STOCKMAN'S
RESTAURANT & LOUNGE

WANTED

MONDAY
20oz Stockman's Lager & Stockman's Red $6.50
Wings 59¢ each (10 per order) • 2PM - Close

TUESDAY
16oz Draught • All Taps $6
Cheeseburger and Fries $15

WEDNESDAY
20oz Wild Rose Draught $7.50
Fish & Chips • One Piece $16 • Two Pieces $20

THURSDAY
$1 Off All 6oz Wine • $2 Off All 9oz Wine
Lasagna and Caesar Salad $18

FRIDAY
All Mule 2oz Cocktails $8
House-smoked BBQ Brisket Sandwich $23

SATURDAY
Coronas & Hiballs $6
Chef's Plate Dinner Special

SUNDAY
Breakfast Buffet 10am-1pm
Adults $22 • Seniors $20 • Kids $17
$7 Caesars, Baileys & Coffee, Mimosas
3-Topper or Signature Pizzas • 12" $22 • 14" $26

stockmansrestaurant.ca

APPETIZERS

CHICKEN WINGS 18
10 juicy wings served with veggie sticks and our own buttermilk ranch.
Choice of sauce. Breaded or naked.

Hot, Medium, Mild, Suicide, Cajun, Greek, Dill Pickle, Sweet Thai, BBQ, Honey Garlic, Teriyaki, Honey Mustard, Lemon Pepper, Salt & Pepper, Hot Parmesan



KIMCHI DUMPLINGS 16
Pork dumplings with Kimchi cabbage in a Soya ginger reduction.

DRY RIBS 18
Boneless marinated pork riblets tossed in Cajun flour, coarse salt & pepper and green onions. Served with Stockman's buttermilk ranch.

BRUSCHETTA 16
Fresh tomatoes marinated with extra virgin olive oil, fresh basil, garlic, balsamic vinegar and Parmesan.
Served with toasted crostini.

NACHOS 22
Seasoned tortilla chips covered with a three-cheese blend, topped with black olives, diced tomatoes, green onions and jalapeños. Served with salsa and sour cream.
⊕ *Fresh guacamole* 5 *Beef* 5
Chicken 8 *Extra cheese* 5

MINI YORKIES 19
Yorkshire puddings stuffed with braised short rib and topped with rich gravy, aged cheddar and horseradish aioli.

SHRIMP TACOS 18
Soft flour tortillas with creamy slaw, Sriracha butter prawns and mango salsa.

CALAMARI 18
Breaded, lemon-seasoned squid, fried golden with green onion and fresh Tzatziki.

SKILLET POUTINE 14
Crispy french fries smothered in Quebec cheese curds and rich gravy.
⊕ *Shredded short rib* 7

PESTO CHICKEN FLATBREAD 18
Basil pesto, smoked chicken, grape tomatoes, mozzarella, fresh basil.

SOUPS & SALADS

SOUP DU JOUR
The Chef's creation prepared fresh daily.
Bowl 10 Cup 7

FRENCH ONION SOUP 13
Piping hot with Swiss and Parmesan baked over garlic crostini.

WARM BRIE SALAD 21
Roasted beets, pickled onion, strawberries, pumpkin seeds, kale and warm fried Brie with mixed greens and cranberry vinaigrette.

GRILLED CHICKEN CAESAR SALAD 21
Grilled chicken, bacon bits and crisp romaine in our own creamy Caesar dressing. Topped with garlic croutons and shredded Parmesan cheese.
▸ *Available without chicken* 13

BLACKENED SALMON SALAD 26
Pan-seared blackened salmon fillet, mango salsa and mixed greens with grape tomatoes, cucumbers and carrots. Served with honey-citrus vinaigrette dressing.

TACO SALAD 23
Crisp romaine with tomatoes, nacho cheese, green onions and tortilla chips. Topped with your choice of seasoned grilled chicken or taco beef.
Served with salsa and ranch dressing.
⊕ *Fresh guacamole* 3

GREEK SALAD 18
Grape tomatoes, peppers, cucumber, red onion and romaine topped with feta cheese, Kalamata olives and warm Naan bread.

SANDWICHES & BURGERS

All are served with your choice of fries, garden salad, slaw or soup du jour.
Substitute yam fries or Caesar salad 2 *Substitute French onion soup* 4
▸ *Gluten-free bun available* ⊕1.00

RANCH-HAND REUBEN 22
Corned beef piled high on marble rye bread with Swiss cheese, Russian dressing, sauerkraut and banana peppers

STOCKMAN'S BURGER 22
Our signature patty topped with bacon, cheddar, lettuce, tomato, onion, pickle and mayo.

BISON BURGER 24
6oz lean bison patty with lettuce, tomato, jalapeño jack cheese, caramelized onions, pickle and Sriracha mayo.

STOCKMAN'S BEEF DIP 24
Stockman's signature juicy, slow-roasted beef on a toasted onion loaf with beef jus.

NASHVILLE HOT CHICKEN 22
Breaded fried chicken thigh with our homemade hot sauce, chipotle mayo, slaw, dill pickles and banana peppers on a brioche bun.

DUNBOW CHICKEN SANDWICH 22
Grilled chicken breast topped with cheddar, bacon, lettuce, tomato, onion and chipotle mayo.

BUFFALO CHICKEN CAESAR WRAP 20
Crispy chicken tossed in hot sauce with romaine lettuce, Parmesan, bacon bits and creamy Caesar dressing in a toasted flour tortilla.

BREAKFAST BUFFET

★ ★ ★ **SUNDAY** ★ ★ ★

10AM-1PM ADULTS $22 SENIORS $20 KIDS $17

FAVOURITES

FISH & CHIPS
House-battered haddock & chips served with lemon wedges, coleslaw and homemade tartar sauce.
1 Piece 18 2 Pieces 24

STIR FRY 15
Crisp vegetables in a garlic ginger sauce on your choice of thick udon noodles or rice.
⊕ *Chicken, shrimp or pork dumplings* 8

QUESADILLA 19
Oven-roasted flour tortilla with option of tender chicken or taco beef, nacho cheese, tomatoes and green onions.
Served with salsa and sour cream.
⊕ *Fresh Guacamole* 3

CHICKEN FINGERS 18
Traditional with plum sauce or tossed in Buffalo sauce with Stockman's ranch.

PASTAS

All pastas served with garlic toast.

SPAGHETTI & MEATBALLS 22
Stockman's meatballs, marinara sauce and Parmesan.
⊕ *Baked with mozzarella* 3

SKILLET MAC & CHEESE 22
Creamy cheddar cheese sauce and macaroni baked with our cheese medley and crispy topping.
⊕ *Bacon* 3

BAKED LASAGNA 23
Huge portion of Bolognese sauce layered with lasagna noodles, ricotta and baked mozzarella.

CHICKEN PARMESAN 25
House-breaded chicken breast with marinara, mozzarella and Parmesan cheese atop spaghetti noodles.

FETTUCCINI ALFREDO 23
Creamy noodles with parmesan, and your choice of chicken or shrimp.

ENTRÉES

All entrées are served with seasonal vegetables and choice of daily soup, house salad, fries, slaw, rice or garlic mashed potatoes.

STEAK SANDWICH 29
6oz AAA top sirloin with garlic toast and crispy fried onions.

BLACKENED SALMON 29
Pan-seared blackened salmon fillet, topped with mango salsa.

GREEK CHICKEN 29
Lemon-marinated chicken breast, grilled, then baked with warm feta. Served with our own Tzatziki sauce.

NY STEAK 39
10oz AAA strip loin grilled to order.

PIZZA MENU



KID'S MENU

Kids under 12 All items 12

CHEESE PIZZA
⊕ *Extra topping* 1.50

MAC & CHEESE

SPAGHETTI IN TOMATO MARINARA
⊕ *Add meatballs* 3

CHEESE QUESADILLA

CHICKEN FINGERS

KID'S CHEESE BURGER

▲ *Choice of fries or steamed vegetables.*

DESSERTS

⊕ *à la mode* 2

SASKATOON BERRY PIE 10
WARM APPLE CRUMBLE 10
à la mode
KEY LIME CHEESECAKE 10
CHOCOLATE FUDGE CAKE 10
ICE CREAM 7
chocolate sauce, caramel sauce or both

PIZZA

*All 12" pizza available on **gluten-free** crust.* ⊕ 2.00
Some toppings may contain gluten.

MEAT LOVERS
12 inch 26 14 inch 32

Sausage, pepperoni, taco beef, ham and bacon topped with mozzarella.

SPICY
12 inch 26 14 inch 32

Italian sausage, pepperoni, jalapeños banana peppers, mozzarella and green onions with drizzled ranch dressing.

DELUXE
12 inch 26 14 inch 32

Pepperoni, mushrooms, green peppers, black olives, onions, tomatoes and mozzarella.

GREEK
12 inch 25 14 inch 31

Feta, red onion, black olives, green pepper, fresh tomato and mozzarella.

BBQ CHICKEN
12 inch 25 14 inch 31

Diced chicken breast and BBQ sauce with bacon, red onion, tomato and mozzarella.

MEXICAN
12 inch 25 14 inch 31

Taco beef, tomatoes, jalapeños, banana peppers, onions and nacho cheese.

PESTO CHICKEN
12 inch 25 14 inch 31

Basil pesto, smoked chicken, grape tomatoes, mozzarella and fresh basil.

VEGGIE
12 inch 23 14 inch 29

Mushrooms, green peppers, onions, tomatoes and mozzarella.

BUILD YOUR OWN
12 inch 19 14 inch 22

Start with a cheese pizza and tomato sauce.

EXTRA TOPPINGS

Onions, tomatoes, olives, green peppers, pineapples, jalapeños, mushrooms, feta, banana peppers
12 inch 2 14 inch 3

Cheese, pepperoni, ham, sausage, bacon, taco beef, anchovies
12 inch 3 14 inch 4

Diced chicken breast
12 inch 4 14 inch 5

SUNDAY PIZZA
SIGNATURE OR 3 TOPPER
12 inch $22 14 inch $26

PIZZA EVERY SUNDAY

WINE

WHITE

McGuigan Pinot Grigio
Australia
6oz 8.75 9oz 11.75 Bottle 29.00

La Vieille Ferme Blanc
France
6oz 9.00 9oz 12.00 Bottle 30.00

Bollini Barricato 40 Chardonnay
DOC Italy
6oz 10.50 9oz 14.00 Bottle 34.00

Santa Margarita Pinot Grigio
Italy
6oz 11.00 9oz 15.00 Bottle 35.00

Kim Crawford Sauvignon Blanc
New Zealand
6oz 12.00 9oz 16.00 Bottle 39.00

Bread & Butter Rosé
USA
6oz 13.00 9oz 18.00 Bottle 50.00

Canella Prosecco
DOCG Italy
200ml 12.00 Bottle 34.00

RED

Raza Malbec
Argentina
6oz 8.75 9oz 11.75 Bottle 29.00

Ruffino Chianti
DOCG Italy
6oz 9.50 9oz 12.50 Bottle 31.00

Tom Gore Cabernet Sauvignon
USA
6oz 12.00 9oz 16.00 Bottle 39.00

Bread & Butter Pinot Noir
USA
6oz 13.00 9oz 18.00 Bottle 50.00

J. Lohr Seven Oaks Cabernet Sauvignon
USA
6oz 14.00 9oz 19.00 Bottle 52.00

Mission Hill Reserve Merlot
Kelowna, B.C.
6oz 14.50 9oz 20.00 Bottle 55.00

BEER

DRAUGHT

Make your draught extra cool with Limeberg or Peachberg slush $1

Stockman's Lager
16oz 7.25 20oz 8.25

Stockman's Red Ale
16oz 7.25 20oz 8.25

Coors Original Lager
16oz 8.50 20oz 9.50

Coors Light Lager
16oz 8.00 20oz 9.00

Big Rock Traditional Ale
16oz 8.50 20oz 9.50

Somersby Cider
16oz 8.50 20oz 9.50

Wild Rose
- IPA
- Wraspberry Ale
- Velvet Fog Wheat Ale

16oz 8.50 20oz 9.50

Village Blacksmith Ale
16oz 8.50 20oz 9.50

Grizzly Paw Three Sisters Pale Ale
16oz 8.50 20oz 9.50

Last Best Tokyo Drift IPA
16oz 8.50 20oz 9.50

Guinness Stout
16oz 9.50 20oz 10.50

BOTTLES

Domestic 7.00

Import 8.00

PBR & PBR Light Tallboys / PBR Iced Tea 6.50

NON-ALCOHOLIC

Templ Golden Lager (0.5%) 7.00

Corona Zero (0%) 7.00

Guinness Zero (0%) 8.00

Village CR*FT Hazy IPA (0.1%) 8.00