

The
WAYPOINT
RESTAURANT & BAR

49°54'44"N 116°54'18"W

STARTERS

SOUP DU JOUR 9
Add garlic toast 2.50

WAYPOINT WINGS (1 lb.) 18
Choice of hot, Korean BBQ, S&P, honey garlic, Sriracha honey mustard, jerk BBQ, lemon pepper or honey hot
Add ranch or blue cheese dip 1.50

JERK CAULIFLOWER "WINGS" 17
Cilantro crema & plantain chips

PRAWN & *AHI TUNA CEVICHE 21
Leche de tigre, avocado, cucumber, chili, radish, pickled red onions, cilantro & corn chips

CALAMARI & SHISHITO PEPPERS 20
Crosshatch cut squid tubes, scallions, Tajin & garlic dill dip

TOTOPOS & CHILI CON QUESO 20
Chili lime salted corn chips, chili con queso, green onions, sour cream & pico

AVOCADO & WHITE BEAN HUMMUS 17
Confit garlic, sun-dried cherry tomatoes, extra virgin olive oil, pistachios & toasted Bianca roll

SALADS & BOWLS

Add to any salad - 5 oz. chicken breast \$7 /
6 oz. sirloin \$10 / 4 oz. king salmon \$10 /
5 garlic prawns \$7 / 4oz seared rare *ahi tuna \$8

CAESAR SALAD 10 / 19
Romaine hearts, grana padano, house-made croutons, lemon, classic anchovy dressing

HOTEL SALAD 10 / 19
Mixed greens, pickled beets, spiced pumpkin seeds, shaved carrots, radishes, grape tomatoes & maple mustard vinaigrette

LAKEFRONT SALAD 21
Kale, mixed greens, roasted peppers, goat cheese, pumpkin seed gremolata, pickled red onions, radishes, maple mustard vinaigrette & cilantro crema drizzle

TUNA POKE BOWL 28
*Ahi tuna, coconut rice, edamame, poke sauce, pickled peaches, cucumber, radish, corn, avocado & Sriracha aioli

SMALL PLATES

Yam Fries, garlic aioli 8 / 14

Parm Onion Rings, garlic dill dip 8 / 14

Truffle Parm Fries, garlic aioli 8 / 14

French Fries, ketchup 7 / 12

Dirty Chips, house fried chips, cajun spice, pickled red onions & Fresno peppers, cilantro crema 8 / 14

Poutine, beef gravy & cheese curds 9 / 16

Please let your server know about any dietary needs
Ask us about our vegan, vegetarian & gluten free options

*Ocean Wise

HANDHELDS

All handhelds served with your choice of FRIES, SOUP, OR MIXED GREENS

Gluten free bun - \$4	Bacon - \$3
Mushrooms - \$2	Swiss or cheddar - \$2
Gravy - \$3	Poutine - \$5
O-Rings - \$3	Yam fries - \$3
Caesar salad - \$3	Parm O-Rings - \$4
Truffle fries - \$2	Dirty Chips - \$4

"UP THE LAKER" BURGER 23

Locally ground elk & grass-fed chuck, smoked paprika aioli, smoked cheddar, bacon onion jam, onion strings, butter lettuce, tomato, pickle & red onions

THE JARDINE 20

Seasonal mushroom quinoa patty, Bianca roll, vegan aioli, lettuce, tomato, onion & jalapeño relish

WAYPOINT CLASSIC BURGER 21

Local grass-fed ground chuck patty, butter lettuce, tomato, red onion, pickle & garlic aioli

CHICKEN & PEACH PANINI 21

Sourdough, roasted chicken breast, BC pickled peaches, arugula, brie, roasted garlic aioli & balsamic reduction

CLASSIC BEEF DIP 23

Slow-roasted beef, swiss cheese, onion strings, Bianca roll, garlic aioli & au jus

"DIRTY" BIRD BURGER 22

Korean fried chicken breast, pickled daikon radish, Korean BBQ sauce, tomato & creamy slaw

*AHI TUNA CLUB 26

Seared *ahi tuna, applewood smoked bacon, smashed avocado salsa, Sriracha aioli, butter lettuce & tomato

Note: tuna served rare

ENTREES

FISH & CHIPS

Beer battered haddock or halibut, coleslaw, tartar sauce, lemon wedge & fries

Haddock 1 pc. 19 / 2 pc. 24

Halibut 1 pc. 26 / 2 pc. 33

CHICKEN FINGERS 19

Chicken tenders, fries & Sriracha honey mustard

POMODORI SECCHI SOTT'OLIO 25

RADIATORI
Sun-dried cherry tomatoes, roasted garlic, arugula, wild mushrooms, chili, extra virgin olive oil, basil, mascarpone & garlic bread

CHICKEN CHORIZO 27

LINGUINE ALFREDO
Slow-roasted chicken breast, crispy chorizo, confit garlic, cream, brown butter, white wine, grana padano, served with garlic toast

JAGERSCHNITZEL 30

Breaded pork loin, broccolini, garlic mashed potatoes, mushroom gravy, & cider braised cabbage

WAYPOINT SWORDFISH CURRY 31

Mild tamarind cashew curry sauce, tomato, cilantro crema, coconut rice & garlic naan

STEAK & FRITES

Chimichurri rojo, truffle frites & garlic aioli

8 oz NY strip steak - \$32 6oz sirloin- \$26

WALLEYE 32

Pan-seared Canadian fresh water walleye, coconut rice, maple miso ale glaze, seasonal vegetables & cucumber kimchi

Parties of 8 or more will be charged 18% auto gratuity

*Ocean Wise