BLAZE

STARTERS

Chicken Wings
Hot, salt & pepper, honey garlic, or hot honey. Served with ranch or blue cheese dip. (DFO) (GFO) 18

Beef Birria Tacos
Cheese-crusted shell, beef birria, pico de gallo, chipotle aioli and micro cilantro. 15

Coconut Shrimp
Kimchi, Kewpie mayonnaise, sweet chili sauce, sesame seeds, and micro cilantro. (DF) 17

Calamari
Salt and pepper dusted calamari, charred lemon aioli and chimichurri. (DF) 18

Spinach & Artichoke Dip
Served with tortilla chips. (V) (GFO) 16

Boneless Pork Dry Ribs
Served with sweet and spicy sauce. (DF) 13

Mushroom Spring Rolls
Served with plum sauce. (V) 13

Kimchi Dumplings
Kimchi-spiced pork dumplings, served with ginger-onion sauce. (DF) 13

Har Gow Dumplings
Chinese steamed shrimp dumplings served with chili dipping sauce. (GF) (DF) 15

BREAKFAST

All Day Breakfast
2 Eggs Your Way, 2 sausages, 2 bacon and hashbrowns. Served with sourdough toast and marinated tomatoes. (GFO) 15

SENIORS MENU 55+

Liver & Onions
Pan-fried liver with onions, mashed potatoes, seasonal vegetables and gravy. 12

Half Chicken Fingers
Spiced chicken fingers tossed in garlic parmesan sauce, served with choice of side. (VO) (DFO) 10

Half Fish & Chips
Beer-battered cod, tartar sauce, thick-cut chips and a lemon wedge. (DF) 10

GFO – Gluten Free Option
GF – Gluten Free
V – Vegetarian
VO – Vegetarian Option
DF – Dairy Free
DFO – Dairy Free Option

HANDHELDS

Served with a choice of fries, salad, or soup of the day. Enhance with Caesar salad, yam fries or warm potato salad for 2. Side Poutine 4.

Beef Dip
Alberta prime rib, arugula and charred shallot aioli on a toasted ciabatta bun. Served with au jus. 19

Bacon Cheddar Mushroom Burger
Chuck patty, old white cheddar fondue, bacon, sautéed mushrooms, iceburg lettuce, and tomato chutney on a brioche bun. (GFO) 20

Wildfire Burger
Bison patty, hot maple bacon, brie cheese, BBQ aioli, and iceburg lettuce on a brioche bun. (GFO) 23

Garlic Parmesan Chicken Tenders
Spiced chicken fingers tossed in garlic parmesan sauce. (DFO) (VO) 18

Grilled Chicken Club
Chicken, bacon, Swiss cheese, lettuce, tomato and house aioli on a toasted ciabatta bun. (GFO) 19

Sweet Chili Chicken Wrap
Crisp chicken tenders tossed in a sweet chili sauce with lettuce, cucumber, carrots and green onion in a house-made sesame dressing. (VO) (DF) 18

SOUPS & SALADS

Tuna Tataki Salad
Seared yellowfin tuna with ponzu marinade, cured red cabbage, carrots, cucumbers, cilantro and green onions tossed in sesame-ginger dressing and garnished with a soy-pickled egg, crispy wontons, nori and avocado. (DF) (VO) 22

Warm Smashed Potato Salad
Arugula, roasted corn and crisp prosciutto. (GF) 13

Caesar Salad
Romaine, Caesar dressing, croutons, parmesan and bacon lardons. (GFO) 13

Wedge Salad
Iceberg lettuce, smoked Gorgonzola, crispy julienne bacon and cocktail tomatoes with blue cheese dressing. (VO) 15

Wor Wonton Soup
BBQ pork, shrimp, seasonal greens and hand-cut vegetables. (DF) 16

Daily Soup
Chef-selected soup of the day. 8

Enhance Your Salad
Grilled Chicken 6 | Salmon 10 | Seared Tuna 12 | Prawns 8

For vegetarian, celiac, or any food allergies, please see your server prior to ordering. Prices are exclusive of taxes & gratuities.

BLAZE

ENTREES

Mushroom Ravioli
Brown butter cream sauce, sautéed mushrooms topped with chimichurri, parmesan and garlic bread. (V) 19

Striploin Steak Sandwich
Grilled 8-ounce AAA striploin, house aioli, arugula, herb marinated tomatoes, served open-faced on toasted ciabatta, with a warm smashed potato salad. 29

Ribeye
Grilled 12 oz AAA Alberta ribeye, mashed potatoes, sautéed mushrooms, seasonal vegetables, tomato chimichurri and wild mushroom jus. (GF) 42

Pork Back Ribs
Slow-roasted pork ribs, jalapeño cornbread, pineapple and guajillo butter, warm smashed potato salad and seasonal vegetables. (GFO) ½ Rack 24 Full Rack 28

Pacific Salmon
Coconut lime cream sauce, saffron basmati rice pilaf and seasonal vegetables. (GF) (DFO) 28

Spaghetti Bolognese
Classic Bolognese made with veal, pork and beef mince topped with burrata, parmesan and garlic toast. (DFO) 19

Fish & Chips
Beer-battered cod, tartar sauce, thick-cut chips and a lemon wedge. (DF) 19

PAN ASIAN

Wor Wonton Soup
BBQ pork, shrimp, seasonal greens and hand-cut vegetables. (DF) 16

Ginger Beef
Peppers and onions in a sweet and spicy sauce with steamed jasmine rice. (DF) 18

Sweet & Sour Pork
Pineapple, onions and peppers in a sweet and sour sauce with steamed jasmine rice. (DF) 18

Pad Thai Noodles
Flat rice noodles, spicy peanut sauce, peanuts, sprouts, peppers, onions, scallions, egg and cabbage. Choice of chicken, beef or shrimp. (GFO) (DF) 19

Chow Mein
Stir-fried chow mein noodles with a choice of chicken, beef or shrimp. (DF) 18

Yang Chow Fried Rice
Shrimp, BBQ pork, chicken, vegetables and egg. (DF) 15

Singapore Noodles
Curry-fried vermicelli noodles with shrimp, BBQ pork, peppers, scallions, sprouts and egg. (DF) 18

Beef Ho-Fan
Stir-fried Alberta beef, ho-fan noodles, and bean sprouts. (DF) 18

Lemon Chicken
Fried chicken bites with lemon sauce, vegetables and steamed jasmine rice. (DF) 19

Stir-Fry
Choice of chicken, beef, BBQ pork, shrimp or vegetables. Choice of black bean, black pepper, curry, szechuan or garlic sauce with steamed jasmine rice. (DF) 21

Thousand Island Prawns
Deep fried prawns tossed in a wasabi Thousand Island sauce with steamed jasmine rice. 19

SPECIALTY COCKTAILS

Nutella Horchata Shaft 15.95
Horchata • Nutella syrup • Chilled espresso • 1 oz Clear Water vodka • ½ oz Kahlúa • ½ oz Baileys
Creamy & indulgent

Tequila Yuzu Sour 15.95
1 oz Cazadores tequila • Yuzu • Fresh lime juice Agave • Egg white
Bright, citrusy & silky

Clarified Strawberry & Basil 15.95
1 oz Clear Water vodka • Sous-vide clarified strawberry • Genovese basil oil • Citrus • Honey
Bright & aromatic

Spicy Mango Margarita 15.95
1 oz Cazadores tequila • Mango • Lime • Chamoy • Tajín
Fruity, tangy & spicy

Strawberry Sangria 15.95
Freeze-dried strawberry • Citrus • ½ oz vodka ½ oz Merlot/Cabernet • Soda
Fruity & refreshing

Oaxacan Mole Old Fashioned 17.95
1 oz mezcal 400 Conejos • 1 oz reposado tequila Adictivo Mole bitters • Agave • Dark chocolate
Rich, smoky & complex

Jalapeño Pineapple Paloma 15.95
1 oz Cazadores tequila • Pineapple • Ginger Grapefruit • Jalapeño
Fresh, tropical & spicy

Black Pepper & Olive Oil Dirty Martini 17.95
1½ oz Flourish gin • ½ oz dry vermouth • Olive brine Cracked black pepper • Extra virgin olive oil • Shaken
Savory, peppery & bold

Coconut Mojito 15.95
1 oz 1800 coconut tequila • Lime juice • Fresh mint Coconut water • Coconut cream
Creamy, tropical & refreshing

Tiki Grey Eagle 15.95
1 oz Caribbean Island rum • Mango • Pineapple tepache • Ginger • Bamboo • Coconut-cardamom foam
Tropical, fermented & aromatic

Mango Sticky Rice 15.95
1 oz Malibu • Fresh mango purée • Rice & cereal-infused coconut milk • Black sesame
Creamy, tropical & nutty

DESSERTS

Cappuccino Cake 10

Steamed Egg Custard Bun 10 (V)

Signature Blaze Bon Bon 2

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