

# The BANQUET

GET *Real* PLAY HARD

## \* APPETIZERS \*

### Crispy Deep-Fried Dills \$15.99

Crinkle cut dill pickles crusted in panko and fried until super crispy! Served with a choice of dill sauce, roasted garlic ranch or Gochujang mayo.

### Sweet & Spicy Lettuce Wraps \$18.99

Grilled lemongrass chicken, pickled carrots, fresh cucumbers, crispy chow mein noodles, scallions, sesame seeds, sweet & spicy peanuts and cilantro. Served with iceberg lettuce and Gochujang mayo.

*Sub: maple soy glazed tofu \$1.99 | jumbo shrimp \$2.99*

### Baby Banquet Sliders \$16.99

Three 1.5 oz juicy chuck patties with American cheese, shredded iceberg lettuce, bread and butter pickles and 1000 Island dressing served on toasted brioche buns.

*Add: another slider \$4.99*

### BQT Wings \$18.99

Our wings come traditional, smoked or boneless karaage\*. Served with fresh red bell peppers, celery and roasted garlic ranch.

Sauces: Canada Red, Buffalo Gochujang, Valentina Hot, Honey Garlic, Smoky BBQ, Cheri-yaki, Lemon Pepper, Jerk, Creamy Dill, Salt & Vinegar Wet or All Dressed Wet

### Chicken & Vegetable Gyoza \$14.99

Crispy, pan-fried chicken and vegetable gyoza served with our homemade spicy plum sauce.

### Buffalo Mushroom Caps \$14.99

Plump button mushrooms breaded and fried into crunchy, golden delicacies. Topped with our homemade hot sauce and served with roasted garlic ranch.

### KFC Sliders \$16.99

Three crispy, crunchy Korean fried chicken sliders smothered in our homemade Buffalo Gochujang sauce then topped with pickled carrots and shredded iceberg lettuce. Served on toasted brioche buns.

*Add: another slider \$4.99*

### Mesquite Pork Belly Bites \$16.99

Tender hickory and Mesquite smoked pork belly glazed in our homemade sweet maple soy sauce. Served with bread and butter pickles and creamy, crunchy coleslaw.

### Chicken Fingers & Fries \$19.99

Golden chicken tenders served with crispy fries and Gochujang mayo or roasted garlic ranch.

### Battered Cheese Curds \$16.99

Beer-battered, squeaky cheese curds fried and served with bread and butter pickles and your choice of roasted garlic ranch, Gochujang mayo or marinara sauce.

### The Dive Bar Poutine *Reg. \$10.99 Lrg. \$16.99*

Crisp, golden fries covered in Québec cheese curds and Boursin cheese and smothered in chicken gravy.

*Add: Mesquite pork belly or smoked brisket \$5.99*

### Sushi "Tacos" \$14.99

Three crispy fried wonton tacos, filled with guacamole and green onions. Served with your choice of yellowfin tuna in a soy marinade, or Creative Salmon® in Yum Yum sauce.

*Add: extra taco \$4.99 ea.*

### Trash Can Nachos *Reg. \$16.99 Lrg. \$22.99*

Tortilla chips stacked high and loaded with Monterey Jack, cheddar cheese and fresh jalapeños. Topped with scallions, homemade hot sauce, sour cream and pickled red onions. Served with salsa and jalapeño queso cheese sauce.

*Add: Mesquite pork belly, chicken or smoked brisket \$5.99 Guacamole \$3.99*

## \* Karaage Chicken

A Japanese dish of marinated chicken thigh pieces, deep fried to crispy golden perfection.

It has a juicy, flavourful interior and a crisp savoury exterior.

### Big Banquet Tower \$59.99

All your favourite bites in one place! Pork Belly Bites, Crispy Deep-Fried Dills, Chicken & Vegetable Gyoza, Buffalo Mushroom Caps and your choice of BQT wings. Served with homemade tortilla chips and all the fixings.

*Add: Gochujang mayo, dill sauce or roasted garlic ranch \$1.99*

## \* GREENS \*

*Add: grilled chicken, lemongrass chicken, or maple soy glazed tofu \$5.99*

*Pan-seared Creative Salmon® or grilled AAA sirloin \$9.99*

### Straight Up Caesar *Starter \$9.99 Lrg. \$16.99*

Crisp romaine lettuce, smoky Mesquite bacon, and crunchy Parmesan crisps, paired with our very own velvety Caesar dressing. Served with toasted sourdough.

### Sunshine Bowl \$17.99

A blend of tri-colored quinoa, vibrant kale, and roasted broccoli, all gently coated with our signature homemade sesame yogurt served on top of creamy hummus. Garnished with crumbled feta cheese, toasted almonds, pumpkin seeds and a sprinkle of sumac. *Staff Secret: Make it a wrap \$19.99*

### Mixed Beets Salad \$17.99

Tender Tuscan lettuce, roasted beets, toasted pistachios, crispy bacon, and tossed in our homemade white balsamic honey vinaigrette. Topped with creamy goat cheese, and a sprinkle of fresh chives.

## \* HANDHELDS \*

All handhelds come with your choice of fries, kettle chips, soup or house side salad.  
Upgraded sides: yam fries, onion rings, Caesar salad \$2.99 | Poutine \$4.99

### Sweet & Spicy Chicken Sandwich \$21.99

Sweet and spicy buttermilk fried chicken topped with coleslaw, Gochujang mayo and dill pickles on a toasted brioche bun.

### Smoked Beef Dip \$22.99

Smoked and slow-roasted Alberta beef, caramelized onions, roasted garlic mayo and provolone. Served on a toasted hoagie bun with savoury au jus.

### Big Banquet Burger FOOD BANKS alberta \$21.99

Two 4 oz chuck patties with American cheese, topped with iceberg lettuce, dill pickles and homemade 1000 Island dressing on a buttery, toasted brioche bun.

Add: extra cheese 99¢ | thick-cut Mesquite bacon \$2.99  
Sub: Beyond Meat Burger \$2.99  
Make it a Mega Banquet \$29.99

### Mushroom Swiss Burger \$21.99

Two juicy 4 oz beef chuck patties, smothered in creamy mushroom fondue, Swiss cheese, iceberg lettuce and roasted garlic mayo. Served on a toasted brioche bun.

Sub: Beyond Meat Burger \$2.99

### Korean Fried Chicken Wrap \$20.99

Crispy fried chicken breast, tossed in our Korean-style Gochujang Buffalo sauce, iceberg lettuce, crispy noodles, pickled carrots, scallions and cilantro, wrapped in a flour tortilla.

### Steak Sandwich \$26.99

Grilled 7 oz Alberta beef sirloin, on toasted sourdough. Served with onion rings, roasted garlic aioli and shallot demi-glace. Add: jumbo shrimp \$5.99

## \* MAINS \*

### Grilled Lemongrass Chicken Bowl \$24.99

Stacked on a bed of steamed garlic rice, sauteed broccoli, pickled carrots and topped with sesame seeds, scallions and Gochujang mayo.

Sub: maple soy glazed tofu \$1.99 | Add: egg \$1.99

### Buttermilk Fried Chicken \$19.99

Two pieces of buttermilk fried chicken, served with coleslaw and your choice of fries, kettle chips or side salad. Add: extra piece of chicken \$5.99

### Pork Belly Mac & Cheese \$20.99

Cheesy, jalapeño macaroni and cheese with homemade Mesquite bacon, topped with panko and Monterey Jack cheese and baked until bubbly.

Staff Secret: Make it a Millionaire Mac, add Dom Perignon \$399

### Creamy Grilled Chicken Carbonara \$21.99

Garlic, white wine, homemade Mesquite bacon and pecorino cheese pasta served with a grilled, herb-marinated chicken breast and toasted sourdough. Add: shrimp \$5.99

### Pierogi Platter \$21.49

Light and fluffy cheddar stuffed pierogies served with farmer's sausage, Saskatoon berry mustard, chive sour cream and Mesquite bacon, topped with our shallot demi-glace.

### Beer Batter Fish & Chips \$21.99

Two pieces of Banquet beer-battered haddock. Served with coleslaw, crisp golden fries and tangy tartar sauce. Add: extra piece of fish \$6.99

### 10 oz Peppercorn New York GF \$32.99

A 10 oz AAA New York strip served with shallot demi-glace, cheese curd mashed potatoes and seasonal vegetables.

## Made from \* SCRATCH PIZZA \* 10-inch pizza

Slow fermented, double zero flour and hand-made. GF Gluten-free option available.

### Margherita Pizza GF \$19.99

The perfect balance of tangy San Marzano tomato sauce, fior di latte, mozzarella and basil pistou.

### BBQ Chicken Pizza \$20.99

We start with our smoked BBQ sauce and pile on smoked chicken breast, jalapeños, pickled red onions, Monterey Jack cheese, scallions and fresh tomatoes.

### The Big Smoke Pizza \$20.99

A tangy San Marzano tomato sauce base topped with smoked brisket, homemade Mesquite bacon, pepperoni, mozzarella & cheese curds. Garnished with grated Parmesan cheese.

### Pepperoni & Mushroom Pizza \$20.99

This pizza is topped with tangy San Marzano tomato sauce, roasted mushrooms, mozzarella and Calabrese salami.

Add dipping sauce \$1.99 | Choose from creamy dill, roasted garlic ranch or Gochujang mayo.

## \* SWEETS \*

### Table-Side Ice Cream \$8.99

Level up with an ice cream experience made tableside with liquid nitrogen. With choice of Skor, Oreo or Smarties. Min. 2 people

Staff Secret: Add Mountain Joe \$10.99, Baileys \$6.99

### Deep-Fried Mars Bar \$8.99

A Mars bar coated in batter and deep-fried until golden brown. This ooey-goey dessert is served with ice cream and caramel dipping sauce.

### Warm Apple Crisp \$8.99

Served with vanilla ice cream and topped with caramel sauce.



We donate \$1 from every Big Banquet Burger sold to Food Banks Alberta to help those in need.  
Or, make any item a Food Banks Alberta item and donate \$1 at the end of your meal. Ask your server for details.

GF Vegetarian GF Additional gluten-free options available upon request