

The
WAYPOINT
RESTAURANT & BAR

49°54'44"N ▲ 116°54'18"W

TO START

SOUP DU JOUR 8.50
Add Garlic Toast 2.50

CALAMARI 20
Red peppers, onions, parsley, garlic dill dipping sauce

WINGS (1 lb.) 17
Choice of hot, korean BBQ, honey garlic, salt & pepper, sriracha honey mustard & jerk BBQ sauce

NACHOS FOR TWO (V) 25
Corn chips, cheese, tomatoes, pickled jalapeños, olives, green onions, sour cream & salsa

Add chicken or beef 7
Add guacamole 5

WHITE BEAN HUMMUS (V) 16
Confit garlic, red pesto, chili oil & garlic naan

CAULIFLOWER WINGS (V) 17
Choice of hot, korean BBQ, honey garlic, sriracha honey mustard & jerk BBQ

BRUSSEL SPROUTS 16
Deep fried brussel sprouts, grainy mustard aioli, carolina vinegar & bacon bits

SALADS

ADD 5 oz. GRILLED CHICKEN, 4 oz. GRILLED SALMON, 4 oz. BLACKENED SALMON OR 5 GARLIC PRAWNS - \$7

ADD 6 oz. GRILLED STEAK - \$15

HOTEL SALAD (G/V) S-9 / L-18
Baby kale, greens, sunflower seeds, dried cranberries, shredded carrots, tomatoes, pickled beets & maple mustard vinaigrette

CAESAR SALAD S-10 / L-19
Romaine lettuce, house made dressing, grana padano & garlic croutons

STEAK SALAD (G) 27
6 oz. New york steak, goat cheese, baby kale, greens, pickled red onions, smoked almond gremolata, roasted peppers, maple mustard vinaigrette & blue cheese crema

SIDES

Yam fries S/7 L/13
garlic aioli

Parmesan onion rings S/7 L/13
garlic dill

Poutine S/8 L/15
beef gravy & local curds

Truffle fries S/7 L/13
garlic aioli

French fries S/6 L/11

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE

G - Gluten free
V - Vegetarian

HANDHELDS

ALL BURGERS COME ON BRIOCHE BUN W/ BUTTER LETTUCE, TOMATO, PICKLE & RED ONION. SERVED WITH FRIES, SOUP OR MIXED GREENS

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

SUBSTITUTE CAESAR SALAD OR YAM FRIES.....	3
SUBSTITUTE POUTINE OR ONION RINGS.....	5
SUBSTITUTE GLUTEN FREE BUN.....	2
ADD CHEDDAR OR SWISS CHEESE.....	2
ADD BACON.....	3
ADD MUSHROOMS OR CARAMELIZED ONIONS.....	2

KASLO BURGER 20

6 oz. house made beef patty or chicken breast & garlic aioli

SCHNITZEL BURGER 20

Breaded pork loin, smoked cheddar, sauteed mushrooms, apple braised cabbage & dijon aioli

JARDINE BURGER (V) 20

Mushroom quinoa patty & jalapeño relish

PESTO CHICKEN PANINI 19

Smoked cheddar, roasted chicken breast, arugula, pickled onions & red pesto aioli

REUBEN 22

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

SLOW ROASTED BEEF DIP 22

Swiss cheese, rosemary focaccia, crispy onions, horseradish aioli & au jus

OPEN FACED STEAK SANDWICH 26

6 oz. new york steak , sauteed mushrooms, garlic, crispy onions & baguette with garlic butter

ENTREES

FISH AND CHIPS 1 pc. 19

Beer battered haddock, coleslaw, tartar sauce & french fries 2 pc. 24

CHICKEN FINGERS 19

Chicken tenders, fries & Sriracha honey mustard

RED LENTIL BOLOGNESE (V) 24

Kaslo Sourdough radiatori, lentil marinara sauce, local oyster mushrooms, whipped ricotta & garlic bread

Add 3 oz. braised short rib \$7

CHICKEN BACON 28

LINGUINE ALFREDO

Kaslo Sourdough linguine, chicken breast, bacon, garlic, cream, white wine & grana padano & garlic bread

BUTTER CHICKEN 27

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

SCHNITZEL 28

Breaded pork loin, warm potato salad, arugula, pickled onions, maple mustard vinaigrette, apple braised red cabbage & caper mint sauce

BLACKENED SALMON 31

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

8 OZ. LOCAL GRASS FED (G) 33

NEW YORK STEAK

Herb roasted fingerling potatoes, broccolini & red wine reduction

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