

# STARTERS

## DRY GULCH RIBS

Tender bone-in dry ribs, crisp fried and seasoned with sea salt and cracked pepper or tossed in your choice of buffalo, tangy bbq or honey garlic sauce. 11

## ONION RINGS

Basket of crunchy breaded onion rings. 7

## BATTER FRIED THAI SHRIMP

Eight lightly battered jumbo shrimp, fried golden brown, served with a sweet Thai chili sauce. 10

## GROWLER'S HOUSE WINGS

One pound of plump & juicy hand breaded wings tossed in your choice of sweet chilli, teriyaki, hot, honey mustard, or honey garlic sauce, served with fresh vegetable sticks and ranch dip. 14

Thunder crunch boneless wings 14

## CAJUN STEAK BITES

Tender New York strips of beef rubbed with Cajun spice then sautéed with onions served with a Creole tomato salsa. 11

## FRENCH FRIES

One pound of golden seasoned fries. 5

Add a side of gravy 1<sup>50</sup>

## CALAMARI

Lightly dusted and crisp fried with seasoned flour served with tzatziki sauce. 12

## POUTINE

Seasoned fries layered with melted cheese curds and topped with pan gravy. 9

# SOUPS & SALADS

\*Add sliced chicken breast to any salad. 4

## SOUP OF THE DAY

Served with a soft roll or fried bannock and butter. 6

## MIXED SALAD GREENS

English cucumber, tomatoes, carrots, focaccia croûtons, served with garlic loaf and choice of dressing. 8

starter size 6

## BEAR CLAW CHICKEN TACO SALAD

Our signature salad with mixed greens tossed in your choice of dressing, shredded cheddar, green onions, seasoned chicken breast, and chopped tomatoes served in a crisp taco bowl. 14

## CAESAR SALAD

Fresh chopped romaine lettuce, parmesan cheese, smoky bacon bits, and creamy Caesar dressing with a warm garlic loaf. 10

starter size 8

## DRY RIBS AND CAESAR

Crisp fried bone-in dry ribs, topped with lemon pepper served with Caesar salad and choice of buffalo, tangy bbq or honey garlic sauce for dipping served with a warm garlic loaf. 16

## CHEF'S SALAD

Entrée sized tossed salad with carrots, hard boiled egg, and tomato wedges, topped with ham, turkey, Swiss & cheddar cheeses with your choice of dressing. 14

Show your Players Club card to receive a 10% discount.

If you have any allergies or require a gluten free option please advise your server.

A two dollar charge will be added to all split orders. All menu prices do not include applicable taxes. Side orders available upon request. \*Notice: These menu items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# MEET OUR CHEFS

TRY ONE OR ALL OF THEIR SIGNATURE CREATIONS!

## Executive Chef John Morris

Bear Claw Casino and Hotel

Originally from Regina, Saskatchewan, and a member of the Starblanket First Nation, Chef Morris started his career working at restaurants in Regina and Banf. As his culinary expertise continued to grow, Chef Morris then moved to Vancouver to experience kitchen operations at a very busy downtown dinner theater. He then returned to Regina and worked within the hotel environment, eventually moving on to join the team as Executive Chef for the Painted Hand Casino in Yorkton. While at the casino, John obtained his red seal certification for professional cooking and has since transferred his talents to Bear Claw Casino & Hotel as Executive Chef, where he constantly strives to offer the casino and hotel guests a top-notch culinary experience during every visit.



### CANTONESE CHAR SUI SPRING ROLLS

Chef Morris's own recipe for marinated barbeque pork and vegetables that are hand wrapped with thin rice paper and quick fried until crisp and golden brown served with his homemade sweet & sour sauce. 9

## Executive Chef Yvon "Coy" Delorme

Dakota Dunes Casino

Born and raised in Manitoba, Chef Delorme started his culinary career in the hotel sector of the food service industry. He then took on the role of an assistant instructor where he taught culinary skills to many young and upcoming chefs. During this time, he also owned and operated a small French style restaurant. In 2012, Coy moved to Saskatchewan and joined the Dakota Dunes team in a support role as Sous Chef. During the spring of 2016, he accepted the position of Executive Chef, now oversees all culinary operations, and has been providing exceptional first nation's hospitality to all of Dakota Dunes' guests.



### BROILED BEEF STRIPLOIN MEDALLIONS

Chef Delorme's passion for aged Canadian raised beef takes front stage in his selected dish: two strip loin medallions served with a foraged wild mushroom risotto cake and Béarnaise compound butter caged in puff pastry with chargrilled asparagus and baby carrots. 23

## Executive Chef Lindsay Sletten

Living Sky Casino

Lindsay discovered her passion for cooking at a very young age. At the age of 14, she began working in a small cafe in her hometown of Hazlet, Saskatchewan. Upon completing school, Lindsay began cooking for an oilfield catering company and travelled throughout northern Alberta working in several different kitchens. Lindsay returned to Saskatchewan in 2008 and has since completed her professional cook's designation and earned her red seal certification. Taking over Living Sky Casino's kitchen operations in 2011, Lindsay ensures that each guest's dining experience is memorable.



### CARROT CAKE

Chef Sletten incorporates an abundance of fresh garden carrots into this amazingly light cake with candied walnuts, thick cream cheese icing and a drizzle of caramel sauce with black raisin coulis. 6

# BURGERS & SANDWICHES

Served with one of the following: green salad, soup of the day or seasoned fries. Change your side to a Caesar salad or onion rings for only \$1.00

## TOASTED DENVER SANDWICH

Three farm fresh eggs whisked and folded with baked ham, scallions, and cheddar cheese. 12

## THE SIGA BURGER

Half pound of charbroiled ground beef, cheddar cheese, smoky bacon, sliced tomatoes, red onions, kosher dill, and leaf lettuce served on a potato-scallion bun. 15

## BLACKENED CHICKEN

6 oz breast of chicken carefully rubbed with Cajun spice and seared in cast iron, tender all white meat surrounded with a spicy crust, topped with Swiss cheese and bacon on a toasted bun with chipotle mayonnaise. 15

## ROAST TURKEY CLUBHOUSE

Toasted white or whole wheat bread, slow roasted turkey breast, sliced tomatoes, crisp bacon, leaf lettuce, cheddar cheese and mayonnaise. 14

## STEAK SANDWICH\*

6 oz strip loin steak, tender Canadian beef aged for 21 days, grilled the way you like it and served on warm garlic buttered bannock, with crunchy-seasoned onion rings. 17

## SOUTH WESTERN CHICKEN

A tender charbroiled chicken breast with a squeeze of fresh lime topped with salsa, sour cream and melted Monterey jack cheese with fresh sliced avocado. 15

## DAILY SOUP AND SANDWICH COMBO

Please ask your server for today's fresh made sandwich and hand crafted soup of the day. 12

# MAINS

## NEW YORK STEAK\*

10oz Canadian beef strip loin, aged 21 days, charbroiled the way you like it with garlic sautéed button mushrooms, grilled asparagus, fresh buttered vegetables and your choice of mashed potatoes, wild rice pilaf or fries. 23

## CHICKEN PARMIGIANA

Crisp double breaded chicken breast, baked with house made marinara sauce and mozzarella cheese, served on a nest of fettuccini alfredo with fresh mixed vegetables. 18

## BANNOCK TACO

Traditional fry bread, topped with our in house blend of seasoned ground beef, lettuce, tomatoes, onions, sharp cheddar and sour cream. 14

## BLACK N' BLUE STEAK\*

Two 4 oz medallions of Canadian "AA" striploin seared with blackening spice and layered with creamy blue cheese, topped with our in house tomato-bacon jam, fresh vegetables and your choice of mashed potatoes, wild rice pilaf or fries. 20

## CHICKEN FRESCO

Charbroiled breast of chicken topped with sautéed shrimp, onions, tomatoes and mixed herbs, served with fettuccini Alfredo and buttered vegetables. 18

## ASIAN NOODLE BOWL

Wok fried rice noodles with fresh Asian inspired vegetables finished with sweet soy-Szechuan sauce and your choice of seared chicken, beef or shrimp. 17

# GROWLERS CLASSICS

## ALL DAY BREAKFAST

Steak n' eggs – 6 oz New York steak, two eggs sunny side up, scrambled or over easy, griddle seared potatoes, toast and preserves. 16

Traditional – two eggs sunny side up, scrambled or over easy, four crisp bacon strips, griddle seared potatoes, toast and preserves. 12

## CHICKEN FINGERS AND FRIES

Tender strips of white meat served golden brown with seasoned fries, plum, bbq, or honey garlic sauce. 14

## FISH AND CHIPS

A generous portion of house made, Pilsner battered Pacific fillets with seasoned fries, tartar sauce and lemon. 14

## SUNDAY - BRUNCH BUFFET

All your favorite breakfast and lunch items in one buffet including a carving station and omelets made to order. 16

Kids under twelve 8

10:00 am - 2:00 pm

## SUNDAY & MONDAY - SUPPER FEATURE

A different dish created each evening; please see your server for details and pricing.

4:30 pm - close

## MONDAY TO SATURDAY

### DASH AWAY LUNCHEON FEATURE

Our chef's daily creation designed to keep your lunch choices interesting and quick. 13

11:00 am - 4:00 pm

## TUESDAY - INTERNATIONAL NIGHT

New creation every week from foods around the world including Italy, Spain, Germany, and Thailand. 18

4:00 pm - close

# DESSERTS

## PIE OF THE DAY

Please ask your server for our daily pie feature. 4

A la mode 5

## GROWLER'S BREAD PUDDING

Our signature bread pudding served with whiskey-caramel sauce and whipped cream. 4

A la mode 5

## SASKATOON BERRY CRUMBLE

Locally harvested Saskatoon berries slowly simmered then finished with a crisp buttery topping. 5

A la mode 6

## WEDNESDAY - PASTA NIGHT

A classical recipe or an exciting new creation featured every Wednesday evening. 17

4:00 pm - close

## THURSDAY PRIME TIME ROAST PRIME RIB

8 oz hand carved slow roasted prime rib of beef served with pan jus, Yorkshire pudding, fresh vegetables and stuffed baked potato. 25

4:00 pm - until supplies last

## FISH FRYDAY

Fish & Chips

A generous portion of our famous Pilsner-battered Pacific fillets. Served with crisp fries, fresh lemon, tartar sauce and coleslaw. 12

4:00 pm - close

## SATURDAY - RIBS

Half a rack of slow cooked bbq ribs rubbed with our own blend of herbs and spices, then glazed with smoky bbq sauce. 16

Full rack 22

4:00 pm - until supplies last

# WEEKLY FEATURES