

BREAD  
FAMOUS  
GARLIC CHEESE BREAD  
\$11 {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, red onion, beet carpaccio, lemon vinaigrette \$15

GRILLED ROMAINE SALAD wagyu bacon, beef fat croutons, green goddess dressing \$16

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, bresaola, devils on horseback, duck rilette, cured salmon, soft brie, blue cheese, chèvre, 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 style) shrimp, beef, pine nuts, sake demi glaze \$16

FONTINA CHEESE panko crusted, pine nut basil pesto, tomato jam \$16

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

CRAB CAKE roasted garlic puree, peashoot slaw, citrus dressing, chili oil \$17

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

PINE HAVEN RANCH SHORTRIBS korean bbq sauce, soya pickled cucumber, chili dipping sauce \$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  
STRIPLOIN 12 OZ, aged 28 days \$56

RIBEYE 16 OZ, aged 28 days \$65

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

ALBERTA RAISED WAGYU {BRANT LAKE}  
MILLIONAIRE CUT BONE-IN STRIPLOIN 20 OZ \$77

BONE-IN RIBEYE 22 OZ \$81

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

BRUSSELS SPROUTS 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}

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

RANCH STYLE DINNERS

CEDAR PLANK SALMON beets, kale, baby potatoes, maple \$33

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

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

VEGAN GNOCCHI pesto, broccolini, cherry tomatoes, fried kale,  
roasted almonds, cashew cream \$24 **FM**

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

FAMILY STYLE PLATTERS

TASTE OF ALBERTA BEEF

WAGYU (AB), PRIME (AB) AND GRASS FED (AB)  
potato gratin, broccolini, jus  
(3 OZ OF EACH) \$65

CHATEAUBRIAND

alberta beef tenderloin, baby carrots, sautéed mushrooms, baby  
potatoes, veal jus, bearnaise sauce  
(14 OZ OF EACH) \$99

SURF AND RANCH PLATTER

beef filet, ny striploin, lobster, crab legs, shrimp, deep fried  
brussels sprouts, rocket salad, mashed potatoes  
\$MP

COWBOY TRAIL

wagyu beef ribs w/ pineapple bbq sauce,  
beef & fennel sausages,  
8 OZ grass fed striploin  
choice of 2 sides  
\$105

