




SOUPS & SALADS

DAILY SOUP \$9	ARTISAN HOUSE SALAD \$14
Choose from our house made beef barley, chicken rice or our chef's daily creation, served with garlic toast	Mesclun mix, candied walnuts, diced red onion, cherry tomatoes, goat cheese and diced apple with our house made apple cider vinaigrette. Served with garlic toast
SOUP AND SALAD \$13	CAESAR SALAD \$15
A bowl of either our homemade beef barley, chicken rice or our chef's daily creation. Served with a side artisan house salad and garlic toast	Crisp romaine, parmesan cheese, and creamy Caesar dressing garnished with a parmesan crisp and house made croutons. Served with garlic toast

TOPPERS & ADD ONS




4 OZ SALMON FILLET	\$8
BACON	\$4
GRILLED CHICKEN BREAST.....	\$6
GRAVY.....	\$2
BROWN SUGAR CARAMELIZED ONIONS	\$2
CRISPY SPICED ONIONS.....	\$2

SHAREABLES

1 LB CHICKEN WINGS	\$15
<i>SALT & PEPPER, HOT, SWEET CHILI, TERIYAKI</i>	
 BBQ SALMON CAKES (3).....	\$12
VEGETABLE CRUDITES.....	\$8
SPINACH DIP.....	\$12
VEGETABLE SAMOSAS (3).....	\$9
COCONUT PRAWNS WITH SWEET CHILI MANGO (6).....	\$15

NOT SANDOS

These babies stand alone

 ROASTED PORK BELLY LETTUCE WRAPS \$15	 PEANUT NOODLE BOWL \$16
House roasted pork belly, cucumber and carrots sit atop vermicelli noodles tossed in our homemade hoisin sauce and is surrounded by a crisp lettuce wrap	Thai inspired bowl with rice noodles, fried tofu, edamame, cabbage, julienned carrots, cucumber, peppers and roasted peanuts. Served with a side of homemade peanut lime dressing
 RED LENTIL & CHICKPEA CURRY \$16	SMOKY BACON MAC & CHEESE WITH PULLED PORK \$18
A perfect blend of spices, tomato and lentils on a bed of Thai coconut basmati rice. Served with our scratch made apple chutney and a naan	Chef's own smoked cheese sauce on macaroni with bacon, topped with homemade breadcrumbs and baked until golden, finished with house-made pulled pork
HALIBUT & CHIPS \$27	
Two pieces of halibut dipped and fried in our signature London-style batter and served with our homemade tartar sauce, coleslaw and fries	

HANDHELD SANDOS

*With Sides: Choice of fries, cup of soup or garden salad.
Substitute sweet potato fries, Caesar salad, or our gluten free bun for \$2*

SMOKEY BBQ CHICKEN BURGER \$17	AAA ALBERTA BEEF DIP \$17
Marinated and panko breaded chicken topped with our house made BBQ sauce, melted jalapeno jack cheese, house made fried onions, and bacon served on a Brioche bun with lettuce and tomato	Freshly house roasted beef shaved and topped with brown sugar caramelized onions on a garlic baguette served with au jus and horseradish aioli
HOUSE BURGER \$17	BUFFALO CHICKEN AVOCADO WRAP \$16
AAA Alberta chuck burger topped with cheddar cheese, onions, tomatoes, and lettuce	Crispy chicken tenders tossed in buffalo sauce, avocado, mixed cheese and Caesar salad wrapped in a flour tortilla
THE CALGARY HOUSE CLUB \$18	FRENCH ONION GRILLED CHEESE \$17
House roasted ham and turkey topped with thick cut bacon, provolone, lettuce and tomato with a roasted garlic aioli. Served on a sourdough roll	French onion style sautéed onions, cheddar, provolone and gruyere cheese sandwiched between potato rosemary bread with a crispy parmesan exterior. Served with a side of onion marmalade

**Ask your server about our weekly house made desserts*



Gluten Free



Vegetarian



Make it a Mealshare for \$1.00



FREE WIFI chowderhouse or greenbean Password: 403 269 1434