

Soup and Salads

Forest Mushroom Chowder 12 V

Cremini, porcini and white mushrooms topped with a truffle aioli and a dusting of fennel, served with a poppy seed pastry.

Caesar Salad 13

Lightly seared romaine lettuce drizzled with PT's creamy dressing, topped with crispy bacon, shaved parmesan cheese, served with grilled bannock.

Greek Salad 19 GF

A colorful blend of crisp romaine lettuce, fresh tomatoes, cucumber, onion, peppers, kalamata olives, feta cheese adorned with PT's homemade greek dressing.

Smaller Bites

Dill Pickle Wedges 16.5 V

Lightly battered pickle wedges served with PT's own buttermilk ranch dressing.

Sweet Truffle Fries 10 V

Savoury sweet potato fries drizzled with truffle oil, shredded parmesan, served with the PT's homemade chipotle mayonnaise.

Jalapeño Poppers 9

Crispy and cheesy jalapeño poppers served with PT's own buttermilk ranch dressing.

Onion Rings 8

Crispy onion rings served on a bed of arugula with PT's homemade chipotle mayonnaise.

Wings 19

Juicy chicken wings with a ranch dip, served with your choice of one sauce or rub
honey maple ranch, buffalo, hot sauce, spicy teriyaki, honey bbq, lemon pepper, honey chipotle dust, salt and pepper or dry habanero dust.

Chicken Fingers 13.5 VE option

4 pieces of tender and lightly coated chicken served with plum sauce and fries.

Coconut Shrimp & Pickerel Cheeks 17

Delicate pickerel cheeks and crispy coconut shrimp on a bed of fragrant arugula, drizzled with the PT's own blend of lemon juice and olive oil.

Prairie Flatbread 18

Freshly baked bannock topped with spicy ground chorizo, sausage, bacon, cherry tomatoes, arugula, a house blend of bocconcini and mozzarella cheeses.

Sandwiches

Served with crispy golden fries and PT's tangy green apple slaw.
(Gluten free options available)

Chicken Frajolaki 19

Grilled chicken breast served on a ciabatta bun, topped with lettuce, tomato, red onion, and feta cheese.

Four Season's Sandwich 19

Grilled chicken breast, black forest ham, lettuce, spicy maple bacon, pickled onions, garlic herb mayonnaise, cheddar cheese layered on freshly baked focaccia bread.

Beer Battered Northern Pike 23

Beer battered northern pike fried to a golden brown topped with green apple slaw and caper aioli, served on a brioche bun.

Steak Sandwich 24

6 oz flat-iron steak grilled to your desired temperature, topped with arugula, smoked tomato jam, crispy onion rings, served on freshly baked focaccia bread.

French Dip 19

Oven-roasted shaved beef with swiss cheese, topped with arugula, PT's horseradish mayonnaise layered on a freshly baked ciabatta bun, accompanied with au jus.

Burgers

Served with crispy golden fries and PT's own tangy green apple slaw.
(Gluten free options available)

Four Season Burger 19

Spicy maple bacon, lettuce, tomato, pickled onions, cheddar cheese, garlic aioli served on a brioche bun.

Bison Burger 19

Spicy maple bacon, lettuce, tomato, pickled onions, cheddar cheese, garlic aioli served on a brioche bun.

Portobello Burger 20 V, VE option

Vegetable patty and portobello mushroom cap, lettuce, tomato, smoked tomato jam served on a brioche bun.

PT's Poutine 22

Potato wedges heaped with cheese curds in a rich gravy accompanied by PT's unique bourbon pulled pork or sour cherry brisket topped with crème fresh, green onions.

Pasta

Served with fresh focaccia bread

Maritime Ravioli 28

Lobster-stuffed ravioli in a velvety saffron sauce and shaved parmesan, served with grilled tomatoes and sautéed spinach.

Forest Mushroom Ravioli 18 V

Sautéed mushroom ravioli in a rich creamy pesto and sage sauce, topped with toasted pumpkin seeds, fennel dust and freshly shaved parmesan cheese.

Entrée

Savoury Bison Meatballs 19

Slowly braised bison meatballs smothered in a tomato sauce served with an original blend of olive gremolata, charred arugula and shaved parmesan cheese accompanied with toasted bannock or gluten free bread.

Prairie Bowl 21

Locally sourced bison, slow simmered accompanied with spring potatoes, onion, maple glazed seasonal vegetables, porcini mushrooms, served with freshly baked bannock or gluten free bread.

Chicken Supreme 24.5 GF

Tender grilled bone-in chicken breast served with herbed seasonal vegetables, wild rice risotto, maple squash purée drizzled with red wine demi-glaze.

Apple BBQ Pork Chop 22.5 GF

Bone-in pork chop in an apple bbq sauce served with roasted potatoes, grilled corn on the cob, beet purée, and jalapeño cheese cornbread muffin.

From The Grill

21 Day aged AAA Canadian Beef grilled to your desired temperature topped with red wine demi-glaze, served with roast potatoes, charred shallots, grilled seasonal vegetables, and grilled tomatoes.

Ribeye (12 oz.) 42 GF

Striploin (10 oz.) 37 GF

Tenderloin (7 oz.) 39 GF

Additional sauce: 3.5

Brandied green peppercorn, velvety herbed béarnaise

From The Smoker

Entrée accompanied with freshly baked jalapeño cheese breadcorn muffins or gluten free bread.

Sour Cherry BBQ Pork 19 GF

In house apple smoked pork ribs glazed in a sour cherry bbq sauce served with roast potatoes, grilled corn on the cob and grilled seasonal vegetables.

Bourbon BBQ Glazed Farmer's Sausage 19 GF

Bourbon flavoured farmer's sausage served with roast potatoes, grilled corn on the cob and grilled seasonal vegetables.

From The Lake

Northern Pike Almondine 39

Locally sourced northern pike fillets served with seasonal vegetables, shaved almond brown butter, wild rice risotto, and PT's own beet purée.

Seared Coconut Salmon 41

8oz salmon fillet nested on a vegetable cake in a creamy basil coconut sauce, served with roasted beets and onion crisps.

Traditional Fish and Chips 29

Beer battered northern pike fish fillets served with char-grilled lemons, seasoned fries, and PT's own tangy green apple slaw.

Young Eaters

Classic cheeseburger and fries 16

Chicken strips and fries, plum dipping sauce 10

Grilled cheese sandwich and fries 8

10 inch pepperoni pizza on naan bread 8

Spaghetti and marinara sauce topped with shredded parmesan cheese 5.5

GF Gluten Free

VE Vegan

V Vegetarian

Please ask your server about alternative
gluten free options