

SHARE PLATES

BAJA FISH TACOS 15

Warm soft tortillas, spiced B.C. Cod, pico de gallo, cabbage, guacamole, sour cream, cilantro & lime. Add Taco 7

VEGETARIAN MEZZA PLATE 17

Red pepper hummus, and warm spinach & artichoke dips with Naan bread, carrots, celery, cucumbers and ranch dressing.

QUESADILLA 13.5

Flour tortilla stuffed with cheddar & mozzarella cheeses, scallions, peppers and tomatoes. Served with salsa & sour cream.

>> CHICKEN QUESADILLA 19 PULLED PORK QUESADILLA 19

POUTINE 14

Spiced fries topped with artisan cheese curds & gravy.

FRIED & SPICED

House cut Kennebec fries. Sm 6 Lrg 9 Onion rings. Sm 8 Lrg 12
Yam planks with balsamic syrup drizzle. Sm 7 Lrg 10

CHICKEN STRIPS & CHIPS 15.5

Breaded fried chicken with Kennebec fries and celery sticks.

>> Choice of Plum, BBQ, Ranch, Honey Garlic, Hot or Mango Sriracha, or Honey Mustard.

>> STRIPS ONLY 12

NACHOS Sm 14 Med 19 Lrg 23

Corn chips with cheddar & mozzarella cheeses, scallions, tomatoes, jalapenos and black olives. Served with salsa & sour cream.

>> Side guacamole 1.5 Large 4 *Add chopped chicken breast or pulled pork 7

CHICKEN WINGS 16

One pound of seasoned B.C. chicken wings. Dredged and crisped. Blue cheese or Ranch dressing.

>> Choice of: Salt & Pepper, Jerk Spice, House BBQ, Hot, Mango Sriracha or Honey Garlic.

LETTUCE "JAMMERS"

Build your own lettuce cups with lightly pickled vegetables, rice noodles, watercress, roasted cashews and Thai chili sauce. GF/DF

>> VEGGIE 15 CHICKEN OR PULLED PORK 16 AHI TUNA 17 STEELHEAD 20

DAILY SOUP

Chef's creation Cup 5 Bowl 7

15 VEGETABLE STIR FRY

Carrot, celery, red onion, peppers and bok choy sautéed with sweet & spicy sesame soy sauce and served over basmati rice. >> ADD CHICKEN 7

Sm 9 Lrg 13 ROLAND'S GREENS

Artisan lettuces, maple vinaigrette, vegetables, goat cheese, raisins and pumpkin seeds.

Sm 9 Lrg 13 CAESAR SALAD

Romaine lettuce, garlic dressing, croutons and parmesan cheese.

19 SPINACH SALAD

Spinach, avocado, gem tomatoes, cucumber and button mushrooms tossed in port, thyme vinaigrette and topped with warm chicken breast and bacon bits.

BOWLS + SALADS

ADD TO ANY SALAD

Chicken breast 7
Steelhead 9

KIDS' MENU

Kids 12 and under only

GRILLED CHEESE 12

CHICKEN STRIPS 14

HAMBURGER 13

PULLED PORK SANDWICH 13

Served with fries or coleslaw. Substitute house salad, Caesar salad, onion rings or yam fries for 2

All burgers come on a Brioche or whole wheat bun. Customize for 2 each: bacon, swiss, cheddar, jalapeno jack, mushrooms, sherry onions.

BURGERS

>> Your choice of house cut fries or coleslaw. Substitute house salad, Caesar salad, onion rings or yam fries for 2.

ROLAND'S BURGER 17

Seasoned 6.5 ounce certified Angus beef patty. Garnished with lettuce, tomato, dill pickles, red onion and Roland's mayonnaise.

STEELHEAD 19

6 ounce Norwegian steelhead filet marinated in ginger, scallions, light soy and brown sugar. Pickled vegetables and tartar sauce.

CRISPY CHICKEN CIABATTA 18

Buttermilk marinated chicken thighs with roasted red pepper cream cheese, chipotle Cajun mayo, arugula and tomato.

THE VEGGIE 15.5

House made chickpea, lentil, rice and spiced vegetable patty. Topped with pickles, lettuce, red onion, tomato and Roland's mayo.

SIDE DIPS 1.5 ea.

Caesar dressing, honey mustard, blue cheese dip, ranch dressing, maple vinaigrette, sour cream, salsa, mango sriracha, hot sauce, plum or Roland's house mayonnaise.

SANDWICHES 'N STUFF

Your choice of house cut fries or coleslaw. Substitute house salad, Caesar salad, onion rings or yam fries for 2.

TURKEY CLUBHOUSE 17

Shaved turkey breast with smoked bacon, lettuce, tomatoes, cheddar cheese and mayonnaise on toasted cranberry sourdough.

ROLAND'S REUBEN 15.5

Shaved Montreal smoked meat on toasted marble rye bread. Sauerkraut, mustard, pub sauce and swiss cheese.

BEEF DIP 15

Thinly sliced house roasted Alberta beef on toasted garlic buttered baguette with horseradish mayo and au jus dipping sauce.

ROASTED PORCHETTA SANDWICH 17.5

Sliced Rosemary & mustard roasted pork with arugula, tomato, roasted garlic & herb aioli on toasted ciabatta.

BBQ PULLED PORK 16

Marinated and slow braised pork shoulder topped with house BBQ sauce, Roland's mayo and coleslaw on a toasted brioche bun.

FISH & CHIPS 1pc 16 2pc 21 3pc 26

Beer battered B.C. Ling cod with fries, coleslaw and lemon tartar sauce.

BREAKFAST

EGGS BENEDICT

CLASSIC - Black forest ham and hollandaise. 14

PACIFIC - House smoked salmon, pickled red onion, capers and hollandaise. 18

MSM - Montreal smoked meat and grainy mustard hollandaise. 17

VEGGIE - Tomato, avocado and hollandaise. 14

>> All served on toasted English muffins with garlic & rosemary hash browns.

15 BACON & EGGER

Fried egg, bacon, lettuce, tomato and roasted red pepper cream cheese on a Brioche bun. Served with hash browns

15 CORN BEEF HASH

House made brisket and hash browns with sautéed bell peppers & onions. Topped with a poached egg, hollandaise and arugula. Extra egg 4

15 CREEKSIDE BREAKFAST

Two eggs any style with your choice of bacon or breakfast sausage, toast and hash browns.

SATURDAYS,
SUNDAYS +
HOLIDAYS
11AM - 2PM

SIDES:

Bacon or Breakfast sausage. 5

Hash browns, extra egg, side of hollandaise, white or whole wheat toast. 4

>> Prices do not include tax
Groups of 8 or more will be subject to an 18% gratuity

Roland's