

# APPETIZERS

**LETTUCE WRAPS** 12½  
Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce

Add chicken or prawns 5½

**SHARK BITES** 14  
Dry-rub pork ribs served with sweet chili dipping sauce, choose from salt & pepper or shark spice

**PARMESAN TRUFFLE TATER TOTS** © 12  
Spicy ketchup

**POUTINE** 10  
Quebec cheese curds, beef gravy, green onions

**CHICKEN TENDERS & FRIES** 15¾  
Plain or Buffalo style

**FRIED PICKLES** 9  
Crunchy dill pickle spears, creamy hot sauce, ranch dip

**BRUSSEL SPROUTS** © 12½  
Fried sprouts, tossed in lemon, capers & shredded Asiago

**KEG OF NACHOS** © 24  
1lb of cheese, salsa, queso fresco & fresh garnishes

Add guacamole 3  
Add spicy beef or pulled chicken 5½

**GUAC & CHIPS** © 9½  
Fresh made guacamole, with chimichurri & queso fresca

# HANDHELDS

Our beef burgers are 100% Canadian ground chuck and seasoned with kosher salt & black pepper. Served on a toasted sesame seed bun.

Substitute onion rings, sweet potato fries or poutine 3 | Substitute Caesar salad 2

**CLASSIC BURGER** 16  
Signature relish & all the fixin's, fries  
Add cheese, bacon, sautéed onions, mushrooms or guacamole 1½

**SHARK BURGER** 18¾  
Fully loaded with bacon, cheddar, sautéed onions, mushrooms, fries

**VEGGIE BURGER** 16¾  
Lightlife® plant based patty, cheddar cheese, signature relish & all the fixin's, fries

**CAJUN CHICKEN BURGER** 17½  
Spicy grilled breast, bacon, jalapeño havarti cheese, fries

**STEAK SANDWICH** 22  
Tender seasoned 7 oz cab® sirloin, aged up to 32 days. Served open-faced on toasted garlic baguette, crispy onion rings with Caesar salad and fries  
Add sautéed onions or mushrooms 1½

**ROAST BEEF DIP** 17½  
House-roasted shaved cab® beef, crispy onion rings, horseradish aioli, toasted baguette, au jus, fries

**CHICKEN QUESADILLA** 16¾  
Cheddar, mozzarella, black beans, house-made corn chips, fries

# VEGETARIAN

**BRUSSEL SPROUTS** © 12½  
Fried sprouts, tossed in lemon, capers & shredded Asiago

**LETTUCE WRAPS** 12½  
Sautéed peppers, fresh vegetables, crispy noodles, ginger soy sauce

**VEGGIE BURGER** 16¾  
Lightlife® plant based patty, cheddar cheese, signature relish & all the fixin's, fries

# SALADS

**STEAK SALAD** © 23  
7 oz cab® sirloin, fresh greens, baby potatoes, soft boiled egg, grape tomatoes, Kalamata olives & mustard seed dressing

**CAESAR SALAD** © 11¾  
Romaine, croutons, Asiago cheese  
Add grilled chicken breast 5½

**TEX-MEX SALAD** © 13¾  
Iceberg lettuce, corn salsa, lime cilantro sauce, queso fresco, avocado, creamy hot sauce  
Add pulled chicken or spicy beef 5½

# MAINS

**GINGER BEEF RICE BOWL** 19½  
Sweet and spicy, peppers, onions, green beans, broccoli, toasted sesame seeds, jasmine rice

**STEAK FRITES** © 25  
Tender seasoned 7 oz cab® sirloin aged up to 32 days. With chimichurri, truffle fries & arugula salad

**STEAK FRITES & GARLIC PRAWNS** © 7 oz cab® sirloin 29

**JAMBALAYA** © 19¾  
Chicken, prawns, chorizo sausage, onions, Creole rice

**BUTTER CHICKEN** 19  
Creamy tomato chicken curry, bell peppers, onions, jasmine rice, warm naan

**SPAGHETTI & MEATBALLS** 19½  
With rustic Italian tomato sauce, truffle cream sauce, topped with herb ricotta cheese, toasted ciabatta

# CHICKEN WINGS

**ORIGINAL CHICKEN WINGS** 14½

CHOOSE FROM

- Shark Spice
- Golden Shark
- Smoked Parmesan
- BBQ
- Suicide Sauce
- Teriyaki
- Hot
- Honey Garlic
- Salt and Pepper

Add veggies 1½  
Double your order, add 13½

# DESSERT

**CHOCOLATE CHUNK COOKIE SKILLET** 8¼  
House-baked warm soft cookie, vanilla ice cream, chocolate sauce  
Add a shot of Baileys 5

# SHARK CLUB

(403) 250 5973  
sharkclub.com

© Gluten conscious menu items, with modifications from our kitchen. Our kitchens are not gluten free, cross contamination may occur. • Not all ingredients are listed.  
Please speak directly to a manager if your allergy is severe.

# COCKTAILS

<b>WHISKEY SMASH</b> (2 oz)	10
Bulleit bourbon, fresh mint, pineapple	
<b>SHARK LONG ISLAND</b> (2 oz)	9½
Absolut Mandarin, Beefeater gin, Altos Blanco tequila, Captain Morgan white rum, cola, fresh lemon	
<b>PINK LEMONADE</b> (2 oz)	10½
Absolut Raspberri, peach schnapps, Sour Puss Raspberry, pineapple juice	
<b>PORCH SIDE MARG</b> (2 oz)	10
Altos Blanco tequila, triple sec, fresh pressed lime. Your choice of damn good lime, strawberry or raspberry	
<b>CLASSIC MOJITO</b> (2 oz)	10
Captain Morgan rum, muddled mint, fresh lime juice, simple syrup, soda	
<b>OLD FASHIONED</b> (2 oz)	11
Bulleit bourbon, Angostura bitters, house-made earl grey simple syrup	
<b>ELECTRIC ARNOLD</b> (1 oz)	7¾
Absolut Citron vodka, triple sec, served frozen	
<b>ROSÉ SANGRIA</b> (1 oz)	10
Rosé, brandy, triple sec, pineapple juice	
<b>MOSCOW MULE</b> (2 oz)	11
Ketel One vodka, ginger beer, fresh lime	
<b>CAULDRON MULE</b> (8 oz, serves 4)	36
Ketel One vodka, ginger beer, fresh lime	
<b>MEXICAN BULLDOG</b> (1 oz + Coronita)	10¾
Tequila, triple sec, lime slush spiked with an upside down Coronita	
<b>SHARK CAESAR</b> (1 oz)	8½
Vodka, Clamato cocktail, Frank's Red Hot, worcestershire, pepperoni, pickled green bean	
<b>APEROL SPRITZ</b> (2 oz)	9
Aperol, sparkling wine	

# BEER

<b>TAPS</b> (16 oz)	
Bud Light USA	7
Budweiser USA	7
Molson Canadian CAN	7
Coors Light USA	7
Big Life Amber AB	8
Big Life Euro AB	8
Wild Rose IPA AB	8
Belgian Moon USA	8
Local Rotating Tap	8
Stella Artois BEL (50 cl)	9½
Guinness Stout IRL (20 oz)	9½
<b>CIDER &amp; STUFF</b>	
Strongbow Cider GBR (20 oz)	8
Somersby Cider DNK (500 ml)	8
Stiegl Radler AUT (500 ml)	8½
<b>CAPS &amp; TABS</b> (330-750 ml)	
Coors Original USA (355 ml can)	6½
Rolling Rock Pale Ale USA (355 ml can)	6½
Miller Lite Lager USA	6½
Miller Genuine Draft USA	6¾
Goose Island IPA USA	6¾
Blindman River Session Ale AB	7½
Banded Peak Chinook Saison AB	7½
Mill Street Organic ON	7½
Corona MEX	7½
Heineken Lager NLD	8
Stiegl Lager AUT (500 ml)	8½
Budweiser Prohibition (Non-Alcoholic) USA	5

# WINE

<b>WHITE</b>	5oz	8oz	Bl
Shark Club House White	6	9¼	
White Zinfandel   Gallo Family Vineyards, California	8		39
Sauvignon Blanc   Kim Crawford, New Zealand	10	15	49
Pinot Grigio   Ogio, Italy	8½	13¼	44
Chardonnay   Cono Sur Organic, Chile	-	-	39
Cava   Freixenet Brut, Spain (200 ml)	11	-	-
Prosecco   La Marca, Italy	-	-	45
<b>RED</b>	5oz	8oz	Bl
Shark Club House Red	6	9¼	
Pinot Noir   Cono Sur, Chile	8½	12¾	42
Merlot   Red Rooster VQA, Okanagan, BC	-	-	49
Cabernet Sauvignon   Sterling Vintner's Collection, California	9	13¾	45
Cabernet Sauvignon   J. Lohr Seven Oaks, California	-	-	65
Shiraz   Lindeman's Bin 50, Australia	8	12¼	39
Malbec   Trapiche Estate Bottled, Argentina	9	13¾	45
Zinfandel   Ravenswood Vintners Blend, California	-	-	50

## THE HOME OF HAPPY HOUR AND SPORTS

3 - 6 pm & 10 pm - close  
DAILY  
Ask your server for details

