



STARTERS

Chicken Wings 1lb, served with choice of sauce, carrots, celery, and blue cheese dip	\$17
Chicken Quesadillas served with fresh pico de gallo and guacamole	\$17
Baked Spinach and Artichoke Cheese Dip served with naan bread and tortilla chips	\$18
Fiesta Cheese & Veggie Nachos served with sour cream	\$19
Classic Poutine	\$10
Vegetarian Platter served with house-made tzatziki & hummus, and naan bread	\$17
Chef's Shrimp Cocktail	\$17

SOUPS & SALADS

Soup of the Day	\$9
French Onion Soup	\$12
House Salad mixed greens, fresh cut veggies, and house vinaigrette	\$14
Caesar Salad romaine lettuce, bacon, capers, parmesan, croutons, and house-made caesar dressing.	\$14
Taco Salad iceberg lettuce, avocado, corn, black beans, pico de gallo, shredded cheddar, matchstick tortillas, and chef's vinaigrette	\$16
Add on:	
Chicken(\$5) Shrimp(\$6) Salmon(\$10) Steak(\$10)	
Taco Beef/Chicken (\$5)	

BURGERS & SANDWICHES

Veggie Burger lettuce, tomato, and onion	\$18
Cajun Salmon Sandwich in-house pickled onions, tartar sauce, and lettuce	\$20
Sunny Breakfast Burger beef patty, homemade hashbrown, bacon, cheese, lettuce, onion, and tomato	\$20
Deli Turkey BLT	\$18
Bacon Cheese Burger lettuce, tomato, and onion	\$20
Smoked Meat Sandwich	\$18

*****All burgers and sandwiches are served with fries or house salad, coleslaw, and pickle**



CASEY'S CLASSICS

Fajitas Chicken/Shrimp/Salmon/Veggie/Steak	\$23
Battered Cod-Fish & Chips served with coleslaw and tartar sauce	\$19
Buffalo Chicken Fingers served with fries, coleslaw, carrots, celery, and blue cheese dip	\$20
Gnocchi Rosé served with garlic cheese bread	\$18
Spaghetti Carbonara served with garlic cheese bread	\$18
Spaghetti Bolognese served with garlic cheese bread	\$18
Rotisserie 1/2 Chicken served with fries, gravy, and coleslaw	\$20

FROM THE GRILL

Maple Mustard Salmon served with fresh sautéed veggies and jasmine rice	\$28
Slow Roasted Baby Back Ribs served with fries, coleslaw, and house-made BBQ sauce	\$25/32
7oz/12oz Striploin served with fresh sautéed veggies, baked potato, and house-made peppercorn sauce	\$26/\$39
Shrimp Brochette served with fresh sautéed veggies, jasmine rice, and garden salad	\$28(1)/32(2)

DESSERTS

Crème Brûlée du moment	\$8
Giant Chocolate Brownie served with ice cream	\$12
Carrot Caramel Cheesecake	\$8
Maple Pudding Chômeur served with ice cream	\$8
Fresh Fruit & Chocolate Fondue Dip	\$6

A royalty equivalent to 3% of the listed or advertised price of the goods and services offered in this establishment will be added to your invoice. This royalty corresponds to the percentage of the contribution determined by the Tremblant Resort Association.