

TO START

Dry Ribs 14

Fall off the bone, tossed in kosher salt and cracked pepper.

Chicken Wings 16

Hot, teriyaki, lemon pepper, honey garlic, salt and pepper.

Cajun Crusted Calamari 15

Tossed with red onion and parsley, served with lemon and tzatziki.

Short Rib Poutine 16

Sundried tomato gravy, cheese curds, pickled onion, chipotle aioli.

Hummus Platter 14

Bruschetta, hummus and tzatziki served with toasted pita.

Lobster Bake Bread Bowl 17

Three cheese blend, lobster. Served in a bread bowl.

Mussels 19

Chorizo sausage, charred tomato broth, basil, garlic focaccia.

Charcuterie Board 22

Fine selection of local cured meats and cheeses.

SOUPS AND SALADS

Soup Of The Day 10

Chef's daily creation, served with garlic focaccia.

Alberta Beef Chili 12

Topped with mixed cheese, Pico de Gallo, green onion. Served with garlic focaccia.

Garden Salad 12

Mixed greens, cherry tomato, cucumber, strawberry, feta, fig balsamic vinaigrette.

Butterleaf Caesar Salad 14

Grana Padano, parmesan crisps, chunky bacon, fried capers, crostini.

Warm Swiss Chard & Roasted Beet 14

Charred brussel sprout, cherry tomato, candied pecan, goat cheese, citrus orange glaze.

KIDS MENU

Chicken Fingers & Fries 11

Breaded chicken strips, french fries, plum sauce.

Grilled Cheese & Fries 11

Whole wheat bread, cheddar cheese, french fries.

Cheese Flatbread 11

Tomato Sauce, mozzarella cheese.

Noodles and Cheese 10

Two cheese cream sauce, tossed through penne noodles.

Steak & Fries 13

5oz steak, french fries, seasonal vegetables.

Grilled Chicken & Rice 13

Chicken breast, brown rice pilaf, seasonal vegetables.

MAINS

All Day Breakfast Bun 9

Toasted brioche, fried egg, smoked ham, cheddar cheese, lettuce, tomato, chipotle aioli.

BBQ Chicken Flatbread 17

Charred tomato sauce, pickled onion, red pepper, mozzarella, Arrowhead 83 Honey BBQ sauce, green onion.

Three Cheese Veggie Flatbread 17

Pesto Aioli, caramalized onion, cherry tomato, goat cheese, feta. Garnished with a honey balsamic reduction, arugula, and Grana Padano.

Margherita Flatbread 16

Charred tomato sauce, roma tomato, mozzarella, basil.

Spicy Chicken Sandwich 17

Toasted brioche, cheddar, sliced pickle, coleslaw, spicy aioli. Your choice of french fries, yam fries, waffle fries, soup or garden salad.

Chicken Satay Sandwich 17

Toasted ciabatta, pickled onion, carrot, cucumber, Thai peanut sauce, spicy mayo. Your choice of french fries, yam fries, waffle fries, soup or garden salad.

Greywolf Burger 18

Choice of Certified Angus Beef, Salmon or Veggie Pattie

Toasted brioche, garlic aioli, lettuce, tomato, pickle spear. Your choice of french fries, yam fries, waffle fries, soup or garden salad.

Add Bacon 2, Add Blue Cheese Crust 2, Add Cheddar Cheese 2, Add Sautéed Mushrooms 2, Add Caramalized Onions 2.

Upgrade your sides: Poutine 4, Butterleaf Caesar 2, Chili 2

BOWLS

Seoul Bowl 18

Marinated steak, brown rice, bok choy, spicy cabbage, cucumber, carrot, red pepper, teriyaki pineapple glaze, sesame.

Prawn Curry Bowl 18

Carrot, celery, onion mix, jasmine rice, tomato coconut curry, finished with cucumber cream, basil and toasted naan.

Thai Chicken Noodle Bowl 18

Carrot, onion, celery, red pepper, mushroom, Thai curry sauce. Garnished with cilantro, green onion, peanut sauce and sesame.

Lobster Bacon Penne 18

Three cheese blend, panko crusted and baked.

DESSERTS

Toblerone Mousse 10

Lightly whipped Toblerone mousse, ice cream.

Chocolate Brownie 10

Chocolate fudge brownie, vanilla bean ice cream.

Berry Custard Cobbler 10

Mixed berries, vanilla custard, baked oats and granola.

Invermere Bakery Feature 10

From Invermere's local artisan bakery.

* An automatic 18% gratuity will be added to all groups of 8 or more.