

# STARTERS

## SEASONED WINGS

Plump wings with lime pepper, buffalo, sweet & spicy, or honey garlic sauce, served with fresh vegetable sticks and ranch dip. 14

Thunder crunch boneless wings. 14

## CHICKPEA FRIES

These vegetarian fries are super crispy on the outside and tender on the inside, served with garlic aioli. 13

## TEMPURA COCONUT PRAWNS

Prawns dipped in a crispy sweet coconut batter served with a red curry aioli. 14

## POUTINE

Our seasoned fries with homemade gravy and melted cheese curds. 9

## CALAMARI

Crispy breaded firecracker calamari bites served with a chipotle dipping sauce. 14

## BONELESS DRY RIBS

Crisp and golden brown, served with choice of buffalo, chili lime, or honey garlic dipping sauce. 14

# SOUPS & SALADS

## SOUP OF THE DAY

Hand crafted daily, served with a soft roll or bannock and butter. 6

## GOLD EAGLE CLAM CHOWDER

A hearty fusion of cream, in-house cold smoked baby clams, bacon, potatoes, & fresh chopped vegetables; served with a soft roll or bannock and butter. 9

## PEAR SALAD

Sliced fresh pear, candied pecans and crumbled gorgonzola cheese tossed with a light vinaigrette and topped with a fresh grilled chicken breast. 14

## COLTRANE SALAD

Romaine and baby greens tossed in honey lime dressing with carrot swirls, peppers, grape tomatoes, dates, sweet corn, and crumbled feta cheese, topped with a Cajun spiced chicken breast. 15

## MIXED SALAD GREENS

English cucumber, grape tomatoes and carrot swirls, with choice of dressing. 8

## CAESAR SALAD

Baby romaine lettuce, tossed in our house Caesar dressing, garnished with popped capers, shredded Parmesan and toasted crostini. 10

\*add sliced chicken breast or a grilled shrimp skewer to any salad \$4

Show your Players Club card to receive a 10% discount.

If you have any allergies or require a gluten free option please advise your server.

A two dollar charge will be added to all split orders. All menu prices do not include applicable taxes. Side orders available upon request. \*Notice: These menu items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

**Executive Chef John Morris**  
Bear Claw Casino and Hotel

Originally from Regina, Saskatchewan, and a member of the Starblanket First Nation, Chef Morris started his career working at restaurants in Regina and Banf. As his culinary expertise continued to grow, Chef Morris then moved to Vancouver to experience kitchen operations at a very busy downtown dinner theater. He then returned to Regina and worked within the hotel environment, eventually moving on to join the team as Executive Chef for the Painted Hand Casino in Yorkton. While at the casino, John obtained his red seal certification for professional cooking and has since transferred his talents to Bear Claw Casino & Hotel as Executive Chef, where he constantly strives to offer the casino and hotel guests a top-notch culinary experience during every visit.



**CANTONESE CHAR SUI SPRING ROLLS**

Chef Morris's own recipe for marinated barbeque pork and vegetables that are hand wrapped with thin rice paper and quick fried until crisp and golden brown served with his homemade sweet & sour sauce. 9

**Executive Chef Yvon "Coy" Delorme**  
Dakota Dunes Casino

Born and raised in Manitoba, Chef Delorme started his culinary career in the hotel sector of the food service industry. He then took on the role of an assistant instructor where he taught culinary skills to many young and upcoming chefs. During this time, he also owned and operated a small French style restaurant. In 2012, Coy moved to Saskatchewan and joined the Dakota Dunes team in a support role as Sous Chef. During the spring of 2016, he accepted the position of Executive Chef, now oversees all culinary operations, and has been providing exceptional first nation's hospitality to all of Dakota Dunes' guests.



**BROILED BEEF STRIPLOIN MEDALLIONS**

Chef Delorme's passion for aged Canadian raised beef takes front stage in his selected dish: two strip loin medallions served with a foraged wild mushroom risotto cake and Béarnaise compound butter caged in puff pastry with chargrilled asparagus and baby carrots. 23

**Executive Chef Lindsay Sletten**  
Living Sky Casino

Lindsay discovered her passion for cooking at a very young age. At the age of 14, she began working in a small cafe in her hometown of Hazlet, Saskatchewan. Upon completing school, Lindsay began cooking for an oilfield catering company and travelled throughout northern Alberta working in several different kitchens. Lindsay returned to Saskatchewan in 2008 and has since completed her professional cook's designation and earned her red seal certification. Taking over Living Sky Casino's kitchen operations in 2011, Lindsay ensures that each guest's dining experience is memorable.



**CARROT CAKE**

Chef Sletten incorporates an abundance of fresh garden carrots into this amazingly light cake with candied walnuts, thick cream cheese icing and a drizzle of caramel sauce with black raisin coulis. 6

# MAINS

## NEW YORK STEAK\*

Aged Canadian 10 oz center cut strip loin, charbroiled the way you like it with garlic sauteed button mushrooms or lobster butter, fresh in season vegetables, grilled asparagus, and our signature crispy mashed potato rolls. 28

## WOK STIR FRY

Tender strips of jump fried beef or chicken breast tossed with fresh sautéed vegetables and Jasmine steamed rice in a light teriyaki sauce. Double your vegetables for our vegetarian stir-fry. 18

## 12 OZ RIB EYE\*

Center cut rib eye steak, aged 21 days and charbroiled the way you like it, served with sautéed garlic mushrooms or lobster butter, seasonal vegetables, grilled asparagus, and our signature crispy mashed potato rolls. 32

## CHICKEN SUPREME

Breast of chicken filled with cured Italian prosciutto and Brie cheese. Oven roasted and served with thin scalloped potatoes layered with cream, butter, and parmesan cheese, fresh seasonal vegetables. 26

## BUTTER CHICKEN

Tender marinated chicken in a rich tomato curry sauce, served with a side of basmati rice, warm naan bread, and a side of our homemade mango chutney. 16

## STEELHEAD TROUT\*

Boneless Steelhead trout fillet marinated in a maple soy sauce, pan seared and served on a bed of steamed jasmine rice, cucumber relish and fresh seasonal vegetables. 22

## KIHIW'S BBQ RIBS

Slow cooked back ribs, finished with our signature honey bbq glaze, served with seasoned fries and coleslaw.

Full rack 28 Half rack 20

Half rack and grilled Cajun Chicken 28

## PANANG CURRY BOWL

Your choice of chicken or shrimp with fresh sauteed Asian vegetables simmered in a mild coconut red curry sauce served over steamed jasmine rice. 18

## LOBSTER MAC AND CHEESE

Lobster claw meat tossed in rich creamy cheese sauce with pasta and fresh herbs, baked with a breadcrumb crust. Served with a garlic baguette. 18

## CHICKEN MUSHROOM FETTUCCINE

Seasoned chicken breast sauteed with mushrooms and sundried tomatoes in a rich parmesan-cream sauce tossed with house made fettuccine noodles and served with a fresh baked garlic baguette. 17

## BUTTERNUT SQUASH RAVIOLI

Ravioli stuffed with butternut squash & parmesan cheese tossed in a sage cream sauce, served with a garlic baguette. 18

## FISH AND CHIPS

Two generous pieces of our signature pilsner battered pacific fillets with seasoned fries, tartar sauce, coleslaw, and lemon. 16.5  
One piece lighter portion 15

## BREADED LIVER

Crisp fried beef liver with sauteed onions and bacon, pan gravy, and your choice of mashed potatoes, jasmine rice or fries. 15

## CHICKEN FINGERS AND FRIES

Tender strips of panko breaded breast meat served with seasoned fries, plum or honey garlic sauce. 15

## PORK SCHNITZEL

House brined pork loin, breaded and pan fried until golden brown, with your choice of mashed potatoes, jasmine rice or fries, pan gravy and fresh vegetables. 15

## ALL DAY BREAKFAST

Steak n eggs - 6 oz New York steak, two eggs sunny side up, scrambled or over easy, griddle seared baby potatoes, toast and preserves. 16

Traditional - two eggs sunny side up, scrambled or over easy, four crisp bacon strips, griddle seared baby potatoes, toast and preserves. 12

# KIHIW CLASSICS

# BURGERS & SANDWICHES

All burgers & sandwiches are served with one of the following: green salad, soup of the day or seasoned fries. Substitute your side dish with a Caesar salad, sweet potato fries or onion rings. 1  
Gluten free buns available. 1

## THE SIGA BURGER

Charbroiled, butcher's cut beef, cheddar cheese, smoky bacon, sliced tomato, red onions, kosher dill pickles, leaf lettuce, and house made green tomato relish on a brioche bun. 15

## ROAST TURKEY CLUBHOUSE

Grilled home-style bread, slow roasted turkey breast, sliced tomatoes, crisp bacon, leaf lettuce, cheddar cheese, and mayonnaise. 15

## GRILLED CHICKEN BURGER

Plump tender charbroiled chicken breast with smoky bbq sauce, bacon, Swiss cheese, red onions, lettuce, and tomatoes on a rustic home-style bun. 15

## STEAK SANDWICH\*

Tender 6 oz New York steak, aged 21 days, served on grilled bannock with garlic aioli and crisp onions. 17

## BISON BANNOCK BURGER

Hand-made 7oz bison burger patty stuffed with bacon and cheddar cheese served on bannock fry bread, with garlic aioli, caramelized onions, pea shoots, tomatoes, and kosher dill pickle. 17

## DAILY SOUP AND SANDWICH COMBO

Please ask your server for today's fresh made sandwich and hand crafted soup of the day.

## BEYOND BURGER

Vegetarian burger patty, grilled and served on a toasted ciabatta bun with hummus spread and topped with roasted chipotle aioli, fresh leaf lettuce and provoline cheese. 14

# DESSERTS

## VANILLA CREAM CHEESECAKE

Our pastry chef's pride and joy, served with our sour cherry and Saskatoon berry compote. 7

## CREME BRULEE

A trio of house made brulee, please inquire with your server for today's flavours. 9

## PIE OF THE DAY

Please ask your server for the daily pie feature.

## QUINOA CHOCOLATE CAKE

A decadent moist cake made with quinoa and dark couverture chocolate, served with local sour cherry compote. 7

## BANANA TOFFEE PIE

Made from scratch, rich creamy toffee sauce, and fresh banana brulee in a buttery individual pie crust. 7