

FRENCH ONION SOUP • 9 / 12.75

caramelized onion broth, garlic croutons & bubbly gruyère

SALTNIK WEDGE SALAD • 14.5

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

***WAGYU CARPACCIO • 17.5**

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

WOK-FIRED CALAMARI • 17.5

sea salt, pepper & poblanos, charred serranos

🦞 COCONUT CRUSTED PRAWNS • 16.25

with house-made curry aioli

KOBE FAT FRIES • 11

crispy garlic & rosemary

ALMOST FAMOUS DRY RIBS • 15.5

crispy dry ribs, tamarind honey glaze

BAKED CHEESE TOAST • 12

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

LOBSTER ROLL • 6.25 EA

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

CRISPY LOBSTER & CRAB CAKES • 19

atlantic lobster & crab, dill tartare sauce, pea shoots

*Unavailable for take-out or delivery

THE SALTNIK SALAD • 20

grilled chicken breast, fresh cut greens, crunchy bacon, olives, feta & premium groceries
🦞 sub rare ahi tuna • 4

CAESAR SALAD W/ CHICKEN • 19

romaine, shaved grana padano, house croutons

CHIMICHURRI SIRLOIN STEAK SALAD • 25.5

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

HOUSE SALAD W/ SALMON • 20.75

charred corn, honey roasted sunflower seeds & white cheddar

***KEY LIME PIE • 10**

toasted coconut, whipped cream

HANDMADE APPLE PIE • 11

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

STICKY TOFFEE PUDDING • 10

vanilla bean ice cream & toffee sauce

MOLTEN CHOCOLATE CAKE • 10

served w/ a berry compote

*Unavailable for take-out or delivery

served w/ suggested accompaniment unless otherwise specified

CERTIFIED ANGUS BEEF® HAND-PRESSED BURGER • 20

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 • 17.5

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

PASTA MICHELANGELO • 24

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

🦞 PRAWN SPAGHETTINI • 26

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

CHICKEN FETTUCCINE ALFREDO • 23

garlic, cream, nutmeg, arugula, shaved grana padano

HUNTER CHICKEN • 30

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

GRILLED SALMON • 35

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

🦞 BLACKENED AHI TUNA • 30

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 • 33.5 / 41

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

SALTNIK STEAK FRITES 7oz • 35.75

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

CERTIFIED ANGUS BEEF® PRIME SIRLOIN 7oz / 10oz • 33 / 37.5

🦞 add prawn skewer • 10.5

NEW YORK STRIPLIN 11oz • 48

add blue cheese butter 3

FILET MIGNON 7oz / 10oz • 44 / 48

w/ classic béarnaise sauce

BUTCHER BLOCK • MKP

Saltlik's Feature Cut

extras

- ROASTED POTATOES • 7.25
- CREAMED CORN WITH BACON • 9.5
- ROASTED MUSHROOMS • 6.5 / 9.5
- 🦞 PRAWN SKEWER • 10.5
- RED WINE SAUCE • 3.75
- LOBSTER MASHED POTATOES • 17

Receive 20% off curbside pick-up.

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



ocean wise.

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*

11.5 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*

12.5 47

Whatchamacallit Chardonnay, *California*

11.5 44

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

15 61

ROSÉ

Clacson Cinsault Rosé *Languedoc, France*

12 46

Quails' Gate Rosé *Okanagan Valley, BC*

12.75 49

RED

Louis Jadot Beaujolais-Villages *Beaujolais, France*

12.5 48

Kings Ridge Pinot Noir *Willamette Valley, Oregon*

14.5 58

Castello di Gabbiano Chianti Classico *Tuscany, Italy*

14 55

Whatchamacallit Red Blend *California*

11.5 44

La Posta Malbec *Mendoza, Argentina*

13.5 51

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

12.5 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 *Okanagan Valley, BC* 60

Ferrari 'Perlé' Metodo Classico *Trentino, Italy* 69

Pol Roger 'Cuvée de Reserve' Brut *Champagne, France* 129

Dom Pérignon Brut *Champagne, France* 390

RED BUBBLE

Medici Ermete 'Concerto' Lambrusco *Emilia-Romagna, Italy* 47

WHITE

Dönnhoff Riesling *Nabe, Germany* 51

Simonnet-Febvre Chablis *Burgundy, France* 59

Pieropan Soave Classico *Veneto, Italy* 48

Pascal Jolivet Sancerre *Loire Valley, France* 69

Kris Pinot Grigio *Veneto, Italy* 49

Burrowing Owl Pinot Gris *Okanagan Valley, BC* 75

Schug Chardonnay *Sonoma, California* 70

Louis Latour 'Blagny' Meursault 1er Cru *Burgundy, France* 125

ROSÉ

Clacson Cinsault Rosé *Languedoc, France* 44

Saint Sidoine Rosé *Provence, France (750ml / 1.5L)* 47 | 88.75

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* 120

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' Chateaufeuf-du-Pape *Rhône Valley, France* 119

Altesino Brunello di Montalcino *Tuscany, Italy* 100

Stags' Leap Merlot *Napa Valley, California* 92

Laughing Stock 'Portfolio' Merlot Blend *Okanagan Valley, BC* 99

Ben Marco Malbec *Mendoza, Argentina* 65

Doña Paula 'Selección de Bodega' Malbec *Mendoza, Argentina* 89

Ridge 'Three Valleys' Zinfandel Blend *Sonoma, California* 75

Burrowing Owl Merlot *Okanagan Valley, BC* 80

Viña Falernia 'Reserva' Cabernet Sauvignon *Elqui Valley, Chile* 53

Liberty School Cabernet Sauvignon *California (750ml / 1.5L)* 59 | 98

Wynns Coonawarra Cabernet Sauvignon *Coonawarra, Australia* 69

Edge Cabernet Sauvignon *Alexander Valley, California* 86

Beringer 'Knights Valley' Cabernet Sauvignon *Sonoma, California* 89

Freemark Abbey Cabernet Sauvignon *Napa Valley, California* 99

Honig Cabernet Sauvignon *Napa Valley, California* 131

Stag's Leap Wine Cellars 'Artemis' Cabernet Sauvignon *Napa Valley, California (750ml / 1.5L)* 140 | 269

Langmeil 'Valley Floor' Shiraz *Barossa Valley, Australia* 74

Tedeschi Amarone Della Valpolicella *Veneto, Italy* 110