



## starters

<b>seasonally inspired soup</b>	<b>9</b>
please allow your server to explain today's creation	
<b>braised alberta bison brisket</b>	<b>14</b>
olson's high country bison brisket, slow cooked & served on mushroom bread pudding with wild cultivated mushroom cream & finished with micro basil	
<b>spicy tiger prawn roll</b>	<b>15</b>
marinated tiger prawns & rice noodles rolled in rice paper. served with warm peanut dip, pickled root vegetable salad & yam, ginger & green chili brule	
<b>lemon pepper calamari</b>	<b>13</b>
house made spicy tomato sauce, fried onion rings & fresh lemon	
<b>hummus</b>	<b>12</b>
pistachio mint pesto & kalamata olive tapenade & warm naan bread	
<b>crab cakes</b>	<b>15</b>
3 served with avocado & arugula salad, flax seed citrus vinaigrette fresh habañero pepper aioli & mango, pumpkin & coconut chutney	
<b>4 served as an entrée</b>	<b>18</b>
<b>chicken wings</b>	<b>14</b>
choice of hot, spicy buttermilk ranch, creamy honey mustard or barclay's masala spice. served with buttermilk ranch dressing, celery & carrot sticks	
<b>barclay's mile high nacho platter</b>	<b>22</b>
tri color tortilla chips layered & baked with cheese. served with shrimp guacamole, ancho pepper beef & cheese dip and tomatillo, papaya & green chili salsa	
<b>alberta lamb spareribs</b>	<b>16</b>
with a chinook honey limoncello glaze & pickled vegetable salad	

## salads

<b>organic field greens</b>	<b>half 9 full 11</b>
topped with slivers of radish, dried apricots, golden beets, caramelized walnuts & dried cranberries. served with your choice of house made dressing; italian, walnut cognac, gorgonzola, balsamic vinaigrette, buttermilk ranch or poppy seed & chinook honey	
<b>caesar salad</b>	<b>half 9 full 11</b>
crisp romaine leaves, house made dressing & garlic-parmesan croutons	
<b>cobb salad</b>	<b>15</b>
avocado, egg, walnuts, dried fruit, tomato, cucumber, italian dressing, gorgonzola cheese, iceberg & romaine lettuce	

<b>to enhance your above salad selection</b>	
6oz grilled chicken breast with barclay's masala spice	8
4oz maple infused, sake marinated salmon	7
5 jerked tiger prawns	6

<b>barclay's atlantic salmon salad</b>	<b>17</b>
4oz maple infused sake marinated salmon, crispy salad of wonton chips, carrot, green papaya, cucumber, quinoa, edamame beans & crushed peanuts in a white miso vinaigrette. finished with red thai coconut mango gelato & hotchkiss micro greens	
<b>ginger beef salad</b>	<b>16</b>
steamed noodles, cilantro, bell pepper julienne, bean sprouts, pea shoots, green onions & toasted sesame seeds	
<b>ginger tofu salad</b>	<b>16</b>
rice vermicelli noodles, cilantro, bell pepper julienne, bean sprouts, pea shoots, green onions & toasted sesame seeds	

## entrées

<b>barclay's alberta sterling silver cheese burger</b>	<b>15</b>
8oz burger on a parkerhouse kaiser, ancho pepper mayo, lettuce, tomato, onion & pickles. served with french fries <b>add bacon 2 add mushrooms 2 add sautéed onions 2</b>	
<b>6oz aaa alberta beef tenderloin</b>	<b>29</b>
scalloped potatoes, chef's selection of vegetables & smoked green peppercorn brandy cream	
<b>14oz aaa alberta rib eye</b>	<b>32</b>
scalloped potatoes, chef's selection of vegetables, black currant & bacon jus	
<b>12oz aaa alberta new york strip</b>	<b>30</b>
scalloped potatoes, chef's selection of vegetables, stilton cheese & red wine chocolate sauce <b>add 5 jerked tiger prawns \$6</b>	
<b>arctic char &amp; braised bison</b>	<b>29</b>
grilled char with pear & saffron chutney on sweet & sour swiss chard. braised olson's high country bison short rib glazed with saskatoon berry jus on candied golden beets. served with fried corn dumplings	
<b>big eye tuna</b>	<b>28</b>
potato crusted tuna & spicy turkey sausage on a warm salad of arugula, radicchio, radishes & cultivated wild mushrooms with blood orange vinaigrette	
<b>rack of lamb</b>	<b>36</b>
okanagan goat cheese & hazelnut crust, basil lamb jus with tear drop tomatoes. served with scalloped potatoes & micro basil	
<b>grilled duck breast &amp; leg confit</b>	<b>26</b>
chinese five spice, austrian red cabbage, chestnut almond bread dumpling & orange sauce	
<b>grilled salmon</b>	<b>25</b>
phyllo parcel with alaskan crab meat & fennel, local micro green salad & red bell pepper anise cream	
<b>pasta</b>	
<b>scallop spaghettini</b>	<b>15</b>
applewood smoked scallops, bacon, pea shoots & green peas tossed in a bacon cream sauce. served with garlic bread	
<b>chicken farfalle</b>	<b>15</b>
grilled chicken breast, caramelized sun dried tomatoes, bell peppers, grilled portobello mushrooms, kalamata olives, fresh basil, white wine, goat feta & parmesan cheese. served with garlic bread	
<b>ramen noodle bowl</b>	<b>16</b>
chicken breast, tiger prawns, bean sprouts, carrots, diced yam, oyster mushrooms & fresh cilantro in a coconut red curry broth <b>substitute whole wheat penne or brown rice fusilli add 2</b>	
<b>lobster &amp; crab mac n' cheese</b>	<b>17</b>
elbow noodles tossed in a tomato & bacon cream sauce. baked with alberta white cheddar & served with garlic bread	

## pizza

<b>margherita</b>	<b>13</b>
house made tomato sauce, bocconcini cheese & fresh basil	
<b>barclay's meat lovers</b>	<b>14</b>
house made tomato sauce, white cheddar, pecorino, monterey jack & mozzarella, sicilian sausage meat, pepperoni & crispy pancetta	
<b>chicken pizza</b>	<b>16</b>
naan bread topped with lightly smoked marinated chicken breast with masala spice, butter chicken sauce with crushed peanuts, fresh cilantro & smoked applewood cheddar cheese	

please inform your server of any allergies prior to ordering.  
items may contain or have come into contact with nuts

an 18% gratuity will apply to parties of 8 or more

