start + share

R·F **tuna tataki** – seared albacore tuna, green papaya slaw, orange, avocado, pine nuts, yuzu vinaigrette 13½

R·F **beef carpaccio** – peppercorn-crusted tenderloin, grainy dijon aioli, pickled shallots, capers, parmesan, crostini 13½

R·F **ravioli + prawn trio** – butternut squash ravioli with sautéed jumbo prawns 12½

R·F **mini burgers** – three miniature cheddar bacon burgers with red pepper relish 11¾

westcoast pocket trio – wild smoked salmon, avocado, seasoned rice, pea shoots, tofu, tobikko 12

edamame – warmed salted soybeans 7¼

spicy chicken – sweet chili glaze, scallions 10¾

szechuan beans – green beans, onions, serrano peppers 8¼

crispy yam fries – with garlic aioli 7½

smoked cheddar spinach dip – grilled chicken, romano, parmesan, mozzarella, salsa fresca 11½

crispy dry ribs – tossed with sea salt and cracked pepper 9¾

calamari – red pepper, jalapeno, fresh dill, chipotle aioli and tzatziki 11½

potato skins – blended cheeses, cured bacon, fresh chives, spicy yogurt 10

broccoli cheese soup – with freshly baked croutons 7

chicken wings – hot, thai or extra hot 10

add celery and blue cheese – 1¾

wing ding afternoons – 8¼ per pound
mon-fri 2pm-6pm | sat 11am-6pm | sun all day

fresh greens

R·F **rocket salad** – panko and parmesan breaded chicken, baby arugula, vine ripened tomatoes, cucumber, lemon caper dressing 15¾

R·F **spinach salad** – italian prosciutto, goat cheese, balsamic figs, candied pecans and sherry vinaigrette 14½

raincoast greens – grilled chicken, avocado, tomato, feta, egg, pecans, seasonal berries, lemon-thyme vinaigrette 15¾

bandara salad – cajun chicken, corn, dates, feta, crispy chow mein, honey-lime vinaigrette 15½

chargrilled chicken caesar – teriyaki or cajun chicken, fresh croutons, grana padano 14½

starter size salads

house caesar	7½
seasonal greens	7¾

add to any salad

+ sautéed shrimp	4½
+ grilled chicken	4½
+ grilled fresh salmon	4¾

steaks

we serve grain-fed alberta beef. all steaks are served with mashed potatoes and seasonal vegetables

R·F **peppercorn sirloin** – 7oz certified angus sirloin with pernod peppercorn demi-glace 24

creole steak + prawns – 9oz certified angus sirloin rubbed with cajun spices, spicy creole butter and white wine sautéed creole jumbo prawns 32

R·F **four mushroom steak** – 9oz certified angus sirloin with shiitake, portabello, button and crimini mushroom demi 28

R·F **peppercorn new york striploin** – 12oz certified angus striploin with pernod peppercorn demi-glace 34

millionaire's cut – 7oz chargrilled filet mignon with white wine sautéed creole jumbo prawns 36

chargrilled options

7oz certified angus sirloin	21
9oz certified angus sirloin	24
12oz certified angus new york striploin	31
7oz aaa filet mignon	29

customize your steak

+ pernod peppercorn demi-glace	3
+ sautéed creole jumbo prawns	7
+ four mushroom demi-glace	4
+ blackened with creole butter	1

mains

R·F **rob's hunter chicken** – button, portabello, shiitake and crimini mushroom demi-glace, green beans, and herb fingerling potatoes 22½

cedar-roasted salmon – pine nut parmesan crust, roasted vegetables, herb and feta fingerling potatoes 24½

R·F **prawn + scallop spaghettini** – pan seared prawns and scallops, roasted tomato sauce, parmesan crostini 19¾

pistachio-crusted halibut – thai red curry sauce, mashed potatoes, seasonal vegetables 24½

jack daniels' ribs – slow-roasted with j.d. bbq sauce, seasonal vegetables, mashed potatoes 24¾

blackened creole chicken – spicy creole butter, mashed potatoes, seasonal vegetables 20¼

R·F **Cactus Club Cafe's culinary vision is led by Canada's only Iron Chef, Rob Feenie.**

Working alongside Chef Feenie, our talented team of over 20 Red Seal Chefs and over 50 apprentices are passionate about creating, innovating and educating to enhance your every experience. Cactus Club Cafe proudly sponsors the largest number of chef apprentices in Western Canada for the nationally recognized Red Seal Certification program.

casual favourites

halibut soft tacos – seared cajun halibut, chipotle aioli, shredded green cabbage, salsa fresca 12¾

R·F **butternut squash ravioli** – truffle beurre blanc, amaretti, pine nuts and crispy sage 17¼

teriyaki chicken rice bowl – sautéed mixed vegetables, spicy yogurt, braised red cabbage 15

jambalaya rice bowl – shrimp, chicken, cured bacon, sausage, vegetables, spicy tomato sauce, black bean salsa, crème fraiche 15¾

pesto chicken quesadilla – roasted chicken, blended cheeses, sundried cranberries 10

spinach + artichoke quesadilla – roasted tomatoes, feta cheese and marinated peppers 9½

add caesar salad, seasonal greens or yam fries – 4

cajun chicken fajita – black beans, salsa fresca, grilled cajun vegetables, sour cream, cheese, lettuce 18

portabello mushroom fajita – black beans, salsa fresca, grilled cajun vegetables, sour cream, cheese, lettuce 16¼

chicken tenders – sweet chili dip, sea-salted fries 10¾

wor wonton soup – bbq pork, asian noodles, baby corn, mixed vegetables 9¼

add prawns or grilled cajun chicken – 4½

sandwiches + burgers

served with sea-salted fries
substitute caesar salad, seasonal greens or yam fries +1½

R·F **bbq duck clubhouse** – bbq duck, pan seared chicken and crisp prosciutto on pecan fruit bread 17½

R·F **short rib sandwich** – with caramelized onions, beef jus and emmental cheese on toasted sourdough 15¼

R·F **the burger** – aged cheddar cheese, cured bacon, sautéed mushrooms, red pepper relish 14½

grilled salmon sandwich – fresh steelhead salmon with caper-dijon tartar sauce 14¾

cajun chicken sandwich – charbroiled cajun chicken with melted aged cheddar cheese 13

j.d. bbq burger – seasoned angus chuck patty with jack daniels' bbq sauce 13

gardenburger – grilled veggie patty, sautéed mushrooms, melted aged cheddar 13¼

please visit us at www.cactusclubcafe.com
we would love to hear from you

bc2 032910 – menu may vary by location