonton chips

Steamed Mussels | \$20

1 pound of Newfoundland blue mussels steamed in a creamy garlic white wine sauce. Served with garlic toast

Prawn & Prosciutto Fettuccini | \$26

Sauteed prawns with fettuccini, blistered cherry tomatoes, white wine cream sauce, topped with crispy prosciutto and basil oil

Jamaican Jerk Chicken Bowl | \$24

Jerk marinated chicken, coconut rice, black beans, diced mango, bell peppers, avocado, lime cilantro cream

Thai Chicken Noodle Bowl | \$24

Rice noodles, coconut red curry sauce with marinated chicken, Asian slaw. Garnished with crushed peanuts & fried cilantro

Southwestern Cauliflower Rice Bowl | \$22

Cauliflower rice with grilled chicken breast, chopped kale, black beans, cherry tomatoes, bell peppers, avocado, with a chipotle ranch dressing

Chimichurri Steak Flatbread | \$17

Grilled sirloin, chimichurri, caramelized onions, mushrooms, mozzarella cheese

Tuscan Flatbread | \$16

Marinara, prosciutto, calabrese, roasted peppers, mozzarella. drizzled with basil oil

Mediterranean Flatbread | \$16

Sun-dried tomato pesto, artichokes, peppers, red onion, olives, feta cheese, arugula, balsamic glaze

Spanish Flatbread | \$17

Chorizo sausage, cherry tomatoes, pickled red onion, jalapeno jack cheese, lime cilantro cream



Sandwiches & More

All burgers and sandwiches come with choice of fries, house greens, or daily soup
Sub: Caesar salad \$2 | yam fries \$2 | onion rings \$2

Steak Sandwich | \$24

8oz Alberta striploin steak topped with crispy onions on garlic baguette

Tuxedo Burger | \$22

6oz Wagyu beef burger on toasted ciabatta bun with black truffle cheddar, black garlic aioli, candied bacon
Add: cremini mushrooms \$2

Sirocco Burger | \$20

8oz Angus beef burger on toasted potato bun with cheddar, lettuce, tomato, red onion, pickle, house burger sauce
Add: smoked bacon \$2 | cremini mushrooms \$2

House Smoked Brisket Beef Dip | \$20

Smoked Alberta beef brisket served on a sourdough baguette, with smoked cheddar, caramelized onions and a horseradish aioli

Caribbean Chicken Sandwich | \$18

Spicy breaded chicken breast with jalapeno jack cheese, lettuce, tomato, banana peppers, jerk aioli. Served on a toasted potato bun

Grilled Chicken Clubhouse | \$18

Grilled chicken breast, with bacon, lettuce, tomato, provolone & mayo. On a toasted focaccia bun

Donair Wrap | \$18

Shaved Donair meat wrapped in a flour tortilla with lettuce, tomato, onion, pickles, sweet garlic sauce

Falafel Wrap | \$17

Crisp falafels wrapped in a flour tortilla, lettuce, tomato, cucumber, pickled carrot, garlic yogurt sauce

Crispy Chicken Tenders | \$16

Golden fried strips of chicken breast, served with french fries, plum sauce

Haddock'n Chips | one piece \$17 | two pieces \$20

House battered haddock, creamy coleslaw, housemade tartar, fries

Mains (After 5pm)

All entrées will come with seasonal fresh vegetables

Alberta Striploin Steak | \$38

10oz AAA New York steak topped with black garlic butter and sauteed mushrooms. Served with baby fingerling potatoes

Boneless Short Rib | \$35

4hr braised beef short rib with a red wine demi glaze. Served on garlic mashed potatoes

Veal Cutlets | \$28

Panko breaded grain fed veal cutlets fried golden brown topped with a wild mushroom sauce. Served with garlic mashed potatoes

Cajun Salmon | \$28

Salmon fillet topped with a mango salsa. Served with coconut rice

Sable Fish | \$32

Buttery sable fish pan seared with a soy ginger glaze served on a bed of rice noodles, and a light miso broth topped with fried leeks

Chicken Saltimbocca | \$26

Pan Seared chicken breast wrapped with prosciutto and fresh sage, with a white wine butter sauce. Served with potato gnocchi