

ASIAN BOWLS

STIR-FRY

Choice of: Chicken, beef, bbq pork, shrimp or vegetable with appropriate garnishes & rice

Choice of: black bean, black pepper, curry or Szechuan sauce | 17 |

CHICKEN HANNAN

Boneless chicken, 5 spice, dried shrimp & scallop, ginger sauce, chilli tomato sauce, lemon grass rice | 17 |

CHINESE GREENS

Sauteed in a Chinese garlic sauce | 11 |

THAI YELLOW CURRY

Chicken & vegetables in a traditional Thai curry sauce & rice | 17 |



HOUSE SPECIALTIES

SWEET AND SOUR PORK

Pineapple, onions and peppers tossed in a sweet and sour sauce & rice | 16 |

GINGER BEEF

Peppers, onions, tossed in a sweet and spicy sauce & rice | 16 |

BBQ PORK

Served with a fried egg, crispy onions, and scallions & fried rice | 18 |

Prices are exclusive of Taxes and gratuity. For your convenience, 18% gratuity will be added to parties of 6 or more. Alert your server of any allergies.



RICE DISHES

YANG CHOW FRIED RICE

Shrimp, bbq pork, chicken, vegetables and egg | 15 |

BBQ PORK FRIED RICE

BBQ pork, vegetables and egg | 15 |

CHICKEN FRIED RICE

Chicken, vegetables and egg | 15 |

BOWL OF STEAMED RICE | 4 |

NOODLE DISHES

STIR FRIED CHOW MEIN NOODLES

Choice of: chicken, beef, or shrimp | 15 |

SINGAPORE NOODLES

Thin rice noodles, BBQ pork, shrimp, egg in a curry spice blend | 15 |

PAD THAI NOODLES

Flat rice noodles in a spicy sauce with crushed peanuts. Choice of: chicken, beef, or shrimp | 17 |

BREAKFAST

SERVED DAILY FROM 10:30 A.M. – 2:30 P.M.

ENGLISH BREAKFAST - ALL DAY

2 free run eggs, bacon, maple infused sausage, hash browns and toast | 10 |

EGGS BENEDICT

Poached free run eggs, back bacon, hollandaise. Choice of hash browns or fruit | 10 |

Veggie EGGS BENEDICT

Poached free run eggs, arugula, goat cheese, hollandaise, red pepper aioli. choice of hash browns or fruit | 10 |



BREAKFAST SANDWICH

Fried egg, our signature sausage patty, cheddar cheese, lettuce & tomato, onion, toasted brioche bun & hash browns | 8 |

FRESH FRUIT YOGURT BOWL

Pineapple, cantaloupe, honeydew with strawberry yogurt | 7 |



TO START

PRAWNS PROVENCAL

Sauteed prawns in garlic butter, tomato and white wine with focaccia bread | 15 |

ELK ARANCINI WITH WILD SAGE

Deep fried arborio rice balls, arugula, parmesan aioli | 12 |

CHICKEN WINGS

Salt & pepper, Thai satay, Korean honey, traditional Frank's hot or dill pickle served with pickled carrot ribbons | 14 |

GARLIC BREAD WEDGE | 5 |

GARLIC CHEESE BREAD | 6 |

REGULAR FRIES | 6 |

SWEET POTATO FRIES

Chipotle mayo | 8 |

CAESAR SALAD

Crisp bacon, croutons, parmesan, house-made Caesar dressing | 12 |

BLAZE HOUSE SALAD

Artisanal greens, crisp goat cheese fritters, seasonal garden vegetables, pear dressing | 10 |

ADD a marinated chicken breast for | 5 |

ADD House marinated BBQ pork | 5 |

BEER BOARD

Changing selection of local sausage, Italian meats, unique cheese, bold mustard, tomato relish, asian pear, roasted fingerling potato, freshly baked pretzel bread | 26 |

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TO INDULGE

CHOICE OF SIDE:

Fries or house dressed side salad or soup

CHICKEN CAESAR WRAP

Crisp chicken fingers, romaine, bacon, parmesan with Caesar dressing | 16 |

GREY EAGLE CLUB

Grilled chicken breast, bacon, swiss cheese, red pepper aioli, fresh lettuce & tomato on a toasted spolumbo roll | 17 |

BEEF DIP

Braised Alberta AAA beef chuck on our toasted bun, caramelized onions, mushrooms & Swiss cheese | 17 |



"Mc-Not" RIB SANDWICH

BBQ smoked rib patty, shredded lettuce, diced onion & pickle on our signature roll | 16 |

ENTREES

STUFFED CHICKEN BREAST

Boursin cheese, mushroom, sundried tomato, spinach, herb risotto, seasonal veggies, jus | 26 |

PAN SEARED SALMON FILLET

Lemon cream sauce, teriyaki drizzle, seasonal fresh vegetables, herb risotto | 25 |

LOBSTER & CRAB RAVIOLI

Our alfredo sauce, spring peas, basil oil, Asiago | 22 |

MUSHROOM RISOTTO

Traditional risotto seasoned with wild mushroom & Asiago cheese | 19 |



AAA 10 OZ GRILLED RIB EYE STEAK

Buttered vegetables, red wine jus & mashed potato | 33 |

POTATO GNOCCHI

Gluten free gnocchi, lamb merguez sausage, spinach, shiitake mushroom, miso butter, tomato sauce | 21 |

TRADITIONAL CARBONARA

Fresh fettuccini pasta, guanciale, egg yolk, grand padano & garlic bread | 19 |

BUTTER CHICKEN

Riata and mango chutney, served with rice | 22 |



BLAZE BURGER

A half pound ground patty, bacon, cheese, lettuce, tomato, pickles, red onion, signature sauce | 16 |

FISH & CHIPS -no side

Beer battered, lemon & mustard marinated cod, coleslaw and tartar sauce | 16 | ½ order | 13 |

BISON BANNOCK -no side

Saucy ground bison & vegetables, layered with mashed potato, on fresh fry bread | 16 |

FALAFEL WRAP (Vegetarian)

Deep fried falafels wrapped with lettuce tomato, hummus, red onion & sweet sauce | 16 |

GRILLED 6oz. NY STEAK SANDWICH

On toasted garlic bread, fresh arugula, grainy Dijon mayo, goat cheese, sliced tomato, brandy peppercorn jus | 22 |

PAN ASIAN STARTERS

SHRIMP & PORK WOR WONTON SOUP | 12 |

Add dried fish | 3 |

TRADITIONAL CHINESE CHICKEN SOUP | 14 |

ASIAN STYLE WILD MUSHROOM SOUP | 15 |

BEEF BRISKET SOUP

Asian greens, scallions, choice of rice noodle or chow mein noodles | 14 |
ADD extra broth | 2 |

ASIAN PORK BITES

In-house marinated pork, fried to perfection | 14 |

VEGETABLE SPRING ROLLS

A classic, with bean sprouts & fresh vegetables | 11 |

STEAMED SHRIMP DUMPLINGS

Traditional chinese har gow | 13 |

KIMCHI DUMPLINGS

Spicy Korean fermented cabbage & pork inspired dumplings | 12 |

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