



PREGAME

CHICKEN WINGS 17

One pound of crisp chicken wings, tossed in your choice of sauce, served with veggies and ranch dip. Choose from: BBQ, Blackened Spices, Hot Buffalo, Lemon Pepper, Salt & Pepper, Honey Garlic, Teriyaki, Plain, and Sweet Chili.

MAPLE BACON WRAPPED SMOKIES 12

Double-smoked sausage wrapped in thick bacon, fried until crispy and golden. Finished with Quebec maple syrup and French's Yellow Mustard for dipping.

BUFFALO DIP & CHIPS 14

Signature dish! Cream cheese, mild hot sauce, and a blend of cheese, baked and served with corn chips.

CHICKEN TENDERS 18

Chicken tenders, lightly breaded in seasoned flour, fried golden brown, with plum sauce, fries, and coleslaw.

YAM FRIES 12

Thick-cut, crispy fried yams, with BBQ Ranch dressing.

MEXICAN STREET CORN BOWL 12

Tender corn kernels, sautéed with smoky chipotle sauce, finished with Cotija queso cheese, green onions, and a lime wedge, and served with corn chips for dipping.

GARLIC BONELESS DRY RIBS 12

Tender pork bites, with green onions and plum sauce.

MOZZARELLA STICKS 18

Triple-dipped fresh mozzarella, coated in breadcrumbs and Italian seasoning, fried until crispy, and served with salsa and ranch dressing.

SOUPS, GREENS & BOWLS

SOUP OF THE DAY CUP 5 BOWL 7

Prepared fresh daily in our kitchen.

WOR WONTON BOWL REGULAR 14 LARGE 20

Tender shrimp, chicken, house BBQ pork, suey choy, shredded carrots, and crisp broccoli with pork & veggie wontons in a flavorful chicken broth. Add rice noodles for \$2

TACO SALAD 18

Seasoned ground beef or chicken with lettuce, black beans, sweet corn, shredded carrots, red and green onions, and Cotija queso cheese. Served in a flour tortilla bowl with tangy salsa and BBQ Ranch dressing.

CAESAR SALAD MEAL 14 STARTER 11

Artisan romaine tossed in Caesar dressing, topped with crumbled bacon, Parmesan cheese, and a lemon wedge. Served with garlic bread.

Upgrade your salad with the following:

6oz Sirloin Steak: \$12 • Grilled Chicken Breast: \$10
6oz Grilled Salmon: \$12 • Garlic & Lemon Shrimp Skewer (5): \$5

GARDEN SALAD MEAL 14 STARTER 11

Crisp greens topped with shredded cheese, carrots, cucumbers, red onions, and tomatoes. Served with your choice of dressing: Italian, 1000 Island, Balsamic, Ranch.




CHICKEN CAESAR PASTA SALAD 18

Chilled diced chicken breast, rotini pasta, shredded romaine, parm cheese, crumbled bacon and garlic croutons, tossed in our creamy Caesar dressing.

BRUSHETTA SALAD 18

Cherry tomatoes, fresh mozzarella cheese, fresh basil, red onion, garlic croutons, and romaine lettuce, tossed in balsamic dressing and garnished with Parmesan cheese and green onion.

CHICKEN STIR FRY BOWL 18

Tender chicken breast, mushrooms, baby bok choy, suey choy, broccoli, and carrots, served over rice or rice noodles with your choice of teriyaki , honey garlic, or sweet chili sauce.  Add extra  for \$1

TRIED & TRUE CLASSICS

HOT HAMBURGER 14

Fresh ground Alberta chuck burger served open face on Texas Toast with sauteed onions, mushrooms, and beef gravy served with your choice of side dish and veggies. Make it a double burger for \$4 more.

VEAL CUTLET 14

Breaded veal cutlet served with your choice of side dish, veggies and gravy. Make it a two piece for \$4.

LIVER AND ONIONS 14

Lightly breaded liver cutlet topped with sautéed onions and crisp bacon. Served with your choice of side and veggies. Make it two pieces of liver for \$4.

HOT BEEF 16

Slow roasted Alberta Beef Brisket sliced thin served open face on Texas Toast, with sautéed onions, mushrooms and veggies, beef gravy and your choice of side.

MONTE CRISTO SANDWICH 14

Egg and Parm cheese battered thick bread, turkey, black forest ham and Swiss cheese with your choice of side.


Pick Your Side: Fries • Mashed Potatoes • Smashed Browns • Side Garden Salad • Vegetable of the Day • Cup of Soup
Bowl of Soup: \$2 • Yam Fries: \$3 • Onion Rings: \$3 • Side Caesar Salad: \$2

HANDHELDS

All handhelds are served with our choice of side dish.

GRILLED CHICKEN SANDWICH 19

Boneless double chicken breast, broiled to perfection. Served on a brioche sesame bun with mayo, lettuce, pickles, and tomatoes.

Add cheddar, mozzarella, or Swiss cheese \$2
Add crisp bacon, ham, or blackening spice  \$2

ALBERTA BRISKET BUNWICH 19

Slow-roasted Alberta brisket, thinly sliced with sautéed onions and mozzarella cheese, served on a brioche bun with au jus for dipping.

THE BRIDGE BURGER 23

Signature item! Two pure beef chuck patties topped with caramelized onions, crisp bacon, and cheddar cheese, served on a grilled brioche bun with lettuce, tomato, onion, and pickles.

MY WAY BURGER 15

Fresh 5oz pure beef chuck patty, served on a grilled brioche bun with lettuce, tomato, onion, and pickles.

Add extra patty \$4
Add cheddar, mozzarella, or Swiss cheese \$2
Add bacon, grilled black forest ham, or fried egg \$2
Add sautéed mushrooms or caramelized onions \$2

TRADITIONAL CLUBHOUSE 16

Three slices of white or brown toast stacked with house-roasted turkey breast, crisp bacon, cheddar cheese, mayo, lettuce, tomato, and pickles. Available as a wrap.

FORK & KNIFE

HAND-DIPPED FISH & CHIPS 12

Throwback Item! House-battered and fried Atlantic cod, served on a bed of fries with tartar sauce, coleslaw, and a lemon wedge. Add extra piece of fish \$5

SUMMER GRILLED SALMON 26

Wild West Coast salmon fillet, marinated and grilled in our house-made lemon, fresh dill, and olive oil vinaigrette. Served over grilled peppers, zucchini, bok choy, and carrots.

PEROGIES & SAUSAGE 15

Eight cheddar and potato fried perogies topped with sautéed onions, bacon, and green onions. Served with garlic sausage, creamy coleslaw, mustard, and sour cream.

ALBERTA AAA SIRLOIN STEAK SANDWICH 24

6oz charbroiled sirloin steak topped with thick-cut onion rings, served on garlic toast with your choice of side.

Add garlic & lemon shrimp skewer (5) \$5
Add blackening spice & garlic butter \$2
Add sautéed mushrooms & onions \$2

Pick Your Side:

French Fries • Mashed Potatoes • Smashed Browns
Side Garden Salad • Seasonal Vegetable • Cup of Soup
Bowl of Soup: \$2 • Side Caesar Salad: \$2
Yam Fries: \$3 • Onion Rings: \$3

BREAKFAST

DEALER'S CHEESE OMELET (UNTIL 11AM) 11

Three egg omelet, served with smashed browns and toast.

Add Extra fillings \$2 each: Bacon, ham, sausage, mushrooms, green onions, peppers, tomato.

BUTTERMILK PANCAKES (UNTIL 11AM) 11

Three fluffy pancakes served with maple syrup.

Add fresh blueberries, crumbled bacon, or chocolate chips for \$2 each.

FRENCH TOAST (UNTIL 11AM) 11

Thick-sliced French toast, served with maple syrup.

Add fresh blueberries, crumbled bacon, or chocolate chips for \$2 each.

EGGS BENEDICT 15

Two poached eggs and Black Forest ham on toasted

English muffins, topped with hollandaise sauce.

Served with smashed browns.

STEAK AND EGGS 24

6oz AAA Alberta sirloin steak grilled to your liking, served with your choice of eggs, smashed browns, and toast.

ALL DAY BREAKFAST 11

Two eggs served any style, your choice of bacon or sausage, smashed potatoes, and toast.

EGGER BUNWICH 12

Two eggs over hard, two strips of crisp bacon, and

cheddar cheese on a toasted sesame brioche bun with mayo. Served with smashed browns.

DESSERTS

LEMON MERINGUE PIE 8

Tangy lemon filling topped with fluffy merengue in a flaky pastry crust.

APPLE PIE A LA MODE 8

Warm apple pie served with vanilla ice cream.

TURTLE CHEESECAKE 9

Cheesecake with pecans, chocolate chunks, and brownie cubes, drizzled with chocolate and caramel sauce.

CARROT CAKE 8

Traditional spiced carrot cake loaded with pineapple, walnuts, and carrots. Smothered in rich cream cheese icing, finished with white chocolate drizzle and toasted almonds.

PECAN PIE 8

Rich, buttery, gooey pecan pie packed with nutty goodness.



Gluten Friendly
Options Available



Vegetarian
Options Available



Spicy