

June is Beef Month in #YQR

Cocktails

#CowboyCaesar • \$8

Saskatchewan's Greatest Cocktail!
Last Mountain Dill Pickle Vodka,
Worchestershire sauce, lime juice,
'Burnt Canoe' Steak Spice rimmer,
Canadian Beef Short Rib garnish

Mary Michelada • \$8

Roots' own version with Last Mountain Whisky,
Maggi, Valentina Hot Sauce, Veggie Juice,
Beef Stock, 'Burnt Canoe' Steak Spice rimmer,
Canadian Beef Jerky Garnish

Appetizers

Beef Skewers • \$15

Last Mountain Vodka marinated Canadian Beef
Tenderloin Tips, seasoned with 'Burnt Canoe'
Steak Spice and Chimichurri sauce.
Served on a bed of Cabbage Slaw

Beef Short Rib Sliders • \$16

Braised Canadian Beef Chuck, Caramelized Onion,
Wild Mushrooms, 'Rusty Sled' All-Canadian
Seasoning, Last Mountain Whisky Demi-Glace

Mains

Artisan Beef Salad • \$19

Last Mountain Vodka marinated Canadian Beef
New York Strip Loin seasoned with
'Rusty Sled' All-Canadian Seasoning.
Artisan Tuscan greens, Herbed Vinaigrette, Grape
Tomatoes, Cucumber, Red Onion, Carrots

Philly Cheese Steak • \$18

Thinly sliced Canadian Beef Prime Rib marinated
with 'Burnt Canoe' Steak Spice, Caramelized
Onions, Mushrooms, Peppers, topped with Swiss
Cheese, Last Mountain Whisky Spiked BBQ Sauce.
Served with 'Rusty Sled' Seasoned Fries



**Turn Me
Over to Win!**