

The
WAYPOINT
RESTAURANT & BAR

49°54'44"N ▲ 116°54'18"W

TO START

SOUP DU JOUR 8
Add Garlic Toast 2

CALAMARI 20
Red peppers, onions, parsley, tzatziki

WINGS 18
Marinated whole wings -
choice of hot, honey garlic, mango
habanero, salt & pepper, cajun or
lemon pepper

NACHOS FOR TWO **V** 23
Corn chips, cheese, tomatoes,
pickled jalapeños, olives,
green onions, sour cream, salsa

Add chicken, beef or bacon 5
Add guacamole 5

CAULIFLOWER WINGS **V** 16
Ginger chili, dusted and fried -
choice of hot, honey garlic or
mango habanero dipping sauce

DEEP FRIED PICKLES **V** 16
Breaded kosher dill pickles,
buttermilk ranch

BRUSSEL SPROUTS 18
Deep fried brussel sprouts,
grainy mustard aioli,
carolina vinegar, bacon bits

SIDES

French fries (**G** option available) 8
Yam fries 9
Onion rings 9
Poutine (add bacon \$2.50) 12

SALADS

ADD GRILLED CHICKEN, SALMON OR
GARLIC PRAWNS - \$7

ADD GRILLED STEAK - \$15

MIXED GREENS **G/V**
Sunflower seeds, dried cranberries,
onions, shredded beets, tomatoes,
honey lime dressing

Starter 8
Entree 17

CAESAR SALAD
Romaine lettuce, house made
dressing, pancetta, grana padano,
herb croutons

Starter 9
Entree 19

SPINACH SALAD **G/V**
Baby spinach, candied pecans,
shredded apple, pickled red onion,
dried cranberries, sweet dijon
dressing

Starter 12
Entree 20

STEAK SALAD **G** 27
6 oz. AAA striploin, goat cheese,
tomatoes, cucumbers, crispy fried onions,
arugula and mixed greens

HANDHELDS

SERVED WITH FRIES, SOUP OR MIXED GREENS

SUBSTITUTE CAESAR SALAD OR YAM FRIES - \$3

SUBSTITUTE POUTINE OR ONION RINGS - \$4

ADD GRAVY - \$3

ADD BEEF PATTY \$5

WE PROUDLY MAKE ALL OF OUR BURGER 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, mixed greens, tomato, onion, pickle, brioche bun

Add bacon & cheddar 4

Add mushroom & swiss 4

JARDINE BURGER **V** 19

Mushroom quinoa patty, jalapeño relish, mixed greens, tomato, pickle, brioche bun

SCHNITZEL BURGER 18

Breaded pork loin, tomatoes, red onions, pickle, cheddar, mixed greens, aioli, on a brioche bun

REUBEN 20

Corned beef, braised red cabbage, swiss cheese, dijon aioli on rye

MANGO CHICKEN PANINI 18

Thick cut french bread, gouda cheese, roasted chicken breast, cilantro chili butter, mango chutney

SLOW ROASTED 20

BEEF DIP

Swiss cheese, rosemary focaccia, fried onions, horseradish aioli, au jus

OPEN FACED STEAK 27

SANDWICH

6 oz. AAA NY striploin, sauteed mushrooms, garlic, crispy onions, french slice with garlic butter

ENTREES

MISO MUSHROOM 23

BOLOGNESE **V**

Cavatappi, miso mushroom marinara sauce, grana padano, garlic bread

Add herbed ground beef 5

CHICKEN BACON 25

FETTUCCINE ALFREDO

Chicken breast, bacon, garlic, cream, white wine and grana padano

HONEY CREAM CARROT 25

ALFREDO

Carrots, honey, chili flakes, bacon, garlic, mushrooms, grana padano

8 OZ. AAA **G** 33

NEW YORK STEAK

Herb roasted fingerling potatoes, broccolini, braised cabbage

BLACKENED SALMON **G** 31

Blackened salmon with cilantro yogurt, citrus dill basmati rice, broccolini

BUTTER CHICKEN 25

Mild curry sauce with chicken, basmati rice, fresh tomato, cilantro, naan bread

SCHNITZEL 28

Breaded pork loin, warm potato salad, arugula and red onion salad, honey lime dressing, caper mint sauce

FISH AND CHIPS 1 pc. 17

Beer battered haddock, 2 pc. 23

coleslaw, tartar sauce, french fries

CHICKEN FINGERS 19

Chicken tenders, french fries, plum sauce

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE

G - Gluten free

V - Vegetarian