DINNER MENU

LET'S DO THIS

SIGNATURE WHISK BURGERS

Sub caesarsalad \$3

POUND O'WINGS

Your choice of: Hot, Asian, Salt and Pepper, BBQ, or try the suicide, accompanied with ranch dip. \$14.95

FRASER FISHTACO
Corn meal crusted cod, pan seared
on colesiaw and three soft tortilla shells, drizzled with chipotle aioli, and topped with salsa and lettuce. \$14.95

CHEAM MACHO NACHO
Cream cheese and corn chips, topped
with onion, sour cream, lettuce, tomato,
jalapeño, black olives & salsa. \$19.95
Add spicy beef or spicy chicken. \$4
Add guacamole. \$2

TRUFFLE FRIES

Dusted with parmesan cheese, truffle oil served with cheese gravy. \$12.95

BAKED BRIE SKILLET

Candied onion blueberry compote, roast garlic baked in a skillet serve with a garlic bread stick \$14.95

SAMBUCA STEAMED MUSSELS Shallot Sambuca glaze finished with tomato basil cream. \$15.95

DEEP FRIED PICKLES A LA WHISK

Crispy coated pickles served with bacon ranch dip \$11.95

SPINACH DIP

Braised spinach, roast garlic truffle essence and cream, baked with cheese medley and served with garlic bread stick

CALAMARI

Crispy coated calamari served with tzatziki. \$16.95

PORK KARAGE BITES

Japanese inspired crispy coated pork tenderloin accompanied by our Asian sauce. \$14.99

POUTINE

BUTTER CHICKEN POUTINE Tender chicken in our butter chicken sauce, over cheese and gravy, topped with crispy pea noodles. \$16.95

PULLED PORK POUTINE Barbecue pulled pork, gravy, bbq drizzle and crispy onions. \$16.95

FARMER POUTINE

Classic cheese curds and homemade gravy. \$13.95

TEX MEX POUTINE

Classic poutine, with spicy beef, sour cream, and tortilla strings. \$16.95

IRON HORSE ALDER BACON AND CHEESE BURGER

Served with fries or salad.

Thick cut bacon, and cheese medley, on a brioche bun. \$18.95

CARNIVAL BURGER

Grilled hot dog, onion strings, prime rib burger, cheese, bacon and BBQ sauce. \$24.75

GRILLED SALMON BURGER

Grilled wild BC Salmon topped with fruit chutney. \$19.99

SMOKEY XXX BURGER

Pulled pork, cheese, smokey BBQ sauce, farmer sausage, 2 prime rib patties served with a side of bacon mac and cheese. \$29.99

DEEP FRIED MOZZARELLA BURGER

CAMPFIRE LOADED BURGER

Sautéed mushrooms, onion rings, cheese, truffle cheese sauce. \$19.95

SANTA FE SCHNITZEL BURGER

Tender schnitzel topped with salsa, cheese and guacamole. \$19.95

PIONEER BBQ PULLED PORK BURGER

Slow braised, finished with Kansas City BBQ sauce, piled high on coleslaw. \$15.95

CHICKEN CORDON BLUE BURGER

Grilled chicken breast topped with smoked ham and cheese on a brioche bun with honey mustard sauce \$18.95

GREEN STUFF

House made dressing, garlic croutons, with crisp romaine and fresh grated Parmesan cheese. \$12 Add blackened chicken. \$9.95

Add shrimp. \$11

PICKLED BEET AND GOAT CHEESE SALAD

Marinated beets with goat cheese crumble, sweet onion and citrus infused dressing, with local greens, accompanied with assorted dried fruits and seeds. \$13.95

CAJUN SALMON SALAD

Crisp romaine with organic mixed greens, tossed with strawberry balsamic dressing, finished with chipotle aioli and crispy onions \$24.95

TACO SALAD

Spicy beef, cheese, salsa, tortilla chips, crisp lettuce, topped with sour cream; served in a tortilla bowl. \$16.95 Add guacamole. \$2

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DINNER MENU

SCHNITZELS

Served with daily potato and braised red cabbage

MUSHROOM SCHNITZEL Mushroom cream sauce. \$20.95

SCHNITZEL PARMESAN

Topped with tomato sauce, capers and cheese. \$22

CORDON BLEU SCHNITZEL

Topped with smoked ham, cheese, and truffle cheese sauce. \$24.95

NEPTUNE SCHNITZEL
Topped with garlic shrimp and
truffle cheese sauce \$25.95

GUT BUSTIN' PASTA

GOLD MINER MAC AND CHEESE
You don't have to look for the cheese in this dish!
House pasta. Served with caesar salad \$19.95

Bacon and chive. \$4 Mushroom and onion. \$4 Smoked ham. \$4 Garlic shrimp. \$8

SPAGHETTI WESTERN SERVED WITH CAESAR SALAD

SEAFOOD PASTA BOWL

Scallops, prawns, shrimp, mussels, in garlic alfredo cream sauce \$28.99

MEAT SAUCE .

Meat and Sauce, lots of it.\$ 23.95

PEPPERCORN CHICKEN.

Peppers, onion and mushrooms with a creamy peppercorn sauce \$26.95

VEGETARIAN

Creamy tomato Indian spiced, with vegetables. \$18.95

GARLIC SHRIMP ALFRED 0. \$26.95

CARBONARA (not the real carbonara just better) Smoked ham, bacon, peas and creamy cheese sauce. \$ 24.95

RICE BOWLS

CHICKEN AND SHRIMP CREOLE Sautéed onions, mushrooms, peppers and cajun spice in a tomato coulis on a bed of rice. \$22.95

CAJUN WILD BC SALMON
Vegetables on a bed of rice, topped with pico de gallo, and drizzled with balsamic drizzle. \$24.95

ASIAN CHICKEN

Sautéed vegetables and chicken, glazed with our fresh made Korean glaze on rice, topped with cashews and crispy noodles. \$22.95

Assorted vegetables, finished with butter chicken sauce (no chicken), glazed with cream, on a bed of jasmine rice, and topped with our freshly made crispy noodles. \$18.95

COCONUT CURRY CRISPY PORK

Sautéed vegetables, coconut curry cream sauce. \$20.99

FINGER LICKIN'

All ribs served with baked beans, braised cabbage, and choice of: daily potato, rice, or fries.

RIBS AND GARLIC SHRIMP

Tender baked ribs with Pacific shrimp in a tomato cream sauce. \$27.95

RIBS AND MUSHROOM SCHNITZEL

Classic schnitzel topped with mushroom sauce. \$27.95

BROKEN WHISKY RIBS

Finger licking tender ribs, based with our Kentucky barbecue glaze. \$27.95

RIBS AND WINGS

BBQ ribs with choice of hot, Asian, salt and pepper, or barbecue wings. \$27.95

BIBS AND FINGERS

BBQ ribs with crispy chicken fingers with a choice of plum, chipotle or ranch. \$27.95

GOOD EATIN'

WEST COAST FISH AND CHIPS

Two-piece hand cut cod filet with tartar sauce and coleslaw. \$18.95

HAZELNUT CRUSTED SALMON

Wild BC Salmon with a gluten free crust on a tarragon shallot, cream sauce, choice of rice or potatoes with vegetables. \$27.95

BACON WRAPPED NEW YORK STEAK

8 oz CC New York Steak topped with garlic prawns and cowboy butter \$39.99

GG'S BUTTER CHICKEN

With rice and naan bread. \$16.95

CHEESY PHILLY BEEF SANDWICH

Slow roast beef with sauteed peppers and onions smothered with cheese served on a toasted panini roll. \$19.50

NEW ORLEANS SEAFOOD BOWL

Prawns, Salmon, Cod, Mussels, Scallops and Calamari. Slow braised in a Creole broth seved with rice and vegetables. With garlic breadsticks \$29.99

DRUNKEN SALOON CHICKEN AND SHRIMP

Basted with brandy,bacon garlic cream sauce \$25.95

PEPPERCORN STEAK

10 oz CC New York Steak Finished with our brandy peppercorn sauce. \$39.99

KIDS' MENU 10 and under

SPAGHETTI \$9, MAC AND CHEESE \$9 HOT DOG AND FRIES \$9 CHICKEN FINGERS AND FRIES \$9

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