

The  
**WAYPOINT**  
 RESTAURANT & BAR

49°54'44"N ◀ 116°54'18"W

TO START

SOUP DU JOUR	8
Add 2 Pieces of Garlic Toast	4
<b>STARTER GREENS V/G</b>	8
Sunflower Seeds, Dried Cranberries, Onion, Shredded Beets, Tomato, Champagne Vinaigrette	
<b>STARTER CAESAR</b>	9
House Made Dressing, Pancetta, Grana Padano, Crispy Capers, Crostini	
<b>FOCACCIA BREAD V</b>	9
Fresh Herb Pepper Focaccia Bread. Whipped Butter	

SALADS AND BOWLS

ADD GRILLED CHICKEN OR SALMON, GARLIC  
 PRAWNS, CRISPY TOFU, OR AHI TUNA \$7

<b>MIXED GREENS V/GF</b>	17
Sunflower Seeds, Dried Cranberries, Onion, Shredded Beets, Tomato, Champagne Vinaigrette	
<b>CAESAR SALAD</b>	19
House Made Dressing, Pancetta, Grana Padano, Crispy Capers, Crostini	
<b>WINTER KALE &amp; QUINOA SALAD</b>	18
Roasted Squash, Apple, Carrot, Pumpkin Seeds, Apple Almond Vinaigrette <b>V/G</b>	
<b>CRISPY TOFU POKE BOWL V</b>	18
Pickled Ginger, Cucumber, Carrot, Mango, Wasabi, Sushi Rice, Avocado Togarashi, Nori, Soy Lime Dressing	

SHAREABLES

<b>TAPAS PLATTER V</b>	22
Curried Artichoke Spinach Dip, Nuts, Corn Chips, Roasted Beet Puree, House Made Focaccia, Radishes	
<b>STEAMED MUSSELS &amp; PRAWNS</b>	29
White Wine, Garlic Cream Sauce, Sun-dried Tomato, Focaccia Toast	
<b>TUNA STACK</b>	22
Ahi Tuna, Mango, Avocado, Sushi Rice, Spicy Mayo, Togarashi, Wonton Chips	
<b>WINGS</b>	18
Chilli Soy Marinated Whole Wings, Crispy Fried. Choice of Dipping sauce: Hot, Honey Garlic, Mango Habanero, Teriyaki	
<b>CALAMARI</b>	20
Red Peppers, Onion, Parsley, Tzatziki	
<b>NACHOS FOR TWO</b>	23
Corn Chips, Cheese, Bacon, Tomato, Fresh Jalapeño, Olives, Green Onion, Sour Cream, Salsa	
Add Chicken or Beef	5
Add Guacamole	5
<b>CAULIFLOWER WINGS V</b>	16
Ginger Chilli Dusted and Fried. Mango Habanero Chutney	
<b>3 CRISPY CHICKEN SLIDERS</b>	16
Buffalo Ranch, Citrus Slaw, Pickles	

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**V**=VEGETARIAN  
**G**=GLUTEN FREE

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

**STELLAR BURGER** 24

Bison Patty, Garlic Aioli, House Made Relish, Applewood Smoked Cheddar, Arugula, Hot House Tomato, Brioche Bun

**BACON, CHEDDAR BURGER** 22

Choice of Grilled Beef Patty or Grilled Chicken.  
Garlic Aioli, Bacon, Cheddar, Iceberg Lettuce, Tomato, Onion, Brioche Bun

**MANGO CHICKEN PANINI** 18

Thick Cut French Bread, Gouda Cheese, Cilantro Chilli Butter, Mango Chutney

**JARDINE BURGER v** 19

Mushroom Quinoa Patty, Jalapeño relish, Lettuce, Tomato, Brioche Bun

**SLOW ROASTED BEEF DIP** 19

Swiss Cheese, Rosemary Focaccia, Au Jus

**DAILY SANDWICH FEATURE**

Please ask your Server

## SIDES

Fries 8

Yam Fries, Garlic Aioli 9

Onion Rings 9

Poutine 12

## MAINS

**WILD BOAR RAGU** 28

Pappardelle Pasta, Mushrooms, Rich Tomato Sauce, Ricotta, Grana Padano

**PANCETTA, GOUDA STUFFED CHICKEN BREAST** 34

Panko Crusted, Garlic Cream Sauce, Wild Rice, Roasted Cauliflower and Broccolini

**8 OZ NEW YORK STEAK G** 33

Herb Roasted Fingerling Potatoes, Broccolini, Braised Cabbage

**FRESH MUSHROOM CRUSTED PORK TENDERLOIN G** 32

Yukon Potato Pave, Red Wine Dijon Cream Sauce, Braised Cabbage, Broccolini

**PAN SEARED SOCKEYE SALMON** 31

Lemon Faro, Broccolini, Roasted Cauliflower, Romesco Sauce

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE