

Castle Mountain's

BARNABY

STEAKHOUSE



Drinks



Beer

Locals

\$5.25

Pilsner

Kokanee

Canadian

Coors Light

Budweiser

Premium

\$5.75

Moosehead

Traditional

Grasshopper

Sleemans Honey

Sleemans Cream

Imported

\$6.25

Corona

Heineken

Stella

Guinness

Alexander Keiths

Wine

White

Fuzion Chenin Torontes

Jackson Triggs Chardonnay

Jackson Triggs Sauvignon Blanc

Cono Sur Viogner

Heartland Pinot Grigio

Glass

\$5.25

Bottle

\$16

\$19

\$19

\$24

\$32

Red

Fuzion Malbec Shiraz

Jackson Triggs Merlot

Jackson Triggs Cabernet Sauvignon

Cono Sur Organic Cab Carmenere

Heartland Shiraz

Glass

\$5.25

Bottle

\$16

\$19

\$19

\$24

\$32

Spirits

Rye, Gin, Vodka,

Rum, Scotch, Tequila

Bar Well \$5.25

Premium \$5.75 & up

Castle Size any drink
for just \$3

Ask your server for
your favourite liqueur

Cocktails

\$6.25

Caesar

Monkeys Lunch

Paralyzer

White Russian

Blue Hawaiian

Beverages

Pop \$2.00

Juice \$2.25

Coffee \$2.75

Tea \$2.75

O'Douls Amber
\$4.50

Appetizers

French Onion Soup \$9 A hearty traditional favourite topped with mozzarella cheese and served with toasty croutons.

Dry Ribs \$9 A new way to have one of your favourites. Beer battered baby back ribs in house spices and served with a sweet and sour pineapple sauce.

Duck Confit \$10 Tender duck drizzled with red wine reduction and served with a spring mix salad.

Spinach & Artichoke Dip \$13 Made with a blend of swiss, padanos & cream cheese and topped with a wedge of Brie. Something warm to share!

Prime Rib Nachos \$17 Try our twist on one of everyones favourites. Tri-coloured tortilla chips, shaved Alberta Prime Rib, monterey jack & cheddar cheese and house made guacamole & chipotle sour cream.

Soup of the Day \$8 Ask your server about our chef's fabulous creation for today.

House Salad \$6 served with your choice of house made balsamic or bumbleberry dressings.

Mains

Stew of the Day \$13 Ask your server what our chef has prepared for you today.

Pasta Feature \$14 Ask your server what our chef has put together tonight.

Striploin \$22 Grilled to perfection and topped with peppercorn sauce. Served with your choice of rice or chef's selection roast veggies.

Pork Loin \$18 Tender loin smothered in maple dijon mustard. Served with your choice of rice or chef's selection roast veggies.

Chicken Breast \$20 Delicious chicken breast stuffed with tender duck confit and topped with hunter sauce. Served with your choice of rice or chef's selection roast veggies.

Pan Seared Salmon \$21 Cooked to perfection then topped with chimichure for a zesty finish. Served with your choice of rice or chef's selection roast veggies.

Lasagne Florentine \$16 Plenty of fresh veggies blanketed in 2 delicious sauces. Served with a side caesar salad.

Add chimichure shrimp to any meal for just \$7!