

BIGPLATES

Saskatchewan Walleye

Wild Saskatchewan walleye pan fried in lemon and sage brown butter with wood roasted new potatoes and seasonal vegetables 23.00

Moroccan Braised Short Ribs

Spice rubbed boneless short ribs braised in demi-glaze until tender. Served with seasonal vegetables over roasted new potatoes and a rich sauce 19.50

Citrus Jerk Pork Chops

Tender 8 oz French style Pork chop grilled and roasted in Jamaican jerk sauce served with seasonal vegetables and jasmine rice 17.00

Prosciutto Wrapped Steelhead Trout

Wood fired Diefenbaker trout wrapped with prosciutto ham and finished with mango salsa, jasmine rice and seasonal vegetables 19.00

Pesto & Ricotta Stuffed Chicken

Supreme breast of chicken stuffed with basil pesto and ricotta cheese, fired in our signature wood oven and served with new potatoes and seasonal vegetable 19.50

House Cut Ribeye

An 8-ounce AAA ribeye grilled to your liking and served with roast new potatoes, seasonal vegetables and spiced apple butter 23.00



Global Bistro

THE MIDDLE ROAD

Kashmiri Chicken

Chicken in a fragrant curry of cardamom, cinnamon, ginger, garlic and yogurt with jasmine rice, fresh cilantro and naan 14.00

Linguine Crema

Linguine tossed in rich house-made alfredo sauce with fresh herbs 9.75

-add sautéed chicken or shrimp 4.75

Shepherd's Pie

Seasoned beef, caramelized carrot, celery and onion baked with mashed potatoes finished with a rich peppercorn and red wine demi-glaze 10.75 - Add soup or salad 3.25

Gnocchi Pomodoro

Potato dumplings tossed in our house-made pomodoro sauce with fresh herbs and parmesan cheese 10.75

-add sautéed chicken or shrimp 4.75

Curried Chick Peas

A vegan preparation of authentic chick peas in a garam masala and tomato curry with ginger and garlic. Served with jasmine rice and seasonal vegetable 14.00

Beef Stroganoff

Beef tenderloin and mushrooms simmered in a dijon and sour cream demi glaze over gnocchi finished with parmesan cheese 12.50

SWEETS

Maple Crème Brulee - maple infused custard with crispy caramelized sugar topping 6.00

Cheesecake of the Moment - made in house using fresh ingredients and a little panache 6.00

Peanut Butter and Chocolate Mousse - callebaut chocolate and fresh peanut butter 6.00

Chocolate Lava Cake - baked to order, with vanilla ice-cream and caramel sauce 6.00

Strawberry Rhubarb Crumble - a classic, served hot with vanilla ice-cream 6.00

MINI SWEETS NO SHARING REQUIRED

Peanut butter and Chocolate Mousse - as above, so below...only petite 3.00

Maple Crème Brûlée - a tiny version of a favourite dessert 3.00

FROM THE TOP

Pulled Chicken Tostadas

Applewood roast chicken sautéed with tomato, jalapeno and spices, served in individual tostada bowls with guacamole and cheese
Extra spicy on demand 7.50

Wasabi & Sesame Prawns

Crisp fried prawns with sweet and spicy ponzu dip. 10.00

Freehouse Nachos

Tortillas, tomato, onion, jalapeno & three cheeses with salsa, sour cream and guacamole
14.00

Ginger Lime Riblets

Crispy riblets in our house dressing or choose from Thai or Buffalo style 10.00
-add a side 3.25

Tandoori Chicken Tenders

Crisp fried tandoori chicken served with sweet chili aioli 10.00
-add a side 3.25

Sweet Potato Fries

House cut sweet potato fries with mustard mayo for dipping
1/2 pound 4.50 - full pound 7.00

Vegetarian Samosa (4)

Crispy East Indian curried potato and vegetable pastries served with sweet chili aioli
9.50

Roast Garlic and Artichoke Dip

Tri-coloured tortilla chips, baked pita chips and steaming hot roasted garlic and artichoke dip
6.00

Wood Fired Bruschetta...3 Ways -6.50

Choose from: -Roasted Vegetable on Flatbread
-Balsamic Tomato on Flatbread
-Balsamic tomato on Prosciutto

Cashew Roasted Trout

Diefenbaker trout crusted in cashews, wood roasted and served with coconut curry sauce on a bed of mesclun greens 13.00

FRESH^{AND}COZY

All full size salads are served with grilled garlic flatbread

Freehouse Caesar Salad

Crisp romaine with house dressing finished with parmesan cheese sm 5.00 lg 9.50

Cranberry & Almond

Baby spinach leaves, carrot, toasted almonds, cranberries and brie finished with pineapple mango vinaigrette sm 5.00 lg 9.50

Spinach & Roasted Roma

Fresh spinach leaves with slow roasted roma tomatoes, toasted pecans, Spanish onion and balsamic vinaigrette with parmesan sm 5.00 lg 9.50

Get Creative -4.75-

Add Sautéed Shrimp, Grilled or Blackened Chicken Breast.

Freehouse Greek Salad

Cucumber, tomato and peppers with olives, onion, feta cheese and our Mediterranean dressing sm 6.00 lg 10.00

Soup and Salad Duet

Choose from our daily or seasonal soup and one of our side salads with toasted ciabatta loaf 11.00

Soup

Choose from our seasonal preparation or the soup of the moment sm 4.50 lg 7.00 (with garlic flatbread)

SANDWICHES

All sandwiches served with soup, salad, fries or sweet fries.

Chicken Quesadilla

Grilled chicken breast, guacamole, three cheese blend, tomato, peppers and onion folded into a flour tortilla and served with salsa and sour cream 11.00

Chicken Burrito

Thai marinated chicken, beans, brown rice, vegetable and three cheese blend rolled into flour tortillas with salsa and sour cream 12.00

Roasted Vegetable Ciabatta

Balsamic roasted zucchini, Spanish onion, red pepper and roma tomatoes with roast garlic/artichoke spread and provolone cheese. 10.00

Freehouse Beef Burger

A grilled six ounce beef burger on toasted kaiser with lettuce, tomato and onion 11.00

Applewood Barbecue Chicken

A generous portion of house chicken served on ciabatta loaf with spinach, roasted roma tomatoes and barbecue sauce 11.00
add cheddar 1.25

Grilled Chicken & Cappicola

Chicken breast and spicy cappicola ham on ciabatta loaf with lettuce, tomato, onion and basil pesto mayo 13.50

Grilled Chicken Sandwich

Grilled Chicken breast topped with mango salsa or blackened chicken on a kaiser bun with lettuce, tomato and Spanish onion 11.00

Get Creative:

Add Bacon - 2.25

Add Cheese - 1.25

Add Sautéed Mushrooms - 1.25

GRILLED TORTILLA PANINI -8.00-

·Flour tortilla stuffed with cheese, meats and/or vegetables prepared in our panini grill. Add soup, salad, fries or sweet fries 3.25

Roasted Vegetable -Mediterranean vegetables roast garlic & artichoke spread and provolone cheese

Philly Steak & Cheese - Shaved sirloin with onion, peppers and cheese

Cappicola & Cheddar Melt - Cappicola, sautéed onion and roasted roma with mustard mayo

Panini fillings are prepared in advance--substitutions may require extra time

WOOD FIRED PIZZA

9" \$14.00 12" \$17.00

Our pizzas are hand stretched so they may vary slightly in diameter

Tandoori Chicken

Tandoori sauce, chicken breast, red pepper, mozzarella cheese, spanish onion, mango coulis and fresh cilantro

Cappicola & Tomato

Basil pesto, spicy cappicola ham, slow roasted roma tomatoes, spanish onion and provolone cheese.

Spicy BBQ Chicken

SPICY barbecue sauce, chicken and mandarin orange with three cheese blend

Five Cheese Pizza

Mozzarella, brie, cheddar, monterey jack and provolone cheese on pomodoro sauce

Greek

Fresh spinach, roast romas, kalamata olives, spanish onion, feta and mozzarella on basil pesto

Pulled Chicken Apple and Brie

Pulled applewood roasted chicken and shaved apple on house bbq sauce with mozzarella and brie cheese

Chicken Club

Chicken and crisp bacon with spinach, onion and mozzarella on sundried tomato pesto

Get Creative

Add protein - 3.50

Add vegetable - 2.00

Add Cheese - 2.50