

Billy Barker Casino Hotel

Appetizers

Chicken Wings **\$15**

Deep fried and served with ranch dip. Flavors available;
BBQ, teriyaki, hot, salt & pepper, steak spice, honey garlic, sweet chili or plain

Calamari **\$15**

Flash-fried, served crispy with house made tzatziki

Shrimp Gyoza **\$14**

Pan seared pot-stickers stuffed with baby shrimp, served with soy hoisin sauce for dipping

Poutine **\$8**

Fresh cooked fries topped with house made gravy and traditional cheese curds

Salads

Caesar Salad

Starter **\$7** Meal Size **\$10**

Creamy garlic dressing, asiago cheese and croutons

House Salad

Starter **\$6** Meal Size **\$9**

Tuscan Lettuce, tomatoes, carrots, onions, cucumbers and choice of dressing

Traditional Chef Salad **\$15**

Black forest ham, turkey breast, cheese, carrots, cucumbers, tomatoes and a bed of spring mix topped with a hardboiled egg.

Blackened Steak Salad **\$18**

Tuscan spring mix, tomatoes, red onion, crumbled goat cheese, tossed with ranch dressing, topped with blackened AAA Top Sirloin steak

Soup

Feature Soup Cup **\$5** Bowl **\$8**

House-made daily, with biscuit

Chicken Fingers **\$12**

5 fingers fried golden brown, served with French fries and a choice of dipping sauce

Burgers/Sandwiches/Wraps

With a choice of French fries, yam fries, Caesar salad, feature soup or mixed green salad.

Billy Burger **\$13**

Ground chuck, grilled with lettuce, tomato, onion, roasted garlic aioli, brioche bun, garnished with pickle spear

Chicken Burger **\$13**

Grilled 5oz Fraser Valley chicken breast, tomato, onion, lettuce, roast garlic aioli, brioche bun, pickle spear

Malibu Veggie Burger **\$13**

Grilled garden patty, leaf lettuce, tomato, onion, sriracha aioli, pickle on a brioche bun

Salmon Burger **\$14**

Seared wild pink salmon, leaf lettuce, tomato, pickled red onion, lemon wedge, tartar sauce on a brioche bun

AAA Havarti Beef Dip **\$15**

Alberta beef on rustic filone topped with Havarti cheese, and garlic aioli, served with au jus.

Blackened Focaccia Club **\$15**

Blackened chicken breast, real cheddar, double smoked bacon, lettuce, tomato, red onion, and roast garlic aioli.
(Focaccia BLT \$9)

Steak Sandwich **GF**-option available **\$18**

6oz AAA top sirloin, sautéed mushrooms, onion fritz, on grilled focaccia

Liver and Onions

1 Piece **\$14** 2 Piece **\$16**

Lightly breaded tender beef liver, grilled to perfection and topped with sautéed onions and house made gravy, served with garlic mashed potatoes and seasonal vegetables. Add Bacon for \$2

Fish & Chips

1 Piece **\$13** 2 Piece **\$16**

Dill beer battered cod with French fries, crunchy
Coleslaw & tartar sauce

Pork Cutlet

1 Piece **\$16** 2 Piece **\$20**

A tenderized pork cutlet, lightly seasoned and breaded, topped with house made gravy, served with garlic mashed potatoes and seasonal vegetables.

Spaghetti Bolognese **\$16**

Rich red wine tomato sauce with, ground pork and beef. Served with garlic toast.

Chilled Selections

Chicken Salad Bacon Ranch Wrap **\$14**

Sautéed chicken, smoked bacon, tossed with mixed greens, cheddar cheese, diced tomatoes and ranch dressing wrapped in a flour tortilla.

Classic Clubhouse **\$14**

Classic triple decker on your choice of toasted bread, lettuce, tomato, smoked bacon, fresh Turkey, cheddar cheese and mayo

Cold Roast Beef Sandwich **\$14**

Alberta beef on rustic filone topped with Havarti cheese, and garlic aioli, lettuce, tomato and onion.

Chef Salad Wrap **\$15**

Black forest ham, turkey breast, cheese, carrots, cucumbers, tomatoes and Tuscan mix topped with a hardboiled egg, all wrapped in a flour tortilla.

Italian Cold Cut Combo on Filone **\$14**

Hot Capocollo, Genoa Salami, mozzarella, pesto aioli, lettuce, tomatoes, green pepper and red onion served on rustic filone

Veggie Wrap **\$13**

Red and green peppers, tomatoes, cucumbers, onions and Tuscan salad mix with pesto aioli

Desserts

Classic Red Velvet Cake **\$8**

Three moist layers of stunning red velvet filled and topped with silky cream cheese icing and finished with melt-in-your-mouth white and dark chocolate shavings and white chocolate drizzle

Chocolate Blackout Torte **\$8**

It all begins with a cake-like chocolate brownie layer cradling a milk chocolate ganache mound, covered with a dense dark chocolate mousse. Then it's top with chocolate cake cubes and a scrumptious chocolate glaze.