

# LAUGHING LOON WINTER MENU

## Appetizers


 **NEW Bruschetta Prawns**  
bruschetta & garlic prawns on grilled bread / \$13.00

 **Wings**  
a dozen wings served w/celery, carrots & ranch. your choice of salt & pepper, teriyaki, BBQ, hot, thai, dill pickle & butter chicken. ask your server about our beer and wings special / \$12.00

**NEW Buffalo Cauliflower Wings**  
deep-fried cauliflower, battered florets. served with blue cheese dressing. / \$11.00


**Calamari**  
regular or tossed in hot sauce. served w/ chopped onion, lemon & tzatziki / \$15.00

**NEW Charcuterie**  
selection of meat and cheeses w/ grilled bread, artichoke hearts & olives / \$18.00

 **Quesadilla**  
oven baked spinach flour tortilla. filled w/ chicken, mozzarella, bacon, tomato, green onion & ranch. ask your server about the vegetarian option / \$17.00

 **NEW Roasted Organic Beef Ribs**  
w/ maple chipotle BBQ sauce / \$16.00

**Chicken Tenders**  
chicken breast strips. prepared in house-made panko, tortilla chip crust w/ fresh cut fries & house honey mustard / \$15.00

 **NEW Mussels**  
steamed mussels w/ chorizo & roasted garlic cream sauce / \$16.00

 **NEW Salmon Cakes**  
oven roasted salmon cakes, prepared with avocado & grilled pineapple fennel slaw / \$14.00

**Nachos**  
tortilla chips topped with olives, jalapeños, green onions & fresh tomatoes w/ salsa and sour cream / \$16.00  
+ add ground beef \$5.00 / chicken \$6.00 / guacamole \$0.75

## Sides


 **Fries** / \$6.00


**Onion Rings** / \$7.00


 **Yam Fries** / \$7.00


**Poutine** / \$9.00  
+ add bacon \$2.00

## Salads

 **Black & Blue Salad**  
spinach, feta, tomatoes, cucumbers, pickled onions & 6oz sirloin w/ blue cheese dressing / \$18.00

 **NEW Kale & Arugula Salad**  
baby kale & arugula, english cucumber, grape tomatoes, strawberries, roasted chickpeas, dried cranberries & goat cheese w/ maple vinaigrette dressing / \$14.00

 **NEW Niçoise Salad**  
roasted steelhead trout, baby potatoes, green beans, kalamata olives, grape tomatoes, baby spinach & a boiled egg. served w/ lemon olive oil dressing / \$16.00

 **NEW Roasted Beet Salad**  
caramelized yogurt, roasted beets, haloumi cheese, orange & grapefruit segments & pea shoots w/ mango dressing / \$14.00

 **NEW Loon Vegan Salad**  
roasted barley, baby spinach, cashews, cranberries, shredded beets & carrots, leeks, black beans w/ awesome sauce dressing / \$12.00

 **Apple, Pecan & Feta Salad**  
greens, pecan, toasted almonds, shredded apple, cranberries & feta, seared w/ maple vinaigrette / \$15.00  
(can order as a side dish)

 **Caesar Salad**  
house caesar dressing / \$10.00  
+ add chicken \$6.00

 **Tossed Salad**  
house dressing: balsamic vinaigrette / \$9.00  
+ add chicken \$6.00

## Soups



**Loon Chowder**  
clams, bacon, wild coho salmon & blue-claw crab / cup 4.00/ bowl 8.00

**Soup of the Day**  
cup 2.50/ bowl 5.00

**NEW Potato Cheddar & Bacon**  
cup 3.00/ bowl 6.00

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## Pasta & Pies

### NEW Chicken Pot Pie

free range chicken & vegetables. a crispy pie shell w/ house salad & garnish / \$14.00

### NEW Guinness Pot Pie

braised organic beef, a crispy pie shell w/ house salad & garnish / \$16.00

### NEW Macaroni

macaroni in a house made cheese sauce w/ toasted bread crumbs & filone bread / \$18.00  
+add double smoked bacon \$2.00

### NEW Tequila Lime Chicken Pasta

roasted free range chicken, jalapeños, grape tomatoes & leaks w/ tequila lime cream, linguine & filone bread / \$23.00

### NEW Seafood Linguine

mussels, prawns & scallops. roasted tomato cream sauce w/ filone bread / \$22.00

## Entrées

### NEW Twice Braised Beef Short Ribs

rosemary reduction, mushroom stew w/ garlic mash & chef's vegetables / \$28.00

### NEW Alaskan King Crab Dinner

1lb of white wine poached crab legs, chef's vegetables & roasted potatoes / \$Market Price

### NEW Grilled Sirloin 8 oz & Prawns

baby potatoes, chef's vegetables & garlic butter / \$30.00

### NEW Bratwurst

2 locally made bratwurst sausages, spätzle, braised red onion w/ chef's vegetables & house mustard / \$21.00

### Fish & Chips

two 5oz cod loins battered in-house w/ house tartar sauce & fresh cut fries / \$20.00  
+ add fish piece \$7.00

### Pork Schnitzel

mushroom or hunter sauce w/ chef's vegetables & roasted potato / \$21.00

### NEW Roasted Salmon

5oz wild salmon, kale, beets & pesto mash w/ lemon olive oil / \$25.00

### NEW Grilled Flank Steak

6oz grilled flank, garlic mash & chef's vegetables w/ chimichurri sauce. / \$22.00

 all gluten conscious options can be modified upon your request

## Burgers & Sandwiches

### NEW Cattleman's Burger

locally raised beef patty, bacon, cheddar & crispy leaks w/ house burger sauce. / \$18.00

### NEW Elk Burger

organic elk, prosciutto, havarti cheese & house burger sauce / \$20.00

### NEW Chicken Burger

grilled free range chicken breast w/ pesto aioli & crispy leaks / \$16.00

### NEW Vegetarian Burger

grilled veggie patty, mushroom sauté & chipotle mayo w/ havarti cheese / \$17.00

### NEW Grilled Salmon Burger

grilled salmon, miso glaze, pickled red onion & pea shoots w/ yuzu sauce. / \$15.00

### NEW Bison Burger

organic bison patty, mushroom sauté & Jägermeister BBQ sauce / \$18.00

### NEW Grilled Steak Sandwich

6oz grilled sirloin & red onion marmalade. / \$18.00

### Clubhouse Sandwich

chicken, bacon, tomato, lettuce & cheddar on brown bread w/ garlic mayo / \$16.00

### Beef Dip

Shaved beef topped & havarti on a hoagie roll w/ beef au jus / \$15.00

## Bowls

### Butter Chicken

rich & lightly spiced. an authentic indian classic w/ grilled chicken, peppers, onions, basmati rice & raita sauce. stewed in a creamy curry / \$25.00

- made by our own parm mongat & kam basra

### NEW Chicken Tikka

w/ basmati rice, crispy leaks & raita sauce / \$24.00

### NEW Bison & Roasted Vegetable Stew

organically braised bison & spätzle / \$25.00



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