



STARTERS & SHARE PLATES

Chef's Daily Soup Creation 7.49

Seasonally inspired ingredients

French Onion Soup 8.99

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 5.00

Crazy Horse Chicken Wings 1lb. 15.99

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

Crispy Thai Bam Bam Shrimp 14.95

Roasted garlic & lime mayo, root vegetable slaw *G.F.*

CH Bruschetta 14.29

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

Korean BBQ Chicken Bites 14.59

Cilantro, scallions, julienne carrots, sesame

Crazy Horse Poutine 9.95

Spiced potato wedges, smoked mozzarella, natural jus
Add pulled pork 3.00

Spinach, Artichoke & Four Cheese Dip 13.75

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

Spicy Calamari 14.89

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 13.89

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

Pickled Beet & Goat Cheese Salad 13.79

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

Add chicken breast 5.00 Add shrimp 6.00

CLASSICS

Kettle Fried Nachos 15.89

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

Add spicy ground beef or chicken breast 5.00

Crispy Chicken Strips 13.95

Served with french fries & plum sauce

Add buffalo wing sauce 1.50

Haddock & Chips 16.79

Fresh coleslaw & tartar sauce

Thai Noodle Bowl 16.29

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

Add chicken 5.00 Add shrimp 6.00

Grilled "Chimichurri" Steak Sandwich 16.95

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

Crazy Horse Chili & Cajun Kettle Chips 12.49

Topped with sour cream & scallions *G.F.*

CHEF CRAFTED BURGERS, SANDWICHES & WRAPS

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

The CH Half Pound Burger 15.99

Served on a bakery fresh kaiser with LTPO

Great Canadian Burger 17.75

Crazy Horse BBQ sauce, Canadian bacon, cheddar cheese, LTPO

Mushroom & Brie Burger 17.29

Sautéed forest mushrooms, onion ring, brie, LTPO

The Bronco Burger 20.99

Two 6oz patties, pulled pork, jalapeno havarti, LTPO, peppercorn mayo, served between two grilled cheese sandwiches

Grilled Black Bean Burger 14.50

Roasted red pepper, grilled red onion, provolone V

8oz House-Made Turkey Burger 16.25

Cranberry-apple chutney, field greens, potato bun, brie

Buffalo Chicken Caesar Wrap 15.25

Medium sauce, romaine lettuce, bacon

Grilled Naan Chicken Sandwich 15.50

Peameal bacon, roasted red pepper, jalapeno havarti, pesto goat cheese

Grilled Rubeen Sandwich 15.79

Smoked brisket, 1000 island dressing, sauerkraut, swiss cheese, marble rye

French Onion Beef Dip 15.99

Shaved top sirloin, provolone, horseradish mayo, potato bun, French onion soup for dipping

LUNCH FEATURES

Served 11am - 5pm

Oven Roasted Turkey Breast Club 15.99

Chermoula mayo, bacon, cheddar, 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

Heritage greens, julienne vegetables, toasted almonds, dried cranberries, lemon oregano vinaigrette G.F.

Bombay Chicken Curry Bowl 16.49

Jasmine rice, grilled naan, toasted coconut

Pasta Bolognese 16.99

Penne noodles, meat sauce, asiago, garlic toast

Chicken Parmesan Sandwich 15.99

Tomato sauce, smoked mozzarella, sautéed mushrooms & onions, tomatoes, ciabatta bun

DINNER ENTRÉES

Served After 5pm

Applewood Smoked Baby Back Ribs

Full 28.95 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.

Chicken Parmesan 22.49

Tomato basil sauce, smoked mozzarella on linguini

Maple Glazed Salmon 25.89

Apple-cranberry chutney, jasmine rice, seasonal fresh vegetables G.F.

Butternut Squash Ravioli 24.49

Parmesan, sage, toasted hazelnuts, brown butter V

10oz AAA NY Steak 33.50

Roasted garlic mashed potatoes, seasonal fresh vegetables, peppercorn demi cream G.F.

Chef Matthew's Quinoa Sauté 22.49

Quinoa, baby spinach, seasonal fresh vegetables, cranberries, toasted almonds, goat cheese G.F. V

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

Warm Belgian Waffles and Nutella 9

Fresh berries & whipped cream

Toasted Pecan and Caramel Brownie 8

Caramel sauce & whipped cream

Chocolate Mint Crème Brûlée 8

Fresh berries & mint