

BLAZE BAR & GRILL

BREAKFAST

BREAKFAST SERVED DAILY FROM 10:30 A.M.-2:00 P.M.

ALL DAY BREAKFAST SPECIAL

2 FREE RANGE EGGS YOUR WAY, SLICED BACON, MAPLE INFUSED SAUSAGE, HASH BROWNS AND CHOICE OF TOAST | 12 | (GFO)

EGGS BENEDICT

2 POACHED FREE RANGE EGGS, BACK BACON, CLASSIC HOLLANDAISE, TOASTED ENGLISH MUFFIN, SERVED WITH HASH BROWNS AND FRESH FRUIT | 15 | (GFO)

SASKATOON BERRY FRENCH TOAST

MASCARPONE AND SASKATOON BERRY STUFFED SOURDOUGH FRENCH TOAST TOPPED WITH FRESH BERRIES | 12 | (GFO)

CHICKEN AND WAFFLES

BREADED CHICKEN THIGH OVER A FLUFFY BELGIAN WAFFLE TOPPED WITH A SUNNY SIDE EGG AND SRIRACHA MAPLE DRIZZLE | 16 |

TO START

SOUP OF THE DAY | 6 |

BISON CHILI WITH BANNOCK

LOCAL ALBERTA BISON, GARDEN VEGETABLES & BEAN MEDLEY SLOW COOKED TO PERFECTION | 15 |

CAESAR SALAD

FRESH ROMAINE, CRISP BACON, CROUTONS, PARMESAN, HOUSE-MADE CAESAR DRESSING | 12 | (GFO)

COBB SALAD

CHOPPED FRESH GREENS, TOMATO, CRISP BACON, ROASTED CHICKEN, HARD BOILED EGGS, ROASTED RED PEPPER, AVOCADO, JACK CHEESE, CUSABI DRESSING | 15 | (GF) (DFO)

BLAZE HOUSE SALAD

CRISP GOAT CHEESE FRITTERS, GARDEN VEGETABLES, BLACKBERRIES, MOROCCAN DRESSING | 12 | (V)
ADD CHICKEN BREAST | 5 |
ADD SAUTEED PRAWNS | 6 |

FRENCH FRIES | 6 | (V) (DF)

SWEET POTATO FRIES

CHIPOTLE MAYO | 8 | (V) (DF)

CHICKEN WINGS

SALT AND PEPPER, TRADITIONAL HOT, DILL PICKLE, FRANKS SEASONING POWDER, SERVED WITH CRUSHED CUCUMBER SALAD | 17 | (GFO) (DF)

QUESADILLA

4 PCS CLASSIC TACO BEEF OR SEASONED CHICKEN, DICED TOMATO, AND NACHO CHEESE IN TORTILLAS WITH AUTHENTIC TOMATILLO SALSA | 18 | (GFO)
VEGETARIAN OPTION AVAILABLE

BRUSCHETTA

HOUSE MADE BRUSCHETTA WITH GOAT CHEESE AND FRESH BASIL ON GRILLED FOCACCIA BREAD WITH BALSAMIC DRIZZLE | 13 | (V)

SPINACH AND ARTICHOKE DIP

CREAM CHEESE, BELL PEPPERS, SPINACH, ARTICHOKE AND CHIVES BAKED WITH PARMESAN CHEESE SERVED WITH CORN TORTILLA CHIPS | 15 | (GF) (V)

CHEESY GARLIC BREAD | 5 | (V)

COCONUT SHRIMP

CHEF'S INSPIRED COCONUT BREADED SHRIMP SERVED WITH SWEET CHILI DIPPING SAUCE | 16 | (DF)

(GFO): GLUTEN FREE OPTION (SEE SERVER) / (V): VEGETARIAN / (DF): DAIRY FREE / (GF): GLUTEN FREE
FOR VEGETARIAN, CELIAC, OR ANY FOOD ALLERGIES, PLEASE SEE YOUR SERVER PRIOR TO ORDERING
PRICES ARE EXCLUSIVE OF TAXES AND GRATUITIES.

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TO INDULGE

CHOICE OF SIDE (IF NOT LISTED): FRIES, SIDE SALAD OR SOUP OF THE DAY

CHICKEN CAESAR WRAP

CRISPY CHICKEN FINGERS, ROMAINE, BACON, PARMESAN AND CAESAR DRESSING | 15 | (GFO)

THUNDERBIRD CHICKEN SANDWICH

GRILLED CHICKEN BREAST, BACON, SWISS CHEESE, BASIL PARMESAN AIOLI, FRESH LETTUCE AND TOMATO ON A TOASTED BUN | 14 | (GFO)

SLOW ROASTED BEEF DIP

THINLY SLICED ALBERTA BEEF SERVED ON OUR TOASTED BUN WITH DIJON AIOLI AND A SIDE OF AU JUS | 16 |

CLASSIC REUBEN SANDWICH

MONTREAL SMOKED MEAT & SAUERKRAUT SMOTHERED IN SWISS CHEESE TOPPED WITH DIJON MUSTARD AND THOUSAND ISLAND ON RUSTIC RYE BREAD | 18 | (GFO)

BLAZE BURGER

A HALF POUND CHUCK PATTY, BACON, CHEDDAR CHEESE, LETTUCE, TOMATO, PICKLES, RED ONION, SIGNATURE SAUCE | 16 | (GFO)

CRISPY CHICKEN FINGERS

SERVED WITH PLUM SAUCE | 13 |
VEGETARIAN OPTION | 14 | (V)

FISH AND CHIPS

BEER BATTERED MARINATED COD, COLESLAW AND TARTAR SAUCE | 18 | - ½ ORDER | 13 |

CREOLE STEAK AND SHRIMP SANDWICH

OUR 6 OZ NY STEAK SEASONED WITH CAJUN SPICES & SAUTEED CAJUN BUTTER PRAWNS, SERVED ON TOASTED FOCACCIA WITH DIJON AIOLI, FRESH ARUGULA AND TOMATO | 26 | (GFO)

PAN FRIED LIVER & ONIONS

A FAVORITE SERVED WITH MASHED POTATOES, GRAVY & GARDEN VEGETABLES | 16 |

ENTRÉES

PAN SEARED SALMON

WILD RICE SAUTÉ, MEDLEY OF SEASONAL VEGETABLES, CEDAR CREAM SAUCE AND BURNT LEMON | 27 | (GF)

LOBSTER AND CRAB RAVIOLI

OUR ALFREDO SAUCE, SPRING PEAS, ROASTED RED PEPPERS, BASIL OIL, ASIAGO | 22 |

GRILLED AAA 10 OZ RIB EYE STEAK

WHIPPED POTATOES, MEDLEY OF SEASONAL VEGETABLES, WITH A BLUE CHEESE VEAL JUS | 36 | (GF)

BISON MEATBALLS AND SPAGHETTI

OUR HOUSE MADE BISON MEATBALLS IN A RICH TOMATO SAUCE OVER BUTTERED SPAGHETTI TOPPED WITH PARMESAN AND FOCACCIA | 24 |

BETTER BUTTER CHICKEN

BRAISED IN HOUSE WITH INDIAN SPICES, SERVED WITH RICE, NAAN AND YOGURT DRIZZLE | 20 | (GFO)

CHICKEN PARMESAN

BREADED SOUS VIDE CHICKEN THIGHS TOPPED WITH TOMATO SAUCE, MOZZARELLA AND PARMESAN OVER PENNE WITH GRILLED ZUCCHINI | 23 |

BRAISED HOISIN 'SHORT RIBS'

TENDER BRAISED CHUCK FLAT IN A RICH HOISIN DEMI GLACE, WASABI WHIPPED POTATOES, SEASONAL BUTTERED GREEN VEGETABLES, TOASTED SESAME | 36 |

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PAN ASIAN STARTERS

SHRIMP & PORK WOR WONTON SOUP

BROCCOLI, GREENS, MUSHROOMS, CARROTS AND CELERY IN A RICH BROTH | 14 | (DF)

VEGETABLE SPRING ROLLS

PLUM SAUCE | 12 | (V) (DF)

STEAMED SHRIMP DUMPLINGS

CHILI SAUCE | 12 | (GF) (DF)

KIMCHI DUMPLINGS

GINGER ONION SAUCE | 12 |

SHANGHAI WONTONS

HAND WRAPPED PORK AND VEGETABLE WONTONS. TOSSED IN A GARLIC CHILI VINEGAR | 14 |

NOODLE DISHES

BEEF BRISKET SOUP

ASIAN GREENS, SCALLIONS, CHOICE OF RICE NOODLES OR CHOW-MEIN NOODLES | 16 | (DF)

STIR FRIED CHOW MEIN NOODLES

CHOICE OF CHICKEN, BEEF OR SHRIMP WITH SPROUTS, PEPPERS, ONIONS, SCALLIONS AND CABBAGE | 16 | (DF)

PAD THAI NOODLES

FLAT RICE NOODLES IN A SPICY SAUCE WITH CRUSHED PEANUTS. CHOICE OF CHICKEN BEEF OR SHRIMP WITH SPROUTS, PEPPERS, ONIONS, SCALLIONS, EGG AND CABBAGE | 17 | (GF) (DF)

SINGAPORE NOODLES

CURRY FRIED VERMICELLI NOODLES WITH SHRIMP, BBQ PORK, PEPPERS, SCALLIONS, SPROUTS AND EGG | 16 | (DF)

HO FAN RICE NOODLES WITH BEEF

TRADITIONAL STREET STYLE RICE NOODLES | 15 | (GFO)

RICE DISHES

YANG CHOW FRIED RICE

SHRIMP, BBQ PORK, CHICKEN, VEGETABLES AND EGG | 14 | (DF)

HOUSE MADE BBQ PORK FRIED RICE

VEGETABLES AND EGG | 14 | (DF)

MUSHROOM & VEGETABLE FRIED RICE

TRUFFLE SAUCE | 16 | (V) (DF)

CHICKEN FRIED RICE

CHICKEN, VEGETABLES AND EGG | 14 | (DF)

STIR-FRIED BEEF

RIBEYE WITH POTATO & HONEY GARLIC PEPPER SAUCE | 18 | (DF)

STIR-FRY

CHOICE OF: CHICKEN, BEEF, BBQ PORK, SHRIMP OR VEGETABLE WITH APPROPRIATE GARNISHES. CHOICE OF BLACK BEAN, BLACK PEPPER, CURRY OR SZECHUAN SAUCE | 17 | (DF)

CHINESE GREENS

SAUTÉED in GARLIC SAUCE | 11 | (V) (DF)

BOWL OF STEAMED RICE | 3 | (GF) (V) (DF)

CRISPY DISHES

SERVED WITH RICE

SWEET AND SOUR PORK

PINEAPPLE, ONIONS AND PEPPERS TOSSED IN A SWEET AND SOUR SAUCE | 15 | (DF)

GINGER BEEF

PEPPERS, ONIONS, TOSSED IN A SWEET AND SPICY SAUCE | 15 | (DF)

MARSHAL'S FAMOUS VEGAN GINGER OYSTER MUSHROOMS

PEPPERS, ONIONS, IN A SWEET AND SPICY SAUCE | 15 | (DF) (V)

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DESSERTS

STICKY TOFFEE PUDDING

OUR CLASSIC DATE CAKE COVERED IN TOFFEE SAUCE AND JACK DANIEL'S WHISKEY GELATO. SERVED WITH ALMOND STREUSEL AND FLORENTINE | 8 |

THREE SISTERS

CHOCOLATE CAKE LAYERED WITH DOUBLE FERMENTED VALRHONA CHOCOLATE GANACHE, CRUSHED CACAO BEANS, SQUASH CARAMEL AND WHITE CHOCOLATE CORNFLAKE WAFERS | 8 |

SASKATOON BERRY CHEESECAKE

MARBLED CHEESECAKE ON A GLUTEN FREE SHORTBREAD BISCUIT. TOPPED WITH SASKATOON COMPOTE, CHANTILLY AND MICROGREENS | 8 | (GF)



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