

June is Beef Month in #YQR

Cocktails

#CowboyCaesar • \$10

Saskatchewan's Greatest Cocktail!
Last Mountain Dill Pickle Vodka, Clamato, 'Burnt
Canoe' Steak Spice rimmer, Tabasco,
Worcestershire Sauce,
Canadian Beef Jerky Garnish

Ojo Rojo • \$12

Last Mountain Vodka, Worcestershire Sauce,
Lime, Cervesa, Calamato,
Grilled Canadian Beef Skewer Garnish

Appetizers

Cajun & Vodka Cured Beef Carpaccio • \$18

'Twisted Snowshoe' Cajun Spice and Last
Mountain Vodka Cured
Canadian Beef Tenderloin with Grainy Dijon,
'Twisted Snowshoe' Cajun Spice Aioli,
Pickled Onions, Crostini

Mains

16 oz 'Burnt Canoe' Prime Rib • \$40

Slow cooked AAA Canadian Beef Prime Rib
crusted with Mustard, Herbs &
'Burnt Canoe' Steak Spice. Last Mountain Whisky
Jus, Herb Butter and Horseradish.

Braised Beef Short Ribs • \$29

Canadian Beef Short Ribs braised with Hoisin
Siracha Sauce, Kimchi, Fried Egg,
Broccoli Sprouts, Toasted Peanut.



**Turn Me
Over to Win!**