

BREAD
FAMOUS
GARLIC CHEESE BREAD
\$8 {ADD BACON \$2}

SOUP N' SALAD

FRENCH ONION SOUP roasted bone marrow, gruyère cheese, onion broth, shallot jam \$15

WEDGE SALAD blue cheese, crispy pork belly, red onion, ranch dressing \$16

ARUGULA AND PEAR almonds, tomatoes, red onion, lemon vinaigrette \$15

HARVEST CAPRESE roasted carrots, beets, fresh mozzarella, basil dressing, balsamic \$15

TABLE SIDE
CAESAR SALAD
romaine, croutons, bacon, parmesan,
caper AND anchovy dressing \$17
ADD WHITE ANCHOVIES \$3 PP

RAW AND COLD

STEAK TARTARE w/ smoked bone marrow, gherkins, poached egg yolk, mint gremolata, potato chips, grilled bread \$19

ALBERTA BEEF CARPACCIO chef's pickled mushrooms, parm, olive oil, mustard seed, crostinis \$19

FRESH OYSTERS mignonette, lemon 6 for \$18

MEAT AND CHEESE

MEAT & CHEESE BOARD wagyu beef jerky, salami, duck rilette, cured salmon, soft brie, blue cheese, chèvre, smokey onion relish, fruit chutney, olives, crackers, grilled bread \$32

SMALL SHARING PLATES

ESCARGOT roasted garlic butter, mushrooms, bread crumbs \$17

PRAWN & PORK BELLY garlic butter, tomato & fennel broth, arugula \$17

WAGYU DUMPLINGS {5} (shumai stlye) shrimp, beef, pine nuts, sake demi glaze \$16

FONTINA FRITTI pine nut basil pesto, tomato jam \$16

OYSTERS ROCKEFELLER {4} chimichurri sauce, spinach, cream, shallots, bread crumbs \$16

CRAB CAKE fennel slaw, lime tartar sauce \$17

SMOKED SALMON PASTRAMI cream cheese, pickled onions, capers \$17

À LA CARTE

OUR STEAKS ARE GRILLED OVER HARDWOOD AND MESQUITE,
THEN FINISHED UNDER AN 1800 DEGREE BROILER AND BASTED IN BUTTER

STEAKS

HAND SELECT ALBERTA
PRIME NEW YORK STEAK 12 OZ \$48

'THE DUKE' BEEF TENDERLOIN 8 OZ \$48

BENCHMARK FARMS' 'NATURAL' ANGUS
RIBEYE 12 OZ, aged 28 days \$52

TOP GRASS ALBERTA BEEF RANCH
TENDERLOIN 8 OZ, aged 28 days \$51

ALBERTA RAISED WAGYU {BRANT LAKE}
MILLIONAIRE CUT BONE-IN STRIPLOIN 18 OZ \$71

BONE-IN RIBEYE 20 OZ \$73

IN-HOUSE DRY AGED SPECIAL
ALBERTA PRIME OF THE DAY MP

HOUSE DAILY COWBOY CUT
CHOOSE 2 SIDES & 1 SAUCE MP

SIDES TO SHARE

VEG
BROCCOLINI almonds, brown butter \$8
GARDEN heritage tomatoes, arugula, red onion, cucumber \$8

CREAMED SPINACH with egg \$8

CORN CRÈME BRÛLÉE raw sugar, rosemary \$8

CHEF'S MUSHROOMS shallots, lemon \$8

BABY CARROTS honey, garlic, thyme \$8

ROASTED BEETS mascarpone, pistachio \$8

FRIED ONIONS chili mayo, shaved parmesan \$8

STARCH
MASH gruyère cheese, potato chips \$8

POTATO GRATIN rosemary, garlic, parmesan \$8

HOLY CHUCK'S BAKED POTATO bacon, broccoli,
cheddar sauce, sour cream \$8

GARLIC AND THYME FRIES horseradish aioli \$8

MAC N' CHEESE CROQUETTES prosciutto, mushroom,
truffle cream sauce \$8

BUFFALO POTATOES ranch, blue cheese, hot sauce \$8

ENHANCERS

CHUCK'S STEAK SAUCE
BEARNAISE, BEEF JUS, CHIMICHURRI, COWBOY BUTTER,
PEPPERCORN SAUCE, SMOKED BLUE CHEESE
\$6

CHUCK'S HOUSE SPECIALS


GRILLED ALBERTA PRIME RIB 10 OZ \$42
CHUCK'S baked potato, veg, horseradish and jus
WHILE IT LASTS! {ADD \$4/OZ}

WAGYU (AB), PRIME (AB) AND GRASS FED (AB)
thyme fries, brocolini, grilled lemon
(3 OZ OF EACH) \$65

LUNCH FOR DINNER

GRILLED PRAWNS & KALE SALAD poached egg, panko bread
crumbs, red onions, pickled carrots, sesame dressing \$24

CHICKEN RIGATONI tomatoes, spinach, basil pesto, parm,
house bread crumbs, chili \$23

FIRE GRILLED ROMAINE HEARTS stewed chickpeas and
charred artichokes, crushed broxburn tomatoes, fresh herbs,
preserved lemon dressing, vegan cashew smoked cheddar \$24 

STAMPEDE BEEF SANDWICH demi, arugula, blue cheese
truffle mayo AND thyme fries \$19

CHUCK'S DOUBLE CHEESEBURGER housemade burger bun,
bacon & red onion relish, cheddar, pickle, horseradish sauce,
garlic AND thyme fries \$19 ADD BURGER PATTY \$6

RANCH STYLE DINNERS

CEDAR PLANK SALMON white beans & kale, wild boar belly,
onion marmalade \$33

WAGYU BBQ BEEF RIBS potato salad, veg, bbq sauce \$39

CONFIT DUCK LEGS dauphinoise potatoes, broccolini,
cranberry & orange sauce \$38

BACON WRAPPED TENDERLOIN topped with mushroom gratin,
beef fat mashed potatoes, veg, demi glaze \$44

STEAK FRITES 8 OZ blackened prawns, roasted garlic butter,
fries, peppercorn jus \$36

RANCHER'S BEEF BOURGUIGNON alberta beef tenderloin tips,
bacon, pearl onions, mushrooms, soft potato gnocchi, onion rings
\$29

