



## 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 | kettle chips \$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

### Chicken Clubhouse Wrap | \$18

Grilled chicken breast, with bacon, lettuce, tomato, provolone & mayo. On a flour tortilla wrap

### Rueban on Rye | \$18

Shaved Montreal style smoked meat with Swiss cheese, sauerkraut, classic Rueban sauce on grilled marble rye

### 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

### Apple Cider Glazed Pork Belly | \$26

House smoked pork belly, glazed with an apple cider reduction topped with chimichurri. Served with a creamy mushroom risotto

### Veal Cutlets | \$28

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

### Maple Chili Salmon | \$28

Pan seared salmon fillet finished with a maple chili glaze and Topped with a mango salsa. Served with coconut rice

### Sword Fish Gremolata | \$32

Grilled sword fish fillet finished with a lemon chive butter topped with fresh gremolata and blistered cherry tomatoes Served with a quinoa rice blend

### Chicken Saltimbocca | \$26

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

## Starters & Shareables

**Housemade Daily Soup Served with Garlic Toast | \$6**

**Hand Cut Russet Fries | \$6**

**Yam Fries with Chipotle Mayo | \$9**

**Onion Rings | \$9**

**Kettle Chips & Dip | \$9**

Choice of S&P or dill pickle seasoning with chipotle mayo

**Brisket Chili Bowl with Jalapeno Corn Bread | \$16**

Homemade chili with our house smoked brisket ends  
Served with jalapeno corn bread

**Wagyu Beef Gyoza | \$15**

Pan fried dumplings served with a spicy sesame dipping sauce

**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

**Bison Sliders | \$16**

Ground bison patties topped with smoked cheddar  
with a red onion and bacon jam

**Bang Bang Karaage Chicken | \$16**

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

**Buffalo Cauliflower | \$15**

Battered cauliflower bites tossed in hot sauce topped with  
crumbled blue cheese. Served 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, buffalo cauliflower, beef gyoza

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

## 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**

**Grilled Chicken Cobb Salad \$22**

Artisan greens tossed in a garden herb dressing, with  
grilled chicken breast, crumbled smoked bacon, hardboiled egg,  
avocado, tomatoes, and smoked cheddar

**Tuna Poke & Quinoa Salad | \$22**

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

**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

**Jamaican Jerk Bowl | \$24**

Choice of Jerk marinated chicken or shrimp, with coconut rice,  
black beans, diced mango, bell peppers, avocado, and a  
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

**BBQ Short Rib Mac & Cheese | \$24**

Slow braised short ribs basted with a BBQ sauce served on top  
of creamy mac & cheese. Served with toasted garlic baguette