

Daily Lunch Specials-all-at-once options!

**Smoked Turkey & Havarti cheese on Multigrain Rye bun and
Lemon pepper aioli with daily soup, side salad & cookies 18.95**

Elk, Bison & Wild Mushroom Pie combo with daily soup, side salad & cookies 19.95

Inhouse-made Pasta tossed in Pesto Cream with Salmon, side salad & cookies 23.95

Beer battered Haddock served with Remoulade, fries & seasonal veg & cookies 28

**Grilled Pork Steak with Hunter sauce, pan seared potatoes
seasonal vegetables & cookies 29**

Soups & Appetizers

Daily Soup: Tomato Lobster Bisque

Cup 6 Large bowl 8.95

Roasted & Smoked Tomato Basil Soup *GF *Vegan

Cup 6.95 Large Bowl 9.95

Pretzel Twist with Beer Mustard Dip *V 4.50

Garlic Pork Rib Bites 13

Perfected in the sauce of your choice – **BUFFALO** or **BBQ** or **TERIYAKI**

Chicken Wings *GF 6 pieces 10 / 12 pieces 18 / 24 pieces 34 w/avocado poblano dip

Crispy wings tossed in our spicy **Honey Brown** sauce or **SALT & PEPPER** seasoning

Atlantic In-House Smoked Salmon Salad *GF option available 22

Served on bed of garden greens, rye bread & cream cheese with capers & red onions

Blue Cheese & Red Beet Salad *GF *V 20

Mixed greens topped with crumbled blue cheese, walnuts,
red beets & red delicious apple slices, drizzled with poppy seed berry vinaigrette

Mediterranean Quinoa Salad *GF *V 19

Crisp romaine hearts, quinoa, cucumbers, Roma tomatoes, red onions tossed in balsamic
vinaigrette and topped with cow feta cheese

add 6oz Blackened Chicken Breast 9/ add Smoked Salmon 10/ add pair of Bratwurst 9

Chef Harry's Burgers & Savoury Pies

Choice of Caesar Salad or Garden Salad or French Fries or Yam Fries or Daily Soup

Pork Schnitzel Burger "Arlberg" 18.75


Thinly sliced & breaded pork strip loin, tomato & bacon aioli on brioche bun

add Swiss cheese 1.75 / add 3 smoked bacon strips 2.50

100% Prime Rib Burger *GF option available 19.75

Served on potato scallion bun, grainy mustard aioli and topped with BBQ sauce

add cheddar cheese 1.75 / add mushrooms 1.50 / add 2 pieces of onion rings 2

Wild Salmon Burger 19.75  (contains dairy)

Served on potato scallion bun, roasted red pepper aioli and topped with cucumber salsa

Italian Pork & Beef Burger "Don Camillo" 18.75

Served on a potato scallion bun, roasted garlic aioli, spicy plum (homegrown) chutney

add Provolone cheese 1.75 / add 2 pancetta leaves 2

Chicken Pot Pie 19

One of our bestsellers! A creamy filling with lots of chicken and vegetables

Curry Vegetable Pie "Vegan" 19

A Vegan delight! Great variety of vegetables, pineapples & chickpeas in coconut curry sauce

Old World Specialties

Big Rock Bratwurst Combo 22.95

Grilled Bavarian Bratwurst & Weisswurst with Austrian style sauerkraut, pan-fried potatoes &
Traditional Beer mustard

Breaded Pork Schnitzel "Viennese Style" 26.50

Thinly sliced, tenderized & breaded pork strip loin, red onion rings & capers with pan-fried
potatoes & seasonal vegetables **add cranberry sauce \$1.50**

Please tell us about your dietary needs and we will do our best to accommodate.

***GF - Gluten friendly *V - Vegetarian All prices subject to 5% GST Add \$2.50 for each substitution**



BEER & CIDERS

Pint – 20 oz	\$7.50
Sleeve – 12 oz	\$6.25
Flights – 4 x 5 oz	\$11.95
Pitcher – 64 oz	\$21.95

 Traditional Brown Ale	5 %	18 IBU
 Grasshopper Wheat Ale	5 %	18 IBU
 Rhine Stone Cowboy Kolsch	4.6 %	18 IBU
 Citradelic Single Hop IPA	6 %	67 IBU
 Vienna Amber Lager	4.8 %	20 IBU
 Marzen Dark Lager	5.5 %	18 IBU
 Honey Brown Amber Lager	5 %	16 IBU
 Scottish Heavy English Brown Ale	7 %	18 IBU
 Session IPA	5.5 %	32 IBU
 Pilsner Czech Style	4.9 %	28 IBU
 AGD Lager	5 %	12 IBU

Ask about our Guest Taps

Hop Head Tumbleweed Juicy IPA	4.9%	30 IBU
-------------------------------	------	--------

<u>RADLER Beer</u> Grölsch Non-Alcoholic Radler	\$6.50
--	--------

CIDERS (all ciders are gluten-free)

Rock Creek Apple Cider	5.5 %
Rock Creek Pear Cider	5.8 %
Rock Creek Peach Cider	5.5 %
Rock Creek Rose Cider (bottle)	5.4 %

COCKTAILS (1.5 oz)

Caesar	\$8.50
Paralyzer	\$8.50
Long Island Iced Tea	\$8.50
Virgin Cocktails	\$4.50

<u>SHOOTERS & HIGHBALLS (1 oz)</u>	\$5.50
---	--------

WINES (ask your server for the selection)

Glass of House White or Red 6 oz	\$9.50
Bottle of House White or Red 25 oz	\$44.95



NON-ALCOHOLIC BEVERAGES

Non-Alcoholic Beer Erdinger 0.5 % Alc	\$7.75
Non-Alcoholic Beer Grölsch	\$6.50
Elderflower Sparkling Water	\$4.25
Ginger & Lemongrass Sparkling Water	\$4.25
Mineral Water (Perrier)	\$3.90
Pop / Iced Tea (free refills)	\$3.95
Juice: Apple, Orange, Cranberry, Pineapple	\$3.95
Tomato, Clamato	\$4.25
Milk	\$3.95
Hot Chocolate	\$4.25

COFFEES

Paradise Mountain Coffee	\$3.75
Mr. Cappuccino Espresso	\$3.65
Double Espresso	\$4.95
Cappuccino	\$5.95
Café Au Lait / Latte	\$5.95
Black Tea / Herbal Tea / Green Tea	\$3.50
Specialty Coffee (Irish, Spanish, Monte Cristo)	\$8.50

HARD BAR 1 OZ \$7.50

Whiskey

Jack Daniels
Crown Royal

Gin

Bombay
Tanqueray

Liqueurs

Grand Marnier
Kahlua
Disaronno Amaretto
Bailey's Irish Cream
Jägermeister
Goldschläger

Rum

Captain Morgan
Bacardi
Malibu

Vodka

Grey Goose
Smirnoff

Scotch

Glenfiddich (12yr)

Cognac

Remy Martin V.O.S.P

Prices are subject to 5% GST

GIFT CARDS AVAILABLE (Ask your server for details)

Book your Private Function with us!
All our event menus are online www.bigrock