

start + share

- RE korean style lettuce wraps** – braised pork shoulder, asian slaw, kimchi, chopped ginger and green onion, korean chili bean sauce, spicy yogurt. *15½*
- RE beef carpaccio** – peppercorn-crust tenderloin, grainy dijon aioli, pickled shallots, capers, parmesan, crostini. *14½*
- RE tuna tataki** – locally caught ocean wise seared albacore tuna, green papaya slaw, orange, avocado, pine nuts, yuzu vinaigrette. *14½*
- RE ravioli + prawn trio** – butternut squash ravioli, sautéed jumbo prawns. *13*
 - calamari** – red peppers, jalapenos, fresh dill, chipotle aioli, tzatziki. *12½*
 - westcoast pocket trio** – ocean wise wild smoked salmon, avocado, seasoned rice, pea shoots, tofu, tobikko. *12½*
- RE mini burgers** – three miniature cheddar bacon burgers with red pepper relish. *12½*
- RE rob's goat cheese + feta flatbread** – grape tomatoes, caramelized onions, pesto, arugula, balsamic glaze, maldon sea salt. *11¼*
 - crispy dry ribs** – tossed with sea salt and cracked pepper. *10½*
 - spicy chicken** – sweet chili glaze, scallions, crispy wontons. *11½*
 - potato skins** – blended cheeses, cured bacon, fresh chives, spicy yogurt. *10½*
 - szechuan beans** – green beans, onions, serrano peppers. *9*
 - edamame** – warmed soybeans, sea salt. *7½*
 - crispy yam fries** – with garlic aioli. *7½*
- RE celeriac soup** – aged white cheddar, black pepper croutons, extra virgin olive oil, grissini bread stick. *8*
 - chicken wings** – hot, thai or extra hot. *10%*
+ celery and blue cheese. *1%*

fresh greens

- rocket salad** – panko and parmesan breaded chicken, baby arugula, vine ripened tomatoes, cucumbers, lemon caper dressing. *16*
- RE raincoast greens** – grilled chicken, avocado, tomatoes, feta, egg, pecans, seasonal berries, lemon-thyme vinaigrette. *16*
- bandara salad** – cajun chicken, corn, dates, feta, crispy chow mein, honey-lime vinaigrette. *16*
- RE chargrilled chicken caesar** – teriyaki or cajun chicken, fresh croutons, grana padano. *15*
 - add to any salad**
sautéed shrimp. *5* | grilled chicken. *5* | grilled fresh salmon. *5%*
 - starter size salads**
house caesar. *8* | seasonal greens. *8*

steaks

We are proud to serve Alberta beef. Our steaks are regularly inspected by our quality chefs for flavour, tenderness and marbling. From field to plate, the Certified Angus Beef® program ensures the highest quality - only the top 4% in Canada makes the grade.

All steaks are served with mashed potatoes and seasonal vegetables.

millionaire's cut – 7oz chargrilled triple A filet mignon with white wine sautéed creole jumbo prawns. *37*

creole steak + prawns – 9oz certified angus beef® sirloin rubbed with cajun spices, spicy creole butter and white wine sautéed creole jumbo prawns. *33¼*

RE peppercorn new york striploin – 12oz certified angus beef® striploin with pernod peppercorn demi-glace. *35*

RE peppercorn sirloin – 9oz certified angus beef® sirloin with pernod peppercorn demi-glace. *28*

RE four mushroom sirloin – 7oz certified angus beef® sirloin with shiitake, portabello, button and crimini mushroom demi-glace. *26%*

create your own

pair any size + cut of steak with your choice of sauce
7oz sirloin. *22* | 9oz sirloin. *24¼* | 12oz ny striploin *31¼* | 7oz filet. *29¼*

add to your steak

sautéed creole jumbo prawns. *7¼* | blackened with creole butter. *1¼*
pernod peppercorn demi-glace. *3¼* | four mushroom demi-glace. *4¼*

sandwiches + burgers

served with sea-salted fries
substitute caesar salad, seasonal greens or yam fries *+1%*

RE grilled tuna club – ocean wise™ albacore, tarragon tartar, bacon, arugula, cilantro, pickled ginger, olive oil ciabatta. *14¼*

RE short rib sandwich – caramelized onions, beef jus and emmental cheese on toasted sourdough. *16*

cajun chicken sandwich – charbroiled cajun chicken with melted aged cheddar cheese. *13¼*

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

j.d. bbq burger – seasoned certified angus beef® chuck patty with jack daniels bbq sauce. *13¼*

RE the burger – seasoned certified angus beef® chuck patty, aged cheddar cheese, cured bacon, sautéed mushrooms, red pepper relish. *15*

mains

RE double braised pineapple hoisin short rib – boneless short rib, pineapple ginger glaze, shiitake mushrooms, spicy soy bean sauce, mashed potatoes, sugar snap peas. *24½*

RE butternut squash + prawn ravioli – truffle beurre blanc, amaretti, pine nuts and crispy sage with white wine sautéed jumbo prawns. *24¼*

jack daniels ribs – slow-roasted with j.d. bbq sauce, seasonal vegetables, mashed potatoes. *25½*

fajitas – black beans, salsa fresca, grilled cajun vegetables, sour cream, cheese and lettuce.
cajun chicken. *19* | portabello mushroom. *17*

blackened creole chicken – spicy creole butter, seasonal vegetables, mashed potatoes. *21*

RE soy-dijon ocean wise salmon – whole grain barley, sugar snap peas, marinated shiitake mushrooms, grainy mustard and soy butter sauce. *24½*

RE rob's hunter chicken – portabello, crimini, button and shiitake mushroom demi-glace, green beans, herb fingerling potatoes. *23¼*

RE prawn + scallop spaghetti – pan seared prawns and scallops, roasted tomato sauce, parmesan crostini. *20¼*

casual favourites

teriyaki chicken rice bowl – sautéed mixed vegetables, spicy yogurt, braised red cabbage. *15½*

jambalaya rice bowl – shrimp, chicken, andouille sausage, vegetables, bacon, spicy tomato sauce, black bean salsa, crème fraiche. *16¼*

fish tacos – seared line caught ling cod, chipotle aioli, shredded green cabbage, salsa fresca. *14*

wor wonton soup – bbq pork, asian noodles, baby corn, mixed vegetables. *9¼*
+ prawns or grilled cajun chicken *5*

chicken tenders – honey mustard dip, sea-salted fries. *11½*

pesto chicken quesadilla – roasted chicken, blended cheeses, sundried cranberries. *10¼*
+ caesar salad, seasonal greens or yam fries *4%*

RE CREATED FRESH FROM CHEF ROB FEENIE'S KITCHEN

Rob Feenie, Canada's first Iron Chef America champion, is the culinary leader of Cactus Club Cafe. One of Canada's most recognized and celebrated chefs, Chef Feenie is committed to fresh, local and sustainable ingredients and oversees every aspect of our menu, from signature dishes to reworkings of Cactus classics.