

The WAYPOINT

RESTAURANT & BAR

48°54'44"N 120°54'18"W

STARTERS

SOUP DU JOUR 9
Add garlic toast 2.50

WAYPOINT WINGS (1 lb.) 17
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 & sweet potato chips

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

K.H. NACHOS (V) 20
Chili lime salted corn chips, roasted corn, chili con queso, pickled jalapeño relish, green onions, sour cream & pico de gallo

Add guacamole 6

Add chicken 8

Add beef 8

WHITE BEAN HUMMUS 17
Confit garlic, toasted pumpkin seeds, lemon caper pistou, chili crunch oil & goat cheese. Choice of garlic naan or chili lime corn chips

S/L

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 Fries, cajun spice, pickled onions, cilantro crema 8/14

Poutine, beef gravy & cheese curds 9/16

SALADS & BOWLS

Add to any salad - 5 oz. chicken breast \$7 /
6 oz. cap sirloin \$12 / 3 oz. wild salmon \$10 /
5 oz. tempeh "bacon" \$9 / 5 garlic prawns \$7

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

WINTER STEAK SALAD 29
Grilled 6 oz cap sirloin, kale, mixed greens, roasted peppers, goat cheese, pumpkin seed gremolata, pickled onions, radishes & maple mustard vinaigrette

TUNA POKE BOWL 29
Yellow fin tuna, coconut rice, edamame, poke sauce, pickled mango, cucumber, radish, corn, furikake, avocado, crispy garlic & Sriracha aioli

WAYPOINT WEEKLY SPECIALS

HAPPY HOUR DAILY FROM 3PM TO 5PM

Mondays

Steak night starts at 5pm

Wednesdays

Wing night starts at 3pm

Fridays

Prime rib dinner starts at 5pm

Sundays

Baby back rib night starts at 5pm

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

HANDHELDS

All burgers come with LETTUCE, TOMATO,
PICKLE, and RED ONION

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

Gluten free bun - \$2	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 Fries - \$4

"UP THE LAKER" BURGER 23

Canadian elk, local chuck, smoked paprika
aioli, smoked cheddar, bacon onion jam
& onion strings

JARDINE BURGER 20

Seasonal mushroom quinoa patty,
potato roll, vegan aioli & jalapeño relish

CLASSIC KASLO 20

6 oz. local ground chuck from Eric's Meat
Market & garlic aioli

ROASTED CHICKEN 20

CLUB PANINI

Sourdough, roasted chicken breast,
bacon onion jam, tomato, arugula,
smoked cheddar, smoked paprika aioli

Make it vegan: tempeh bacon/vegan mayo 22

CLASSIC BEEF DIP 23

Slow-roasted beef, swiss cheese, onion
strings, potato roll, horseradish aioli & au jus

CRISPY CHICKEN BURGER 22

Crispy fried chicken breast, smoked cheddar
& hot honey ranch

ENTREES

FISH & CHIPS 1 pc. 19

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

CHICKEN FINGERS 19

Chicken tenders, fries & Sriracha
honey mustard

RADIATORI MUSHROOM 22

TRIFOLATI

Extra virgin olive oil, confit garlic,
seasonal wild mushrooms, kale, lemon
caper pistou & grana padano, served with
garlic toast

CHICKEN CHORIZO 26

LINGUINE ALFREDO

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

JAGERSCHNITZEL 28

Hand-breaded pork loin, roasted broccolini,
German potato salad, mushroom gravy
& apple braised cabbage

BRAISED BEEF CHEEKS 30

Red wine braised BC beef cheeks, roasted
baby carrots, garlic mashed potatoes &
chimichurri

WALLEYE 30

Pan seared Canadian fresh water walleye,
coconut rice, maple miso ale glaze, roasted
broccolini, edamame & cucumber kimchi

WAYPOINT CURRY 28

Choice of black tiger prawns or chicken,
mild tamarind cashew curry sauce,
tomato, cilantro crema, coconut rice
& garlic naan

STEAK & FRITES 35

8 oz. local New York strip steak, classic
green peppercorn demi, truffle parmesan
fries & beurre noisette

We proudly serve local products whenever possible.