

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