

Ask your server about our lunch specials

SOUPS

Aspen's homemade soup of the day 4.50

Baked French onion soup

Our homemade French onion soup baked with three cheeses and served with grilled garlic toast. 6.50

SALADS

House salad

Fresh cut vegetables on top of mixed greens with your choice of dressings. sml 5.25 lrg 6.95

Classic Caesar salad

Fresh cut romaine hearts, with a roasted garlic dressing fresh asiago cheese, herb croûtons and a squeeze of lemon. Sml 5.95 lrg 7.95

Mediterranean salad

The classic Greek salad with chunks of tomato, mixed sweet peppers, red onions, black olives, all tossed in our homemade Greek dressing. Topped with feta and asiago cheese. sml 6.25 lrg 9.95

Asian salad

An array of fresh vegetables, and mandarin oranges tossed in a ginger sesame dressing and topped with crispy chow mien noodles. Sml 6.25 lrg 9.95

all salads served with garlic toast

BEVERAGES

coffee/tea 2.25

herb tea 2.75

juice sml 2.00 lrg 2.75

milk sml 2.00 lrg 2.75

fountain pop 2.75

EXTRAS

chicken 2.50

spicy beef 2.50

baby shrimp 3.50

gravy 1.25

cheese 2.50

bacon 2.50

salsa 2.50

sour cream 2.50

dipping sauce 2.50

guacamole 4.00

APPETIZERS

Greek ribs

Seasoned boneless ribs tossed in our Greek seasoning and served with tzatziki sauce. 9.95

Skinny dippers

Crisp golden potato wedges under melted cheese, bacon bits and green onion served with sour cream. 8.95

One pound of bone in ribs or chicken wings

Tossed in your choice of flavour; bbq, sweet chili, lemon pepper, honey garlic, sweet and sour, mild to suicide, salt and pepper, teriyaki, honey dill, plum or greek seasoning, 9.95

Chicken fingers

Five chicken fingers done till crispy and golden brown served with your choice of sauce. 9.95

Spring rolls

Six vegetable spring rolls served with your choice of sauce. 8.50

Hot poppers

Six breaded jalapeños stuffed with cream cheese 8.95

Garlic toast 3.95

Cheese toast 5.95

Fries 5.95

Sweet potato fries 6.95

Onion rings 6.50

Fried perogies with sour cream 5.50

Aspen appy platter

Starts with a pile of nachos. Then you add your choices of four items from the above appetizer menu. Serves 2-4 people. 24.95

Nachos supreme

Corn tortilla chips piled high then topped with hot peppers, tomatoes, green onion, bell peppers, olives and a three cheese blend. Served with a fire roasted salsa and sour cream. 10.95

Add chicken, spicy beef, or extra cheese for 3.50

MAIN FARES

all come with choice of fries, coleslaw or house salad.

Substitute Ceasar salad 2.95

Prime rib burger

An 8oz prime rib burger brushed with our in house BBQ sauce topped with fried onions, mushrooms, bacon and cheddar cheese. On a grilled kaiser bun with relish, mayo, lettuce, tomato and pickle. 10.95

Cheeseburger

An 8oz prime rib burger brushed with our BBQ sauce topped with fried onion and swiss cheese. On a grilled kaiser with relish, mayo, lettuce, tomato and pickle. 8.95

Bison burger

An 8 oz bison burger brushed with our BBQ sauce. Served on a grilled kaiser with relish, mayo, lettuce and tomato. 11.95

Grilled chicken burger

A broiled chicken breast on a grilled kaiser, with lettuce tomato and mayo. 8.95

Sand- wedge

The classic toasted Denver. eggs, sweet peppers, ham, green onions and cheese. 7.50

Grilled cheese sandwich 6.95
add ham or bacon 2.50

BBQ pulled pork sandwich

Tender and tasty pulled pork with just the right amount of sauce. Served on a grilled ciabatta with swiss cheese. 10.95

Beef dip

Slow roasted beef, shaved paper thin, piled on a grilled ciabatta, topped with swiss and cheddar cheese and served with a tasty, thick au jus 9.95

Southwest Quesadilla

Your choice of chicken or spicy beef. With tomato, sweet peppers, green onion, cheese and picante. Grilled in a whole wheat tortilla. 9.95

Turkey club

Cheese, lettuce, bacon, turkey, ranch sauce, in a roma red tortilla. 9.95

B.L.T.

The classic toasted bacon, lettuce and tomato sandwich. 8.95

Club house

With a grilled chicken breast, ham, bacon, lettuce, tomato mayo, cheddar and swiss cheese, with our own twist, cranberry cream cheese. 10.95

Stir fry

An array of fresh veggies sautéed in a black bean-teriyaki sauce served on a bed of rice, then topped with chow mien noodles. 9.95

add shrimp 3.50

add chicken 3.50

Buffalo chicken wrap

With our in house buffalo sauce to compliment the wrap with chicken, bacon, tomato, lettuce, green onions and cheese. 9.95

Sante Fe steak sandwich

An 8oz Sante Fe cut steak from the petite fillet with our bbq sauce brushed on, and served on a grilled ciabatta. 12.95

The rib eye steak

A 10 oz rib eye on a grilled ciabatta, touched with bbq sauce and a load of mushrooms as your vegetable. 16.95

Aspen's surf and spuds

An extra large piece of traditional haddock done till golden brown, served with coleslaw and tar-tar sauce. 10.95

EN TREES

choice of rice or chef's potato of the day.

SALADS AND STARTERS

Steak and blue cheese salad

Sirloin steak broiled to your liking, set on romaine hearts with crumbles of blue cheese and a Roquefort dressing, served with herbed toast points. 10.95

Grilled chicken and strawberry salad

A grilled chicken breast on mixed greens, strawberries, mandarin oranges, kiwi, pecans, red onion and feta, served with a raspberry vinaigrette dressing. 10.95

Prawn and lobster bisque

with herbed toast points 6.95

Tiger prawns

Six large tiger prawns sautéed in a white wine Provençal sauce, topped with asiago, served with herbed toast points. 10.95

'Bowl of mussels

A pound of mussels steamed in white wine and Pernod with a touch of anise, roasted red pepper, served with toast points. 14.95

Bruschetta

The classic anti-pasta made in house with fresh herbs and veggies and served on a tasty herbed flat bread. 8.95

Cold plate for 2

Mesquite cured salmon, smoked port pate, capocolli ham wrapped around ricotta cheese, smoked trout. With a roasted red pepper humus and a smoky spinach cheese dip and toast points. 15.95

Pulled pork pizza

Smoked pulled pork baked on flat bread with apples, spinach, seasoning and ricotta and asiago cheese 10.95

Stuffed portabella

A baked portabella mushroom cap stuffed with asparagus wrapped in pancetta, topped with feta and a drizzle of a roasted red pepper pesto 8.95

Veal hunter Marsala

Two milk fed veal cutlets seasoned and done in a traditional hunter sauce with marsala wine. 21.95

Lamb chops

Four large lamb chops coated with the traditional herbs and seasonings and broiled to your liking. Flavoured with a balsamic port redux. 24.95

Baked pacific salmon

An 8oz fletch of pacific salmon. Broiled then topped with a rich burre' blanc caper sauce. 21.95

Chicken Picasso

Breaded chicken breast stuffed with Gouda, asparagus, spinach and served on a rich pancetta caper sauce. 21.95

Bison rib eye

A 10oz rib eye slightly seasoned and served to your liking 26.95

Chicken ballanaise florentine

Chicken breast wrapped around lobster tail with a spinach and portabella mushroom duexelle and a fresh herb ricotta 25.95

Pickarel in a rice papette

Pickarel fillet baked in a rice paper noodle wrapper with a keyed white wine lime dill burre. 24.95

Steak neptune

Tiger prawns, asparagus and hollandaise sauce on an 8 oz rib eye steak broiled to your liking. 24.95

Slow cooked maple ribs

A full rack of baby back ribs cooked so slow the meat falls from the bone. 23.95