DINNER

ACT 1 - TO SHARE APPETIZERS		SANDWICHES AND BURGERS	
Five Spice Dry Ribs	13	(Served with your choice of House Salad or Fries)	
Sriacha Mayo		8 oz Prime Rib Beef Burger	16
Crispy Calamari	12	Sesame Kaiser, Bacon and 1 year old Cheddar Cheese	
Citrus Chipotle Aioli, Lemon and Lime		6 oz Alberta Bison Ranch Burger Sesame Kaiser, Sauteed Mushrooms and Swiss Cheese	17
Tuna Tataki (Ocean Wise) Wonton Crisps, Sesame Oil, Crème Fraich	13		10
Tomato Basil Bruschetta	10	Stages Chicken Club House Focaccia Bread, Chicken, Lettuce, Tomato, Red Onion	16
Tomato, Basil, Garlic, Red Onions, Extra Virgin Olive Oil	10	Jack Daniels Chipotle BBQ Pulled Pork Sandwich	15
Trio of Sliders	11	Focaccia Bread, Granny Smith Apple and Red Onion	15
Choice of BBQ Pulled Pork or Beef Short Rib			
Fish Taco	16	PASTA AND STIR-FRY BOWLS	
Basa, Crunchy Greens, Chipotle Cream Sauce, Hot Sauce and Tomato Salsa		Asian Style Crispy Noodle Chicken Stir-Fry Oyster-Chili Sauce, Ginger and Garlic	16
Chicken Wings	13	Bombay Butter Chicken Breast	19
Choice of Hot Sauce, Apple Cider BBQ, with Sriacha Sauce, Blue Cheese, Spicy Mango Sauce		Basmati Rice, Naan, Garam Tandoori Masala	
Pulled BBQ Pork Nachos	16	Italian Sausage Penne Pasta	15
Guacamole, Salsa and Sour Cream	10	Garlic, Roasted Tomato Sauce, Arugula, Crumbled Goat Cheese, with Focaccia	
Baby Kale and Artichoke Dip	12	Spinach Fettuccine	19
Pita Bread and Corn Chips		Ancho Rub Shrimp, Citrus, Basil, Spinach, Grape Tomatoe	S
ACT 2 - SALADS AND SOUPS		ACT 2 MAINS	
		ACT 3 - MAINS (All Mains are served with Market Seasonal Potatoes)	
Chef's Soup of the Day Made daily with a selection of Fresh Ingredients	6	Grilled Portobello Mushroom	19
Prairie Bean Chowder	7	Tomato, Fennel and Goat Cheese	19
Beans, Potatoes, Garlic and Herbs	-	Atlantic Salmon Pan Seared	25
Rocket Beet Salad Small 9 Larg	ge 14	Grapefruit and Orange Tarragon Butter Sauce	
Candied Pecans, Goat Cheese, Apple Cider Vinaigrette		Braised Alberta Beef Short Ribs	26
Seared Albacore Tuna Salad	16	Local Berry Ridge Saskatoon Wine Reduction	
Quinoa, Tomato Herb and Baby Kale Salad with Ginger Dressing		10oz AAA Angus Rib Steak	34
Chicken Breast Paillard	16	Madagascar Green Peppercorn Brandy Sauce	
Tomato, Avocado, Bocconcini, Strawberries, Organic Green		6oz Steak Fritz Market Salad and Fries, Red Wine Jus	24
Stages Romaine Hearts	9	Market Salad and Thes, Ned Time sas	
Shaved Padano, Crispy Bacon, Herb Croutons,		ADD TO YOUR MEAL	
Asiago Dressing		Asparagus	5
-Add Jumbo Shrimp or Chicken	6	Sautéed Jumbo Shrimp Sautéed Button Mushrooms	6 5
THIN CRUST PIZZA		Chopped Herb and Pan Fried Fingerlings	4
Bocconcini and Elk	14	Truffle Fries with Grated Parmesan and Parsley	5
Ranch Sausage, Black Mission Figs	14	Sea Salt and Parmesan Sweet Potato Fries	
The Italian Salami	14	with Truffle Aioloi	6
Capicolla, Pastrami, Red Bell Pepper, Fontina Cheese		*Consuming raw or undercooked meats, poultry, seafood,	
Sun Works Organic Chicken Pepperoni	14	shellfish or eggs may increase your risk of foodborne illness	
Chicken Pepperoni, Mushrooms, and Red Bell Pepper			
Basil Pesto Goat Cheese	14		
Olives and Sundried Tomatoes (Gluten Free Pizza Crust Available)			

Our Culinary Philosophy

As an integral part of our culinary philosophy we celebrate the "Farm to Table" concept and use the best ingredients available locally, blending a range of culinary technologies and traditions drawn from our culturally diverse Canadian heritage.

A Few of Our Partners

Alberta Bison Ranch, Sylvan Star Cheese, Sunny View Farms, Sun Works Organic Farm, Smoking Elk Ranch, Mighty Trio Organics

