

# FREEPORT

## FOOD & DRINK

### TAPAS

#### Mini Tacos

**Speedy Gonzales** - Three mini tacos filled with slow roasted adobo beef, spicy Pico de Gallo, shredded green cabbage, & crispy tricolor tortilla strips. \$11.95

**Chicken Little** - Three grilled flour tortillas stuffed with spiced chicken, fresh guacamole, roasted tomato salsa, and crispy corn tortilla strips. \$11.95

**Finding Nemo** - Citrus marinated haddock breaded with corn flour, creamy coleslaw, and crispy julienne potatoes on three mini flour tortillas. \$12.95

**Nacho Libre** - Hand cut tri-colour nachos topped with fresh tomatoes, peppers, green onions, fresh jalapeños and shredded cheddar cheese. Served with sour cream & fresh roasted tomato salsa. \$16.95

*Add guacamole for \$3.95*

*Add Adobo beef or chicken carnitas for \$3.95*

**Peruvian Seafood Ceviche** - Calamari, black tiger prawns, octopus and scallops marinated in lime, chilli, cilantro and Spanish red onions. Served on a bed of crispy green leaf lettuce with sliced sweet potato. \$15.95

**Brazilian Wings** - 1 lb of plump, juicy Brazilian chicken wings tossed in your choice of sauce. Served with veggie sticks, ranch dressing and fresh fried potato chips. \$14.95  
(BBQ, Buffalo, Lemon Pepper, Honey Garlic, S&P)

### FLAT BREADS

**Caprese** - Vine ripe tomato, fresh basil and baby bocconcini drizzled with an aged balsamic reduction. \$13.95

**BBQ Chicken** - Sliced chicken breast, sweet red onions and mixed peppers. Drizzled with our smoky barbeque sauce and topped with shredded marble cheese. \$14.95

### SALADS

**Et tu, Brute?** - Garlic and citrus Caesar dressing tossed with crunchy romaine, herb croutons and crispy Maplewood smoked bacon. Garnished with shredded Parmesan and fresh lemon wedge. Served with toasted garlic Focaccia. \$12.95

**What a Pear!** - Grilled Anjou pear with Canadian maple syrup candied walnuts, and aged Applewood smoked cheddar on a bed of artisanal baby greens. Drizzled with house made white balsamic and raspberry vinaigrette. \$14.95

**Popeye and Olive Oil** - Crispy smoked bacon, white button mushrooms, sweet red onions, hardboiled egg and roasted sundried Toscano tomatoes served on a bed of baby spinach with house made apple balsamic vinaigrette. \$14.95

### SIDES

French Fries	\$3.95	Chicken Breast	\$4.45
Sweet Potato Fries	\$4.95	Steamed Veggies	\$4.95
Gravy	\$2.95	Side Caesar Salad	\$4.95
Side Starch of the Day	\$4.95	Soup of the Day	\$4.95
Side Salad	\$4.95	Seafood Skewer	\$6.95
Garlic Bread	\$2.95		

### BEVERAGES

Soft Drinks	\$3.00	Tea	\$2.50
Coffee	\$3.00	Juice	\$3.00
Milk	\$2.50		

### BURGERS AND SANDWICHES

*Comes with choice of French fries, coleslaw, soup or salad. Substitute sweet potato fries for \$2.45*

**Regular Joe** - A grilled 6oz. Alberta beef prime rib patty topped with Cheddar Cheese. Served with mayo, ripe tomato, crisp lettuce, sweet onions and dill pickle on a toasted double sesame kaiser bun. \$14.95

*Substitute veggie patty for beef at no additional cost.*

**Big Daddy** - This 6oz. Alberta beef prime rib burger is packed with a fried egg, Havarti Cheese, crispy haystack potatoes and Kalamata mayo. Served with ripe tomato, crisp lettuce, red onions, and dill pickle on a toasted Brioche bun. \$16.95

*Substitute veggie patty for beef at no additional cost.*

**The Artisan** - A toasted potato rosemary bun with herb marinated chicken breast, smoked bacon, creamy Havarti cheese, and roasted red bell pepper mayo. Comes with ripe tomato and crisp lettuce. \$15.95

**The Strip** - 7oz. AAA Alberta Striploin, char grilled and stacked on toasted herb Focaccia bread. Topped with juicy mushrooms sautéed in Café de Paris compound butter. \$23.95

### MAIN EVENTS *Served from 5pm to 10pm*

**10oz. New York Striploin Steak** - Hand-cut Alberta Prime New York Striploin, seasoned and grilled to perfection and finished with herbed compound butter. Served with choice of starch and chef's choice of vegetables. \$31.95

**Pork Loin Steak A L'Orange** - 8oz. pan-seared pork steak dressed with a cranberry orange gastrique sauce. Served with choice of starch and chef's choice of vegetables. \$19.95

**Blackened Salmon Fillet** - 7oz. Pacific salmon fillet with blackened premium spices and finished with a fresh jalapeño cream sauce. Served with choice of starch and chef's choice of vegetables. \$25.95

**Mumbai Seafood Fettuccini** - Pan seared black tiger prawns and sea scallops tossed with fettuccini noodles and drenched in a velvety curry cream sauce. Served with garlic naan bread. \$18.95

**Alfredo Chicken Penne** - Free range, herb marinated chicken breast, white button mushrooms, and julienne onions with Penne pasta in a garlicky Alfredo sauce and served with herb garlic bread. \$18.95

### KIDS MENU

**All kids menu items come with a choice of side, kid size drink and dessert for \$7.95**

SIDES	DRINKS	DESSERT
Fries	Milk	Vanilla
Steamed Veggies	Chocolate Milk	Ice Cream
Salad/Caesar Salad	Apple Juice	
Veggie Sticks	Orange Juice	
Garlic Bread	Pop	

**Kid's Pasta** - Penne noodles served with marinara or alfredo sauce.

**Kid's Flatbread Pizza** - Cheese flatbread pizza.

**Chicken Tenders** - Chicken fingers and plum sauce for dipping.