

The
WAYPOINT
 RESTAURANT & BAR

49°54'44"N ◀ 116°54'18"W

STARTERS/SHAREABLES

SOUP DU JOUR	8
Add Garlic Toast	2
STEAMED MUSSELS	29
White Wine, Garlic Cream Sauce, Sun-dried Tomato, Focaccia Toast	
CALAMARI	20
Red Peppers, Onion, Parsley, Tzatziki	
WINGS	18
Chilli Soy Marinated Whole Wings	
Choice of Dipping Sauce: Hot, Honey Garlic, Mango Habanero	
Dry Rubs - Salt/Pepper, Cajun or Lemon Pepper	
NACHOS FOR TWO	23
Corn Chips, Cheese, Tomato, Fresh Jalapeño, Olives, Green Onion, Sour Cream, Salsa	
Add Chicken or Beef or Bacon	5
Add Guacamole	5
CAULIFLOWER WINGS V	16
Ginger Chilli Dusted and Fried	

SALADS

ADD GRILLED CHICKEN, SALMON, 6 OZ. STEAK OR
 GARLIC PRAWNS \$7

MIXED GREENS V/G

Sunflower Seeds, Dried Cranberries,
 Onion, Shredded Beets, Tomato,
 Honey Lime Dressing

Starter	8
Entree	17

CAESAR SALAD 19

House Made Dressing, Pancetta,
 Grana Padano, Crispy Capers, Herb
 Croutons

Starter	9
Entree	19

STEAK SALAD 27

6 oz. AAA Striploin, Blue Cheese,
 Tomato, Cucumber, Crispy Fried Onions,
 Soy Lime Vinaigrette

SIDES

French Fries (G option available)	8
Yam Fries	9
Onion Rings	9
Poutine (Add Bacon 2.50)	12

V=VEGETARIAN
 G=GLUTEN FREE

HANDHELDS

SERVED WITH FRENCH FRIES, SOUP OR MIXED GREENS. SUBSTITUTE CAESAR SALAD OR YAM FRIES \$3. POUTINE OR ONION RINGS \$4. ADD GRAVY \$3. ADD BEEF PATTY \$5

WE PROUDLY PREPARE ALL OF OUR BEEF PATTIES WITH GROUND CHUCK FROM ERIC'S MEAT MARKET

KASLO BURGER	18
Choice of 6 oz. House Made Grilled Beef Patty or Grilled Chicken Garlic Aioli, Iceberg Lettuce, Tomato, Onion, Pickle, Brioche Bun	
Add Bacon Cheddar	4
Add Mushroom Swiss	4
JARDINE BURGER V	19
Mushroom Quinoa Patty, Jalapeño Relish, Lettuce, Tomato, Pickle, Brioche Bun	
MANGO CHICKEN PANINI	18
Thick Cut French Bread, Gouda Cheese, Cilantro Chilli Butter, Mango Chutney	
SLOW ROASTED BEEF DIP	19
Swiss Cheese, Rosemary Focaccia, Au Jus	
OPEN-FACE STEAK SANDWICH	27
6 oz. AAA NY Striploin, Sautéed Mushrooms, Garlic, Crispy Onions, French Slice with Garlic Butter	

MAINS

CHICKEN BACON FETTUCCHINI ALFREDO	25
Chicken Breast, Bacon, Garlic, Cream, White Wine and Gran Padano	
HONEY CREAM CARROT ALFREDO V	22
Carrot, Honey, Chili Flakes, Garlic, Mushrooms, Gran Pandano	
FISH AND CHIPS	1 piece 17
Beer Battered Haddock, Coleslaw, Tartar Sauce, French Fries	2 piece 23
BUTTER CHICKEN	25
Mild Curry Sauce with Chicken, Basmati Rice, Fresh Tomato, Cilantro, Naan Bread	
AAA 8 OZ NEW YORK STEAK	33
Herb Roasted Fingerling Potatoes, Broccolini, Braised Cabbage	
PAN SEARED SOCKEYE SALMON	31
Lemon Faro, Broccolini, Roasted Cauliflower, Romesco Sauce	