

Starters & Shares

Crab Dip

Served hot with fresh tri-color tortillas

\$11



Mushroom Caps

Stuffed with crab and shrimp, herbed cream cheese, then baked to perfection, served with garlic toast

\$12



Escargots

Baked with herbed butter and melted cheddar, served with garlic toast

\$12



Dry Pork Bites

Crispy deep fried ribs, served with a curry mayo

\$8



Potato Skins

Bacon, onions, and tomatoes topped with jack and cheddar cheese then baked and served with sour cream and salsa

\$9



Yam Fries

Lightly seasoned and served with BBQ ranch

\$6



Halibut Bites

Crispy deep fried halibut served with tartar sauce

\$11



Calamari

Lemon pepper flour, deep fried and topped with red onion and served with house-made tzatziki

\$11

Chicken Wings

Deep fried and crispy served with your choice of bbq, hot, teriyaki or plain with salt and pepper

\$9

Nachos

Tri-color tortillas cooked in our kitchen then piled high and topped with mozza and cheddar cheese, tomatoes, olives, jalapenos and green onion, served with sour cream and salsa

Small \$ 11

Large \$14

Add guacamole \$2

Add nacho beef \$3

Appy Share Platter

(3-4 people)

Calamari, crab dip, prawns, chicken fingers, potato skins, served with dipping sauces

\$38

Soups

Soup de Jour

Ask your server for today's
selection

Cup \$3 Bowl \$5



Turkey Vegetable House Soup

Cup \$3 Bowl \$5

Seafood Chowder

Served with foccacia croutons

\$ 8



Spicy Wonton Soup

Mushrooms, green onions, peas,
carrots, pork wontons, in a spicy
asian broth

\$8

Salads

Greek Salad

A traditional classic with green
peppers, red onion, cucumbers,
tomatoes, feta cheese and
kalamata olives, tossed in our
special dressing and served with
garlic bread

Small \$8 Large \$12



N.M.I. House Salad

Delicate spring mix, lightly
tossed in house-made sweet
onion vinaigrette and finished
with sundried cranberries and
toasted almonds

\$8



Romaine Hearts

Caesar Salad

House-made dressing, asiago
cheese, crispy capers and
foccacia croutons

Small \$6 Large \$9

Add crispy chicken \$4

Add baby shrimp \$5



Chevre Salad

Wild greens, sliced apple, fresh
strawberries, honey roasted
pecans, sweet red onions,
honey mustard vinaigrette and
goat cheese rolled in poppy
seeds

\$12



Sandwiches

Sandwiches and burgers are served with home cut fries. Poutine fries \$3
Sub onion rings, spicy fries, wild green salad or a cup of soup de jour \$2

Beef Dip

Sliced thin and served with au jus for dipping

\$10

Rueben

Montreal smoked beef grilled on marbled rye with swiss cheese and sauerkraut

\$9

Traditional Grilled Cheese

\$5 add ham **\$2**

BLT

Bacon, lettuce and tomato

\$8

Our hamburger patties are fresh, never frozen 100% pure ground Alberta Angus chuck steak



N.M.I. Burger

Deluxe with mushrooms, ham and melted swiss cheese, served on a kaiser bun

\$10

George's Burger

Double deluxe topped with fried bacon and melted cheddar cheese, served on a kaiser bun

\$13

Add an extra beef patty \$3 each
Add extra toppings \$1 each

Roast Chicken Sandwich

Fresh-baked herb foccacia bread, caramelized onions, basil mayo and roasted red pepper

\$10

New York Steak Sandwich

Charbroiled and seasoned to perfection, served on garlic bread and topped with onion rings

\$15

Clubhouse

Bacon, lettuce, tomato and turkey in a toasted triple decker

\$11

Burgers

Three Cheese and Mushroom Burger

Topped with mushrooms, cheddar, mozza and parmesan, served on a kaiser bun

\$11

Deluxe Burger

Topped with lettuce and tomato, served on a kaiser bun

\$8

N.M.I. Monti

Egg battered sourdough, grilled with ham, turkey and swiss cheese

\$11

Toasted Hot Beef or Turkey Sandwich

Open-faced and smothered in gravy

\$12

Prime Rib Rueben

Shaved primed rib, swiss cheese and sauerkraut grilled on marbled rye

\$12



Veggie Burger

Money's vegetable patty, grilled and served deluxe on a sesame seed bun

\$9

Chicken Burger

Tasty seasoned, breaded crispy chicken breast with lettuce and tomato, served on a sesame seed bun

\$11





*The following steak selections are all charbroiled and seasoned to perfection.
Served with sauteed mushrooms, garlic mashed potatoes, gravy,
daily fresh vegetable and garlic toast*

**8 oz AAA Alberta
Top Sirloin**
\$19

**14 oz AAA Alberta
T-Bone Steak**
\$24

**8 oz AAA Alberta
Rib-eye Steak**
\$20

**10oz AAA Alberta
New York Steak**
\$22

Prime Rib

Slow roasted to preserve the natural juiciness and served with
garlic mashed potatoes, daily fresh vegetable and yorkshire pudding

6 oz Cub cut \$19

8 oz Bear cut \$21

10 oz Kermode cut \$23

12 oz Grizzly cut \$25



Add a prawn skewer \$9
Add ½ pound king crab \$12
Add ½ pound lobster tail \$18



Entrees

Baby Beef Liver

Sauteed onions and fried bacon, served with garlic mashed potatoes, gravy and daily vegetable

\$14

Roast Beef Dinner

Garlic mashed potatoes, gravy, daily fresh vegetable and yorkshire pudding

\$16

Pork Chops

Garlic mashed potatoes, gravy, daily fresh vegetable and applesauce

\$17

Chicken Napoleon

Chicken breasts broiled then topped with mushrooms and spinach sauteed in a red pepper soy jus, served over garlic mashed potatoes and daily fresh vegetable

\$18

Breaded Veal Cutlets

Garlic mashed potatoes, gravy and daily fresh vegetable

\$17

Chicken Strips

House-breaded fresh chicken with harrisa mayo and plum sauce, served with home-cut fries

\$11

Perogies

Bacon, onions and sour cream, served with daily fresh vegetable

\$13

Garlic BBQ Pork Ribs

Oven baked to tender, guinness bulls-eye bbq sauce, served with garlic mashed potatoes, baked BBQ beans, gravy and daily fresh vegetable

Full rack (9-10) bones \$20

(6) bones \$15

(3-4) bones \$11

Salisbury Steak

Sauteed mushrooms, garlic mashed potatoes, gravy and daily fresh vegetable

\$15

Halibut and Chips

Fresh battered, served with
coleslaw and
tartar sauce

One piece \$15

Two piece \$18



Seafood Fettucini

Wild sockeye salmon, tiger
prawns and arctic surf clams,
sauteed then tossed with herb
roasted tomatoes and spinach in
a house made alfredo sauce
and served with garlic toast

\$19

Chicken or Prime Rib Stir-fry

Sauteed in a house made stir-fry
sauce with seasonal vegetables,
served over chow mein noodles

\$16



Tiger Prawn Stir-fry

Sauteed in a house made stir-fry
sauce with seasonal vegetables,
served over chow mein noodles

\$20



Grilled Wild Sockeye Salmon

Served with daily fresh vegetable
and rice pilaf

\$18



King Crab

Simply steamed and served with
drawn butter, daily fresh vegetable
and rice pilaf

\$26

Seafood Hot Pot

Snow crab legs, mussels, halibut,
tiger prawns and scallops,
simmered in a seasoned lobster
broth with seasonal vegetables
over rice noodles

\$22



Caribbean Lobster Tail

Half-pound lobster, steamed and
butter brushed, served with drawn
butter, daily fresh vegetable and
rice pilaf

\$28



Seniors Menu

Baby Beef Liver \$10

Onions, bacon, daily fresh vegetable, garlic mashed potatoes and gravy

Sterling Roast Beef \$10

Daily fresh vegetable, garlic mashed potatoes and gravy

Pork Chop \$10

Applesauce, daily fresh vegetable, garlic mashed potatoes and gravy



Veal Cutlet \$10

Daily fresh vegetable, garlic mashed potatoes and gravy

1 Piece Battered Cod and Chips \$10

Coleslaw and tartar sauce



Salisbury Steak \$10

Mushrooms, daily fresh vegetable, garlic mashed potatoes and gravy

Chicken Napoleon \$10

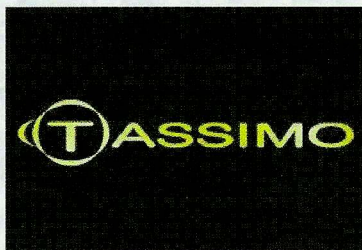
A broiled chicken breast topped with mushrooms and spinach sauteed in a red pepper soy jus, served over garlic mashed potatoes with daily fresh vegetables

6 oz Sirloin \$14

Daily fresh vegetable, garlic mashed potatoes and gravy

Beverages

- Pop or Ice Tea \$2**
- Milk \$2 sm \$3 lrg**
- Chocolate Milk \$3 sm \$4 lrg**
- Juice \$3 sm \$4 lrg \$10 L**
(Apple, orange, cranberry, grapefruit, tomato, clamato)
- Milkshake \$4**
- Ice Cream Float \$4**
- Hot Chocolate \$2**
- Tea \$2**
- Herbal Tea \$2.25**
- Coffee with meal \$2 bottomless**
- Coffee without meal \$2 plus two refills**



- Dark Roast Coffee \$2**
- Decaffeinated Coffee \$2**
- Espresso \$2**
- Cappuccino \$3**
- Latte \$3**

Side Orders

- Onion Rings \$5**
- Home Cut Fries \$4**
- Spicy Fries \$5**
- Gravy \$1.50**
- Baked Potato \$3**
- Rice \$2**
- Dinner Bun \$1**
- Garlic Bread \$3**
- Cottage Cheese \$3**

