



## 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



# 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

## Grilled Black Bean Burger 14.50

Roasted red pepper, grilled red onion, provolone 

## 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

## 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 

### 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

### Toasted Pecan and Caramel Brownie 8

Caramel sauce & whipped cream

### Peanut Butter Chocolate Fudge Cheesecake 8

Raspberry coulis, fresh mint & strawberry

### Warm Belgian Waffles and Nutella 9

Fresh berries & whipped cream