

June is Beef Month in #YQR

Cocktails

#CowboyCaesar • \$8

Saskatchewan's Greatest Cocktail!
Last Mountain Dill Pickle Vodka, 'Burnt Canoe'
Steak Spice rimmer, Clamato,
House-Smoked Quill Creek
Canadian Beef Jerky Garnish

Appetizers

Korean Ribs • \$14

'Moose of Mumbai' Indian Seasoned Korean
Canadian Beef Ribs with Last Mountain Spice Rum
Drizzle and Kimchi

Beef Tapa of the Day

Ask your server

Mains

Slow Smoked NY • \$34

'Rusty Sled' Rubbed Slow Smoked Canadian Beef
New York Steak with Cauliflower Gnocchi with
Last Mountain Whisky Reduction

Grilled Ribeye • \$36

Grilled Canadian Beef Ribeye with Last Mountain
Cherry Whisky butter and 'Flaming Toque' Smoky
Salsa Criola, Parsnip Mash and Balsamic
Reduction

Lunchtime Steak Sandwich • \$18

Grilled Canadian Beef Ribeye Sandwich with Last
Mountain Cherry Whisky butter and 'Flaming
Toque' Smoky Salsa Criola on Naan Bread
with Salad or Fries



**Turn Me
Over to Win!**