

**FRENCH ONION SOUP • 8.5 / 12.25**

caramelized onion broth, garlic croutons & bubbly gruyère

**SALTLIK WEDGE SALAD • 13.75**

iceberg lettuce, amarosa tomatoes, crispy bacon, blue cheese, creamy dill dressing, everything spiced onion ring

**\*WAGYU CARPACCIO • 18**

oven dried tomatoes, grana padano, grainy mustard aioli, pickled shallots, arugula, grilled bread

**WOK-FIRED CALAMARI • 16.75**

sea salt, pepper & poblanos, charred serranos

**🦞 COCONUT CRUSTED PRAWNS • 15.5**

with house-made curry aioli

**KOBE FAT FRIES • 10.5**

crispy garlic & rosemary

**ALMOST FAMOUS DRY RIBS • 14.75**

crispy dry ribs, tamarind honey glaze

**BAKED CHEESE TOAST • 11**

five types of cheeses baked until bubbly on thick cut texas toast

**LOBSTER ROLL • 6 EA**

grainy mustard aioli, butter toasted roll, poached lobster and prawns

**CRISPY LOBSTER & CRAB CAKES • 17.75**

atlantic lobster & crab, dill tartare sauce, pea shoots

\*Unavailable for take-out or delivery

**THE SALTLIK SALAD • 19.25**

grilled chicken breast, fresh cut greens, crunchy bacon, olives, feta & premium groceries

🦞 sub rare ahi tuna • 2.75

**CAESAR SALAD W/ CHICKEN • 19**

romaine, shaved grana padano, house croutons

**CHIMICHURRI SIRLOIN STEAK SALAD • 24.5**

iceberg lettuce, amarosa tomatoes, blue cheese, creamy dill dressing

**HOUSE SALAD W/ SALMON • 19.75**

charred corn, honey roasted sunflower seeds & white cheddar

**\*KEY LIME PIE • 10**

toasted coconut, whipped cream

**HANDMADE APPLE PIE • 9.5**

baked to order, almond crumble, caramel sauce & vanilla bean ice cream

**STICKY TOFFEE PUDDING • 9.5**

vanilla bean ice cream & toffee sauce

**MOLTEN CHOCOLATE CAKE • 9.5**

served w/ a berry compote

\*Unavailable for take-out or delivery

*served w/ suggested accompaniment unless otherwise specified*

**CERTIFIED ANGUS BEEF® HAND-PRESSED BURGER • 18**

3 year aged cheddar, smoked bacon, loaded w/ all the fixings  
*make it protein-style - forget the bun, wrapped in lettuce*

**SPICY GRILLED CHICKEN SANDWICH • 16**

crushed avocado, spicy aioli, jack cheese, pickled red onion & fries

**PASTA MICHELANGELO • 22**

garlic chicken, sun-dried tomatoes, fresh peas & parmesan

**🦞 PRAWN SPAGHETTINI • 25**

garlic sautéed prawns, smoky tomato sauce, fresh basil, extra virgin olive oil, garlic crostini

**CHICKEN FETTUCCINE ALFREDO • 22**

garlic, cream, nutmeg, arugula, shaved grana padano

**HUNTER CHICKEN • 29.25**

fried baby Yukon potatoes, red wine & mushroom jus, asparagus

**GRILLED SALMON • 33.5**

lobster ravioli, asparagus, oven dried tomatoes, truffle beurre blanc

**🦞 BLACKENED AHI TUNA • 29**

basil pesto, olives & roasted bell peppers, garlic basted russet potato

steaks

Certified Angus Beef® PRIME Steak is graded the top 2% of all steaks in North America. We have selected Certified Angus Beef® PRIME for all of our sirloin cuts.

*served w/ fries unless otherwise specified*

**THE PREMIUM STEAK SANDWICH 7oz • 32 / 41**

PRIME sirloin / petite filet mignon  
thick cut garlic bread, sautéed onions & crimini mushrooms

**SALTLIK STEAK FRITES 7oz • 34**

red wine glazed hanger steak, crispy fries, mustard aioli, arugula salad

**CERTIFIED ANGUS BEEF® PRIME SIRLOIN 7oz / 10oz • 31 / 36**

🦞 add prawn skewer • 10

**NEW YORK STRIPLON 11oz • 45**

add blue cheese butter 3

**FILET MIGNON 7oz / 10oz • 41 / 47**

w/ classic béarnaise sauce

**BUTCHER BLOCK • MKP**

Saltlik's Feature Cut

extras

ROASTED POTATOES • 7

CREAMED CORN WITH BACON • 9

ROASTED MUSHROOMS • 9 / 13.5

🦞 PRAWN SKEWER • 10

RED WINE SAUCE • 3.5

LOBSTER MASHED POTATOES • 16.75

Receive 20% off curbside pick-up.

Please call the store at 403-537-1160 to place an order.



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

18% gratuity added to parties of 8 or more.

# Willamette

## by the glass

### BUBBLE

Zonin Prosecco *Veneto, Italy*

GLS | 6 oz BTL  
12.5 43

### WHITE

Selbach Oster Riesling *Mosel, Germany*

10.5 43

The Hatch 'B.Yanco' Pinot Blanc *Okanagan Valley, BC*

12.25 49

Dog Point Sauvignon Blanc *Marlborough, New Zealand*

16.5 67

Cedar Creek Pinot Gris *Okanagan Valley, BC*

11.75 47

Whatchamacallit Chardonnay, *California*

11 44

Rodney Strong 'Chalk Hill' Chardonnay *Sonoma, California*

15.25 61

### ROSÉ

Clacson Cinsault Rosé *Languedoc, France*

11 44

Quails' Gate Rosé *Okanagan Valley, BC*

12.25 49

### RED

Louis Jadot Beaujolais-Villages *Beaujolais, France*

11.5 46

Kings Ridge Pinot Noir *Willamette Valley, Oregon*

14.5 58

Castello di Gabbiano Chianti Classico *Tuscany, Italy*

13.25 53

Whatchamacallit Red Blend *California*

11 44

La Posta Malbec *Mendoza, Argentina*

12.75 51

Ben Marco Malbec *Mendoza, Argentina*

15.75 63

D'Arenberg 'The Stump Jump' Shiraz *McLaren Vale, Australia*

11.5 46

Wines of Substance 'Cs' Cabernet Sauvignon *Columbia Valley, Washington*

16.25 65

Broadside 'Margarita Vineyard' Cabernet Sauvignon *Paso Robles, California*

19.75 79

### RED

Coldstream Hills Pinot Noir *Yarra Valley, Australia*

64

Calera Pinot Noir *Central Coast, California*

98

Bergström 'Shea Vineyard' Pinot Noir 2015 *Willamette Valley, Oregon*

195

Paolo Conterno 'A Mont' Langhe Nebbiolo *Piedmont, Italy*

60

Brovia 'Villero' Barolo 2012 *Piedmont, Italy*

175

J.L. Chave 'Offerus' St. Joseph *Rhône Valley, France*

74

Château Brande-Bergère 'Cuvée O'Byrne' *Bordeaux, France*

69

LAN Rioja Reserva *Rioja, Spain*

62

Rocche Costamagna 'Rocche dell'Annunziata' Barolo *Piedmont, Italy*

99

Tenuta Sette Ponti 'Crognolo' Super Tuscan *Tuscany, Italy*

78

Ornellaia 2014 *Tuscany, Italy*

350

Château Lassègue St. Emilion Grand Cru *Bordeaux, France*

149

M. Châpoutier 'La Bernardine' Chateauf-neuf-du-Pape *Rhône Valley, France*

114

Altesino Brunello di Montalcino *Tuscany, Italy*

100

Stags' Leap Merlot *Napa Valley, California*

89

Laughing Stock 'Portfolio' Merlot Blend *Okanagan Valley, BC*

99

Doña Paula 'Selección de Bodega' Malbec *Mendoza, Argentina*

89

Ridge 'Three Valleys' Zinfandel Blend *Sonoma, California*

75

Burrowing Owl Merlot *Okanagan Valley, BC*

73

Viña Falernia 'Reserva' Cabernet Sauvignon *Elqui Valley, Chile*

53

Liberty School Cabernet Sauvignon *California (750ml / 1.5L)*

57 | 98

Wynns Coonawarra Cabernet Sauvignon *Coonawarra, Australia*

69

Edge Cabernet Sauvignon *Alexander Valley, California*

75

Beringer 'Knights Valley' Cabernet Sauvignon *Sonoma, California*

89

Freemark Abbey Cabernet Sauvignon *Napa Valley, California*

98

Honig Cabernet Sauvignon *Napa Valley, California*

131

Stag's Leap Wine Cellars 'Artemis' Cabernet Sauvignon

140 | 269

*Napa Valley, California (750ml / 1.5L)*

Langmeil 'Valley Floor' Shiraz *Barossa Valley, Australia*

71

Tedeschi Amarone Della Valpolicella *Veneto, Italy*

103

## by the bottle

### BUBBLE

|  |     |
|--|-----|
| Blue Mountain 'Gold Label' Brut <i>Okanagan Valley, BC</i> | 60  |
| Ferrari 'Perlé' Metodo Classico <i>Trentino, Italy</i>     | 69  |
| Pol Roger 'Cuvée de Reserve' Brut <i>Champagne, France</i> | 129 |
| Dom Pérignon Brut <i>Champagne, France</i>                 | 390 |

### RED BUBBLE

|   |    |
|---|----|
| Medici Ermete 'Concerto' Lambrusco <i>Emilia-Romagna, Italy</i> | 47 |
|---|----|

### WHITE

|   |     |
|---|-----|
| Dönnhoff Riesling <i>Nabe, Germany</i>                          | 51  |
| Simonnet-Febvre Chablis <i>Burgundy, France</i>                 | 59  |
| Pieropan Soave Classico <i>Veneto, Italy</i>                    | 44  |
| Pascal Jolivet Sancerre <i>Loire Valley, France</i>             | 69  |
| Kris Pinot Grigio <i>Veneto, Italy</i>                          | 49  |
| Burrowing Owl Pinot Gris <i>Okanagan Valley, BC</i>             | 75  |
| Schug Chardonnay <i>Sonoma, California</i>                      | 70  |
| Louis Latour 'Blagny' Meursault 1er Cru <i>Burgundy, France</i> | 125 |

### ROSÉ

|   |            |
|---|------------|
| Clacson Cinsault Rosé <i>Languedoc, France</i>            | 44         |
| Saint Sidoine Rosé <i>Provence, France (750ml / 1.5L)</i> | 47   88.75 |