

## APPYS

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**Appy Ginger Beef** \$13  
Strips of crispy breaded beef in a ginger szechuan sauce, served on chow mein noodles, paired with a homemade spring roll

**Calamari** \$13  
Perfectly dusted Calamari, topped with green onions and served with traditional homemade tzatziki

**Tuna Tataki** \$17  
Seared Tuna steak, sliced and topped with banana peppers, cucumber wedges, crispy wontons, on a bed of greens. Served with Sesame Ginger sauce

**GF Mussels** \$16  
PEI mussels steamed in a garlic white wine sauce, with diced tomatoes and green onions, and freshly baked homemade bread

**Wedgies** \$13  
Hot & Spicy potato wedges sprinkled with cheese, green onion, and tomato. Served with our famous homemade Dill dip  
— Add bacon \$2

**Wings** \$15  
One pound of large, breaded, roaster chicken wings, fried, and tossed in your favorite flavor  
— hot, honey garlic, salt n' Pepper, teriyaki, spicy BBQ, cajun, or togarashi

**GF Yam Fries** \$10  
Delicious yam fries, fried to a perfect golden color and served with a chipotle mayonnaise

**GF Nachos** \$18  
A mountain of tortilla chips topped with blended cheeses, sliced jalapenos, black olives, tomatoes, and green onions; all stacked on our homemade beef queso, made for dipping. Served with salsa and sour cream  
— Add Chicken \$5 Beef \$5 Guacamole \$3 Half order \$14

**Poutine** \$13  
The Canadian classic! French fries drenched in hot homemade gravy and squeaky cheese curds  
— Add Bacon Bits and Green onions \$2

**Chicken Strips** \$12  
Six crispy breaded chicken strips, fried golden brown. Served with plum sauce

## SOUPS & SALADS

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Salads are served with our fresh homemade daily bread.

Add Grilled Chicken \$6 Salmon \$6 AAA Angus Steak \$11

### Daily Soup

Chef's choice made from fine seasonal ingredients, served with our daily fresh, homemade bread

— Bowl \$8 Cup \$6

### 🍴 Garden Salad

\$13

Fresh mixed greens, shredded beets and carrots, tomatoes, onions, cucumbers, local sprouts, toasted pumpkin seeds, and our homemade dressing

### Caesar Salad

\$15

Crisp romaine lettuce, homemade croutons, roasted garlic dressing, and freshly grated parmesan cheese

### Soup & Salad

\$13

A bowl of homemade daily soup, with your choice of Caesar or Garden Salad

— Served with our daily fresh, homemade bread

### 🍴 Grilled Chicken Taco Salad

\$18

Marinated chicken breast, fresh tomatoes, onion, jalapenos, black bean vinaigrette, a blend of 3 cheeses, served on a bed of greens and topped with crunchy tortilla chips, salsa and sour cream

### 🍴 Pecan Spinach Salad

\$15

Fresh Spinach with onions, red peppers, feta, and candied pecans, tossed in our own Strawberry vinaigrette

### Asian Noodle Salad

\$17

Fresh mixed greens, carrots, cucumbers, red onion and peppers, topped with noodles, toasted almonds, local sprouts, and with our famous black bean vinaigrette

— Or try a half order for \$13

## BOWLS & CLASSICS

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### 🍴 Thai Peanut Prawn Bowl

\$16

Sautéed jumbo prawns with red peppers, broccolini, red onion, topped with shredded carrots, sprouts, fresh lime and sesame seeds. On your choice of rice or noodles.

### 🍴 Coconut Curry Lime Bowl

\$16

Coconut lime curry sauce, mixed with seasonal vegetables and chickpeas, on basmati rice, topped with carrots, red peppers, local sprouts, and yogurt lime aioli

— Your choice of Mild, Medium, Hot, and rice or noodles

### Ginger Beef Bowl

\$16

Strips of crispy beef tossed with broccolini and red peppers, in a sweet and spicy ginger szechuan sauce, topped with green onions and sesame seeds. Your choice of rice or noodles.

### Fish & Chips

\$16

A 6 oz piece of Haddock, in our homemade beer batter, served with golden brown fries, and our own Jackson's tartar sauce.

### Chicken Enchiladas

\$17

Flour tortillas, stuffed with diced chicken, peppers, onions, jalapenos, cilantro, mixed cheeses, and chipotle mayo all baked in the oven. Served on fresh greens with fresh chips and salsa

## SANDWICHES & WRAPS

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All sandwiches, wraps, and burgers served with your choice of fries, Garden salad, or Soup. Substitute Caesar Salad, Yam fries, Onion Rings \$3 Gluten Free Bun \$1 In a wrap \$1 Gravy \$2

### **Lettuce Wraps** \$15

Crispy, fresh lettuce served with sautéed red peppers, onions, mixed greens, topped with crispy noodles and a sesame ginger sauce. Your choice of either Chicken, Prawns, Beef

### **Falafel Wrap** \$15

Our freshly made falafel, served with cucumber, carrots, beets, spinach, sprouts, onion, feta, and tzatziki all wrapped up in a flour tortilla

### **Chicken Caesar Wrap** \$15

Grilled chicken breast, crispy romaine lettuce, parmesan cheese, tossed together in roasted garlic ceasar dressing; wrapped in a flour tortilla

— Substitute crispy chicken \$1 Add bacon \$1

### **Cottage Club Sandwich** \$17

Grilled BBQ chicken breast, crispy bacon, tomato, spinach, red onion, swiss cheese and horseradish aioli on a Ciabatta bun

### **BBQ Beef and Cheddar Sandwich** \$16

AAA Angus sliced beef with our house BBQ sauce on a Brioche Bun, horseradish aioli, pickles and cheddar cheese

— Make it a Philly for \$3

### **" Nelson's Best" Steak Sandwich** \$19

AAA Alberta Angus Reserve steak, grilled to your liking, covered with onions, mushrooms, and gravy, on a slice of garlic toast

— Make it a 10 oz \$4.00

## BURGERS

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### **Classic Burger** \$16

Jackson's award winning homemade beef patty with cheddar cheese, lettuce, tomato, onions, and pickle, with our homemade burger sauce; served on a fresh Brioche bun

### **Jackson's Loaded Burger** \$17

Our award winning homemade beef patty with lettuce, tomato, onion, pickle, cheddar cheese, mushrooms, and bacon served on a Brioche bun with our homemade burger sauce.

### **Mushroom Swiss Burger** \$16

Award winning homemade beef patty with spinach, tomato, onion, pickle, sautéed mushrooms and smothered in swiss cheese. Served on a Brioche bun with homemade burger sauce.

### **Above and Beyond Burger** \$16

A delicious vegan, pea based patty, topped with spinach, cucumber, onion, sprouts, roasted red pepper and our horseradish aioli sauce, served on a Brioche bun

### **Grilled Salmon Burger** \$17

A 6 oz lightly seasoned, grilled, wild salmon filet, topped with spinach, tomato, red onion, cucumber, and tzatziki, on a Brioche bun

### **Buffalo Crunch Burger** \$17

A lightly breaded chicken breast tossed in hot sauce, topped with an onion ring, cheddar cheese, fresh greens, tomato and a pickle, all on a Brioche Bun with some cool Ranch dressing

## PASTA

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### **Pasta Primavera**

**\$16**

Sautéed garlic veg, tossed with fresh basil, parsley and lemon served on linguine noodles with garlic toast

### **Smokey Chicken Carbonara**

**\$17**

Chicken, bacon, onions, mushrooms, smokey white wine cream sauce, tossed linguine, topped with parmesan and green onion; with garlic bread

## ENTRÉES

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### **Grilled Salmon Filet**

**\$23**

Flamed grilled wild salmon, topped with a lemon leek basil sauce, served on wild rice blend and fresh seasonal vegetables

### **½ Rack of Beef Ribs**

**\$23**

Beef Ribs, oven roasted til perfection, covered in our own BBQ sauce and served with oven roasted potatoes and seasonal vegetables

### **Roasted Half Chicken**

**\$24**

Chicken grilled and baked to a golden brown, served with your choice of wild blend rice or roasted potatoes and our seasonal vegetables

— Make it BBQ \$2

### **Peppercorn NY Steak**

**\$27**

10 oz Alberta Angus Reserve New York Steak, charbroiled to your liking, smothered in mouth watering peppercorn sauce, with oven roasted potatoes, and seasonal vegetables

### **Ahi Tuna**

**\$26**

Lightly seasoned Ahi tuna, perfectly seared, served with wild blend rice and vegetables topped with a sweet chili mango salsa

## PRIME RIB FRIDAY

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Entrées available after 5 pm daily

### **AAA Angus Reserve Prime Rib**

Oven roasted slowly, until cooked to perfection, finished to your liking. Served with our own, delicious homemade Yorkshire pudding, seasonal vegetables, oven roasted potato, and of course, au jus!

— 8 oz \$24 10 oz \$28

## DESSERTS

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All delectables made fresh, in house, from scratch

<b>Turtles Cheesecake</b>	<b>\$8</b>
A Jackson's Hole favorite! A delicious pecan caramel chocolate cheesecake served with whipped cream, chocolate and caramel sauce	
<b>Apple Crumble</b>	<b>\$8</b>
BC apples coated in sugar and cinnamon. Topped with our oat crumble mixture and baked until golden brown. Finished with a scoop of vanilla ice cream.	
<b>Creme Brule</b>	<b>\$8</b>
Silky custard with caramelized sugar, and whipped cream	
<b>Chocolate Pecan Skillet Cookie</b>	<b>\$8</b>
Decadent pecan, chocolate chip cookie, freshly baked to order. Served in a skillet, topped with a scoop of ice cream, caramel and chocolate sauce. Perfect for sharing!	
<b>Vanilla Ice Cream Sundae</b>	<b>\$8</b>
A bowl of vanilla ice cream topped with your choice of chocolate or caramel sauce, whipped cream and a cherry	

## NON-ALCOHOLIC DRINKS

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<b>Pop</b>	<b>\$3</b>
Coke, Diet Coke, Sprite, Ginger Ale, Ice Tea, Barqs Rootbeer	
<b>Juice</b>	<b>\$3</b>
Apple, Orange, Pineapple, Cranberry, Grapefruit	
<b>Tea / Herbal Teas</b>	<b>\$3</b>
Red Rose, Earl Grey, Golden Chai, Moroccan Mint, Gunpowder Green, Chamomile Lemon	
<b>Coffee</b>	<b>\$3</b>
Kootenay Coffee's Backpackers Organic    Decaf Colombian	
<b>Milk</b>	<b>\$3</b>
<b>Chocolate Milk</b>	<b>\$4</b>
<b>Smoothie</b>	<b>\$4.5</b>
Strawberry, Mango, Lime and Peach	
<b>Becks Non Alcoholic Beer</b>	<b>\$4</b>
<b>Red Bull</b>	<b>\$4.50</b>