



## STARTERS & SHARE PLATES

### **Chef's Daily Soup Creation 7.25**

Seasonally inspired ingredients

### **French Onion Soup 8.75**

Focaccia croutons, swiss cheese

### **Roasted Chicken Quesadilla 14.75**

Fiery tomato salsa, spiced cream cheese, applewood chicken, cheese

### **Wild Mushroom Multigrain Flat Bread 13.50**

Pesto, goat cheese, cherry tomatoes, arugula *V*  
Add chicken 4.50

### **Crazy Horse Chicken Wings 1lb. 15.75**

Crazy Horse BBQ sauce, mild, medium, hot, honey garlic, XXX, sweet chili Thai

### **Crispy Thai Bam Bam Shrimp 14.55**

Roasted garlic, lime mayo & vegetable salad *G.F.*

### **CH Bruschetta 13.89**

Oregano focaccia, roasted garlic-parmesan butter, smoked mozzarella, balsamic glaze *V*

### **Chips and Dip 10.99**

Tri coloured nachos, guacamole, salsa, hummus *G.F.*

### **Crazy Horse Poutine 9.95**

Spiced potato wedges, smoked mozzarella, natural jus  
Add pulled pork 3

### **Spinach, Artichoke & Four Cheese Dip 13.75**

Tortilla chips & chili-cumin spiced pita points, served hot *V*

### **Spicy Calamari 14.69**

Chermoula mayo, lime, cilantro

### **Cajun Yam Fries *V* 8.00**

## FRESH GREENS

### **Warm Brie Salad 14.50**

Baby spinach, arugula, pear, toasted almonds, riesling vinaigrette, apple chips *V*

### **Chicken Caesar Salad 15.95**

Applewood roasted chicken, focaccia croutons, country bacon, asiago cheese

### **Arugula & Quinoa Salad 12.25**

Dried cranberries, walnuts, goat cheese, cherry tomatoes, raisins, white balsamic vinaigrette *V*

### **Pickled Beet & Goat Cheese Salad 12.99**

Candied walnuts, field greens, heirloom cherry tomatoes, maple vinaigrette *V G.F.*

Add chicken breast 4.50 Add shrimp 6

## CLASSICS

### **Kettle Fried Nachos 15.49**

Cheddar & jack cheese, green onions, tomatoes, black olives, jalapenos, salsa, sour cream *G.F. V*

Add spicy ground beef or chicken breast 4.50

### **Thai Noodle Bowl 15.95**

Julienne vegetables, honey & ginger sauce, rice noodles, fresh cilantro, chilies, green onions, roasted peanuts *G.F. V*

Add chicken 4.50 Add shrimp 6



### **Crispy Chicken Strips 13.95**

Served with french fries & plum sauce. *G.F.*

Add Buffalo wing sauce 1.50

### **Haddock & Chips 16.50**

Fresh coleslaw & tartar sauce

### **Grilled "Chimichurri" Steak Sandwich 16.95**

Sautéed mushrooms & onions, roasted garlic mayo, arugula, multigrain ciabatta



# CHEF CRAFTED BURGERS, SANDWICH & WRAPS

Burgers, sandwiches & wraps served with french fries or valley salad.  
Substitute caesar salad or sweet potato fries 3.50

**The CH Half Pound Burger 15.75**  
Served on a bakery fresh kaiser with LTPO

**Great Canadian Burger 16.75**  
Crazy Horse BBQ sauce, Canadian bacon, cheddar cheese, LTPO

**Mushroom & Brie Burger 16.75**  
Sautéed forest mushrooms, onion ring, brie, LTPO

**Fire Cracker Double Stacked Burger 18.99**  
Two 6oz all beef patties, spiced havarti, pickled red onions, fried jalapenos, peppercorn aioli, LTPO. Served with Cajun potato wedges

**Grilled Black Bean Burger 14.50**  
Roasted red pepper, grilled red onion, provolone, multigrain bun ✓

**Buffalo Chicken Caesar Wrap 15.25**  
Medium sauce, romaine lettuce, bacon

**Grilled Naan Chicken Sandwich 15.50**  
Pemeal bacon, roasted red pepper, jalapeno havarti, pesto goat cheese

**French Onion Beef Dip 15.99**  
Shaved top sirloin, provolone, horseradish mayo, onion ring, potato bun, French onion soup for dipping

**Roasted Cauliflower Bahn Mi Sandwich 14.99**  
Pickled carrot, cucumber, jalapeno, cilantro, mint, sambal mayo, Korean roasted eggplant sauce ✓



## LUNCH FEATURES

Served 11am - 5pm

**Oven Roasted Turkey Breast Club 15.99**  
Chermoula mayo, bacon, cheddar, avocado, greens, tomato on multigrain

**Chef Crafted Panini of the Day 14.99**  
Served with french fries or valley salad

**Fresh Herb Grilled Atlantic Salmon Salad 17.47**  
Baby spinach, arugula, julienne vegetables, toasted almonds, dried cranberries, lemon oregano vinaigrette *G.F.*

**Bombay Chicken Curry Bowl 16.49**  
Jasmine rice, grilled naan, toasted coconut

**Smoked Cheddar, Chorizo & Jalapeno Mac & Cheese 15.99**  
Served with garlic toast

## DINNER ENTRÉES

Served After 5pm

**Applewood Smoked Baby Back Ribs**  
**Full 25.85 Half 19.25**  
Slow roasted then grilled with CH signature BBQ sauce. Served with coleslaw & a choice of fries or garlic mashed potatoes *G.F.*

**Pan Seared Atlantic Salmon 25.49**  
Grilled asparagus, wild mushrooms, lemon dill cream sauce & jasmine rice

**Chicken Parmesan 21.50**  
Tomato basil sauce, smoked mozzarella on linguini

**Pesto Goat Cheese Penne Alfredo 24.45**  
Chicken breast, bacon, peppers, onions, cherry tomatoes, baby spinach & asiago served with garlic toast

**10oz Garlic Butter Brushed AAA NY Steak 32.50**  
Country crushed potatoes & seasonal fresh vegetables *G.F.*  
*Peppercorn Demi Cream 3.00*  
*(underneath crushed potatoes and seasonal vegetables)*

## DESSERTS

**Horseshoe's Signature Sticky Toffee Pudding 8**  
Warm spice cake with hot buttery caramel sauce

**Peanut Butter Chocolate Fudge Cheesecake 8**  
Raspberry coulis, fresh mint & strawberry

**Banoffee Pie 8**  
Graham cracker crust, dulce de leche, bananas, coffee cream

**Toasted Pecan and Caramel Brownie 8**  
Caramel sauce & whipped cream

**Strawberry-Tequila Crème Brûlée 8**  
Chocolate pencil & fresh strawberry