

SOUPS & SALADS

- CHEF'S SOUP OF THE DAY** 7
ASK YOUR SERVER FOR TODAY'S SOUP
- FRENCH ONION SOUP** 9
WITH CARMELIZED ONIONS, SHERRY, BAGUETTE CROUTONS AND SWISS EMMENTAL CHEESE
- CAPE BRETON CHOWDER** 10
RICH RED VEGETABLE BROTH WITH SHRIMP, SCALLOPS, P.E.I. MUSSELS AND HEAVY CREAM
- CLASSIC CAESAR SALAD** 10
CRISPY ROMAINE LETTUCE TOSSED WITH OUR HOUSE DRESSING, PARMESAN AND HOUSEMADE CROUTONS
- MEDITERRANEAN SALAD** 11
LETTUCE, TOMATOES, RED ONION, PEPPERS, CUCUMBERS, OLIVES AND FETA CHEESE TOSSED WITH OUR HOUSE VINAIGRETTE
- TOSSED GREENS & BEET SALAD** 11
MIXED GREENS TOSSED WITH TOASTED SLIVERED ALMONDS, CRAISINS, GOAT CHEESE & ROASTED BEETS IN A LEMON GARLIC VINAIGRETTE

COMPLIMENT YOUR SOUP OR SALAD

- GRILLED CHICKEN BREAST + 6 SHRIMP SKEWER + 8
GARLIC TOAST + 2 CHEESE TOAST + 4.5

APPETIZERS

- BRUSCHETTA FRESCO** 12
FOUR CROSTINIS WITH VIRGIN OLIVE OIL TOPPED WITH FRESH ONIONS, TOMATOES, GARLIC AND HERBS WITH GOAT CHEESE
- MUSHROOM NEPTUNE** 14
SIX MUSHROOM CAPS STUFFED WITH SHRIMP, CRAB, SCALLOPS, CREAM CHEESE AND HERBS SERVED WITH GARLIC TOAST
- BLACKENED BEEF STRIPS** 16
STRIPLOIN STEAK RUBBED WITH CAJUN HERBS AND SPICES, CAST IRON SEARED AND SERVED WITH A PEPPERCORN CREAM SAUCE
- PICKEREL FINGERS** 14
LIGHTLY BREADED AND FLASH FRIED SERVED WITH CHIPOTLE TARTAR
- CALAMARI** 14
LIGHTLY BREADED AND SEASONED, FLASH FRIED SQUID RINGS SERVED WITH HOUSE TZATZIKI SAUCE
- SPINACH DIP** 14
SPINACH DIP BAKED WITH MOZZARELLA AND CHEDDAR CHEESE, SERVED WITH TORTILLA AND FLATBREAD PITA CHIPS
- JUMBO GARLIC PRAWNS** 15
FOUR PAN SEARED WITH MANITOBA GARLIC AND LEMON BUTTER SERVED WITH GARLIC TOAST
- ESCARGOT GRANDE** 14
SIX ESCARGOT PAN SEARED IN GARLIC BUTTER, STUFFED IN MUSHROOM CAPS, TOPPED WITH MOZZARELLA AND SERVED WITH GARLIC TOAST



ENTRÉES

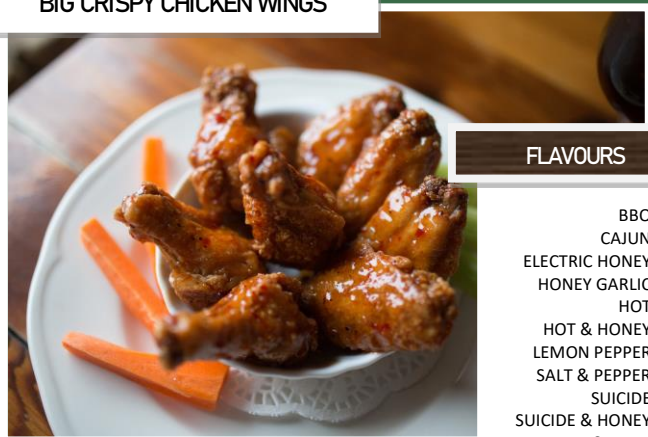
SERVED WITH THE CHEF'S VEGETABLES AND YOUR CHOICE OF A BAKED POTATO, GARLIC MASHED POTATOES, HOUSEMADE FRIES OR RICE

- PRIME RIB ROAST 10 oz** 39
HERB RUBBED, WELL AGED AAA ALBERTA BEEF, SLOW ROASTED AND SERVED WITH TRADITIONAL YORKSHIRE PUDDING AND MANITOBA HORSERADISH
- NEW YORK STRIPLOIN 10 oz** 36
TENDER ALBERTA STRIPLOIN, WELL AGED, PERFECTLY SEASONED AND CHARBROILED TO ORDER
- RIBEYE STEAK 14 oz** 48
THICK CUT AAA ALBERTA BEEF, WELL-MARBLED, CHARCOAL SEASONED AND CHARBROILED TO ORDER. *TRULY THE KING OF STEAKS.*
- SURF AND TURF** 39
WELL AGED AAA STRIPLOIN (6-7oz) TOPPED WITH BALSAMIC HONEY REDUCTION SAUCE AND 3 PAN SEARED PRAWNS
- WILD MANITOBA PICKEREL** 28
LAKE WINNIPEG PICKEREL LIGHTLY BREADED, SEASONED AND PAN FRIED
- LAMB SHANK** 34
BRAISED AUSTRALIAN LAMB SHANK SERVED WITH A WHITE WINE ROSEMARY REDUCTION SAUCE
- CRISPY ATLANTIC SALMON** 34
PAN SEARED, OVEN BAKED AND SERVED WITH A CREAMED CAPER SPINACH DILL SAUCE
- BBQ BABY BACK RIBS** 33
SLOWLY BRAISED, FLAME-CHARRED AND FALLING OFF THE BONE. CHOOSE FROM *JACK DANIELS HONEY WHISKEY BBQ SAUCE* OR THE *MESQUITE BBQ SAUCE*
- GREEK STYLE BABY BACK RIBS** 33
BRAISED PORK BACK RIBS SIMMERED IN SPECIAL HERBS, SPICES AND GARLIC. FIRE GRILLED WITH FRESH SQUEEZED LEMON
- CALABRESE CHICKEN** 32
BREADED CHICKEN BREAST STUFFED WITH CALABRESE SAUSAGE, AGED CHEDDAR AND ASPARAGUS SPEARS. TOPPED WITH A ROASTED RED PEPPER CREAM SAUCE

COMPLIMENT YOUR ENTRÉE

- SAUTEED MUSHROOMS & ONIONS + 5 PEPPERCORN SAUCE + 3
SHRIMP SKEWER + 8 LOBSTER TAIL + 22
MILANO BUTTER + 4 GRAVY + 1.75

BIG CRISPY CHICKEN WINGS



FLAVOURS

BBQ
CAJUN
ELECTRIC HONEY
HONEY GARLIC
HOT
HOT & HONEY
LEMON PEPPER
SALT & PEPPER
SUICIDE
SUICIDE & HONEY
SWEET & SPICY
TERIYAKI

BURGERS

SERVED WITH HOUSEMADE FRIES OR COLESLAW

BIG DADDY BURGER 20

TWO 6oz PATTIES OF LEAN GROUND BEEF CHARGRILLED WITH LETTUCE, TOMATO, SWEET ONIONS, MAPLE BACON, GRILLED MUSHROOMS AND AGED CHEDDAR ON AN ONION BUN

GAFFER'S CLASSIC BURGER 15

LEAN GROUND 6 oz BEEF PATTY CHARGRILLED WITH MUSTARD, MAYO, RELISH, LETTUCE, TOMATO AND SWEET ONIONS ON A KAISER BUN

GIMLI LAKE BURGER 18

CRISPY PANKO BREADED PICKEREL FILET WITH LEMON AIOLI TARTAR SAUCE ON AN ONION BUN WITH LETTUCE AND TOMATO

DECK OUT YOUR BURGER

CHEDDAR + 1.5 BACON + 2
MUSHROOMS + 1 FRIED ONIONS + 3

DELIVERY AND PICK-UP

PHONE: 204-757-2350

EMAIL: GAFFERS.INC@SHAW.CA

LOCKPORT, MANITOBA CANADA

FAVOURITE BITES

CRISPY CHICKEN WINGS 14

ONE POUND OF BIG CRISPY CHICKEN WINGS SERVED WITH CELERY AND CARROT STICKS WITH YOUR CHOICE OF BLUE CHEESE OR RANCH DIPPING SAUCE

QUESADILLA 16

TORTILLA SHELL LOADED WITH CHEDDAR CHEESE TOMATOES, OLIVES, RED PEPPERS AND JALAPENOS SERVED WITH SOUR CREAM AND SALSA
ADD CHICKEN, BEEF OR SHRIMP + 4

NACHOS SUPREME 18

CORN TORTILLA CHIPS, TOMATOES, RED PEPPERS, OLIVES, JALAPENOS AND CHEDDAR CHEESE
SERVED WITH SOUR CREAM AND SALSA
ADD CHICKEN, BEEF OR SHRIMP + 4

STEAK SANDWICH 6 oz 24

WELL AGED ALBERTA STRIPLOIN CHARBROILED ON GARLIC TOAST WITH CRISPY HOUSEMADE FRIES OR SLAW

CRISPY CHICKEN STRIPS 14

STRIPS OF JUICY CHICKEN TENDERS, BREADED & DEEP FRIED, SERVED WITH HOUSE MADE HONEY DILL OR HONEY MUSTARD SAUCE AND YOUR CHOICE OF SLAW OR HOUSEMADE FRIES

ENGLISH STYLE FISH & CHIPS 20

FRESH LAKE WINNIPEG PICKEREL DREDGED THROUGH A LIGHT BATTER, DEEP FRIED WITH CRISPY HOUSEMADE FRIES AND SERVED WITH TARTAR SAUCE

GIMLI LAKE BURGER



GAFFER'S CLASSIC BURGER

ASK YOUR SERVER FOR TODAY'S CHEF SPECIAL