

**FRENCH ONION SOUP • 8.5 / 12.25**

caramelized onion broth, garlic croutons & bubbly gruyère

**SALTNIK 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 SALTNIK 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

Receive 20% off curbside pick-up.

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

*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

**SALTNIK 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



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 | 6oz 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

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

## 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
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### 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

### RED

Coldstream Hills Pinot Noir <i>Yarra Valley, Australia</i>	64
Calera Pinot Noir <i>Central Coast, California</i>	98
Bergström 'Shea Vineyard' Pinot Noir 2015 <i>Willamette Valley, Oregon</i>	195
Paolo Conterno 'A Mont' Langhe Nebbiolo <i>Piedmont, Italy</i>	60
Brovia 'Villero' Barolo 2012 <i>Piedmont, Italy</i>	175
J.L. Chave 'Offerus' St. Joseph <i>Rhône Valley, France</i>	74
Château Brande-Bergère 'Cuvée O'Byrne' <i>Bordeaux, France</i>	69
LAN Rioja Reserva <i>Rioja, Spain</i>	62
Rocche Costamagna 'Rocche dell'Annunziata' Barolo <i>Piedmont, Italy</i>	99
Tenuta Sette Ponti 'Crognolo' Super Tuscan <i>Tuscany, Italy</i>	78
Ornellaia 2014 <i>Tuscany, Italy</i>	350
Château Lassègue St. Emilion Grand Cru <i>Bordeaux, France</i>	149
M. Châpoutier 'La Bernardine' Chateaufeuf-du-Pape <i>Rhône Valley, France</i>	114
Altesino Brunello di Montalcino <i>Tuscany, Italy</i>	100
Stags' Leap Merlot <i>Napa Valley, California</i>	89
Laughing Stock 'Portfolio' Merlot Blend <i>Okanagan Valley, BC</i>	99
Ben Marco Malbec <i>Mendoza, Argentina</i>	63
Doña Paula 'Selección de Bodega' Malbec <i>Mendoza, Argentina</i>	89
Ridge 'Three Valleys' Zinfandel Blend <i>Sonoma, California</i>	75
Burrowing Owl Merlot <i>Okanagan Valley, BC</i>	73
Viña Falernia 'Reserva' Cabernet Sauvignon <i>Elqui Valley, Chile</i>	53
Liberty School Cabernet Sauvignon <i>California (750ml / 1.5L)</i>	57   98
Wynns Coonawarra Cabernet Sauvignon <i>Coonawarra, Australia</i>	69
Edge Cabernet Sauvignon <i>Alexander Valley, California</i>	75
Beringer 'Knights Valley' Cabernet Sauvignon <i>Sonoma, California</i>	89
Freemark Abbey Cabernet Sauvignon <i>Napa Valley, California</i>	98
Honig Cabernet Sauvignon <i>Napa Valley, California</i>	131
Stag's Leap Wine Cellars 'Artemis' Cabernet Sauvignon <i>Napa Valley, California (750ml / 1.5L)</i>	140   269
Langmeil 'Valley Floor' Shiraz <i>Barossa Valley, Australia</i>	71
Tedeschi Amarone Della Valpolicella <i>Veneto, Italy</i>	103