

APPETIZERS

SOUP OF THE DAY 9
Served with garlic toast.

**FULLY LOADED
BAKED POTATO 8**

Warm, baked golden potato smothered in butter, piled high with melted cheddar, crispy bacon, topped with a big dollop of sour cream, and fresh green onions.
Add queso +\$2

**CABIN CLASSIC
POUTINE 12** 

Golden fries topped with squeaky cheese curds, melted to perfection with a rich, hearty gravy.

Add-ons: Chorizo crumble, bacon, seasoned ground beef, crispy or grilled chicken + \$3 each

**SEASONED
CALAMARI 17**

Lightly dusted and perfectly seasoned calamari, cooked with jalapeños and fresh coleslaw. Served with red onion, fresh lemon, and black pepper aioli.

Choice of seasoning: Classic, Lemon Pepper, Peri Peri, Tex Mex, Cajun, Tandori

**FIRESIDE FISH
FINGERS 18** 

Homemade beer-battered haddock strips served with fresh lemon and Cabin's house tartar sauce. A hearty starter that's great for sharing.

**CABIN LOADED
NACHOS 23** 

Crispy corn chips layered with melted cheese, jalapeños, banana peppers, black olives, diced tomatoes, and green onions. Finished with a drizzle of creme fraiche. Salsa and sour cream. Shareable for 2-4 people.
Add-ons: Taco beef, chicken, chorizo, guac, queso +\$3 each

PUB DILLS 12

Basket of deep fried dill pickle spears served with ranch.

**CRISPY MOZZA
& MARINARA 16**

Golden-fried mozzarella sticks, crispy on the outside and gooey inside, served with rich marinara sauce for dipping.

HANDHELDS

**HOMESTEAD 
CHICKEN CLUB 21**

A triple-decker on thick Texas toast, grilled chicken breast, smoky bacon, lettuce, tomato, black pepper mayo, and cheddar cheese.

-Also available as a wrap

PRAIRIE BEEF DIP 23

In-house slow-roasted beef, served on a toasted pretzel loaf with white cheddar cheese, horseradish aioli, beer mustard, and au jus for dipping.

Add-ons: Mushrooms, sauteed onions, sauteed peppers +\$1 each

CAMPER BURGER 19

Juicy flame grilled beef patty, topped with melted American cheese, lettuce, tomato, onions, pickles, and a homemade burger sauce.

LOAD IT UP!!: Add Swiss, smoked bacon, sauteed onion and mushrooms All of it for +\$4

Add-ons: Bacon +\$1.5, Extra Patty \$4

THE BARON 21

Rich, creamy, homestyle mushroom sauce smothered on top of a flame-grilled beef patty. Served on a toasted Italian bun, with caramelized onions, pickles, house burger sauce, and Swiss cheese.

BOSS BLT 15

Classic bacon, lettuce, and tomato on thick-cut Texas bread with cracked black pepper mayo.

**THE LAKE
MONSTER 22**

Giant hand-battered crispy Haddock fillet stacked with tangy tartar sauce, tomato, and coleslaw on a fresh Italian bun.

**CRISPY CHICKEN
SANDWICH 21** 

Buttermilk-marinated crispy fried chicken breast topped with lettuce, pickles, and garlic aioli.
Tossed with your choice of: Sweet Chili, BBQ Maple, Garlic Caesar, Hawaiian, or Nashville Hot
-Also available as a wrap

**BLACK BEAN
BURGER 22** 

Plant based black bean patty with fresh spring mix, tomato, red onion, and pickles. Finished with creamy chipotle aioli on a freshly toasted Italian bun.

ALL HANDHELDS ARE SERVED WITH FRIES | ADD GRAVY \$2 | SUB SOUP, HOUSE SALAD, OR CAESAR SALAD \$2 | SUB POUTINE, CHILI, MASHED POTATO OR POTATO SALAD \$4

SALADS

**GRANDMA'S
CREAMY HERB 
POTATO SALAD 10**

Grandma's potatoes tossed in a rich, creamy house-made dill dressing with fresh herbs, corn, and celery.

Add-ons: Bacon and cheddar +\$3

**SANTORINI 
CHICKPEA SALAD 13**

Mediterranean-style salad with chickpeas, diced tomatoes, red onions, capers, feta cheese, and black olives, tossed with fresh parsley, lemon juice, sea salt, and extra virgin olive oil.

HOUSE GREENS 16 

A fresh blend of mixed greens topped with dried cranberries, candied walnuts, mandarin oranges, and feta crumble dressed with a house-made strawberry vinaigrette.

CLASSIC CAESAR 16

Crisp romaine tossed in creamy Caesar dressing, topped with parmesan cheese, hand-baked croutons, crispy capers, and bacon.

Add-ons: Grilled or crispy chicken +\$5

 **STAFF FAVOURITE**

 **VEGETARIAN**

 **GLUTEN-FREE**

Gluten-Free Bun Available

WINGS

CHICKEN \$19
CAULIFLOWER \$16

SAUCY

Atomic, Sid's Vicious Hot, Nashville Hot, Louisiana, Franks Red Hot, Buffalo, Mango Heat, Honey Sriracha, Cola BBQ Smoked, Maple BBQ, Korean BBQ, Sticky Sweet n Sour, Sweet Chili, Honey Garlic, Hotiyaki, Teriyaki, Hawaiian, Honey Mustard.

DRY

Mango Chipotle, Cajun, Tandori, Black Pepper Spiced, Montreal Spiced, Lemon Pepper, Parmesan Herb, Garlic, Dill, Salt and Pepper.

NOT

HANDHELDS

FISH & CHIPS 21

Hand-made beer-battered Haddock cooked until golden crispy served with coleslaw, fries, and house tarter

CABIN MAC & CHEESE 16

Creamy four-cheese mac & cheese finished with golden crispy breadcrumbs.

Add-ons: Taco beef, chicken, chorizo, bacon each + \$3

WORKIN' MAN HOTDOG FLIGHT 18

Choose 4 dogs from below. Perfect for trying a variety of flavors in one shareable platter!

Cabin Dog: BBQ sauce, chipotle aioli, chorizo crumble, onion

NY Street Dog: Saurkraut, mustard, sauteed onion

Seattle Dog: Cream cheese, sauteed onion, jalapenos, sriracha

Chicago Cub Classic: Mustard, relish, onion, tomato wedges, pickle spear, banana peppers, celery salt dusting

Nashville Chili Cheese: Mustard, chili, chopped onion, shredded cheddar

Elote Dog: Corn, mayonnaise, lime juice, mango chipotle dusting, and queso drizzle

*\$3 Build your own dog Wednesdays after 5pm!

SIDE ORDERS

FRIES, MASHED POTATO, SOUP, HOUSE OR CAESAR SALAD 5

CHILI, POTATO SALAD 6

POUTINE 7

HOMEMADE CAMPFIRE TENDERS 15

Three hand breaded, well-seasoned, and crispy all-white chicken tenders, fried to golden perfection. Served with fresh-cut fries and your choice of house plum, ranch, or honey mustard dip.

Sauce em' and toss em' in any of our wing sauces +\$1

BIG BOWL OF CHILI 14

A thick, hot, and spicy slow-simmered beef and bean chili, full of rich flavor. Served with a side of toasted garlic bread to soak up every last drop. Gluten free bread available.

PRAIRIE PIEROGIS 16

A generous plate of potato and cheddar pierogis, pan-fried until golden and crisp, tossed with savory bacon bits and sautéed onions. Served with sour cream for dipping.

Turn it into a Pierogi Poutine: topped with cheese curds and rich vegan gravy for a hearty twist for \$2

HAPPY CAMPER RAMEN BOWL 13

A steaming bowl of rich, savory chicken ramen topped with crispy chicken, a soft-boiled egg, fresh green onions, seasonal vegetables and sesame oil.

THE NORDIC BEEF SHEPHERD'S PIE 19

Prime seasoned ground beef slow simmered alongside sweet garden peas and caramelized carrots in a blanket of buttery, whipped mashed potatoes.

DESSERT

CHEESECAKE 12

New York style cheesecake with berry compote and whipped cream.

COOKIE SMORES 12

Chocolate chip cookie base topped with roasted marshmallow baked to a golden brown, and graham cookie to scoop.

BRUNCH

Sat/Sun and Holidays 11-3

CLASSIC BREAKFAST 13

Two eggs cooked your way, served with thick-cut Texas toast, three strips of smoky bacon, and seasoned hashbrowns or beans.

FLAPJACKS BREAKFAST 13

Two fluffy buttermilk pancakes with whipped cream and maple syrup alongside two eggs any style, and two strips of bacon.

EGGS BENNY 13

Canadian back bacon and poached eggs your way on top of a toasted English muffin smothered in hollandaise sauce, served w/ hashbrowns or beans.

BREAKFAST BURRITO 13

Scrambled eggs, peppers, beans, cheesy pico, hashbrowns or beans. Choice of bacon or chorizo.

BREAKFAST POUTINE 13

Herb potato hash, smoked maple bacon, eggs your way, and cheese curds topped with hollandaise sauce.

CATTLEMAN BREAKFAST SANDWICH 13

Texas toast, egg, bacon, cheese, side hashbrowns or beans.

OPEN RANGE PLATTER 22

4 Eggs any style, 6 bacon, 4 slices of Texas toast, beans, 4 flapjacks, hashbrowns.

SIDES 3 EACH

3 Bacon | 2 Toast | 2 Eggs | 2 Ham | 2 Flapjacks | English Muffin | Hollandaise | Hashbrown | Beans