

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

Pork Dry Ribs **14**

Bone-in pork bites seasoned with sea salt and pepper

Onion Rings **8**

Lightly battered and deep-fried golden brown

Yam Fries **8**

Served with Chipotle Aioli for dipping

Poutine **8**

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

Individual Nachos **14**

Tortilla chips, fresh tomatoes, black olives, mixed peppers, jalapenos & loads of cheese with salsa and sour cream. Add extra cheese for \$2.50.

Cauliflower Bites **12**

Breaded deep fried and tossed in Franks red Hot. Served with ranch dip.

Shrimp Gyoza **14**

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

Salads

Caesar Salad

Starter **7** Meal Size **10**

Creamy garlic dressing, asiago cheese and croutons

House Salad

Starter **6** Meal Size **9**

Heritage Lettuce, tomatoes, carrots, red onions, cucumbers and choice of dressing

Traditional Chef Salad

15

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

Blackened Steak Salad

18

Heritage 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**

Served with a roll.

Burgers/Sandwiches/Wraps

With a choice of French fries, yam fries, Caesar salad, feature soup or mixed green salad. Sub onion rings for \$3

Billy Burger **14**

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

Chicken Burger **14**

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

Malibu Veggie Burger **13**

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

Salmon Burger **14**

Seared wild pink salmon, lettuce, tomato, 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** (Focaccia BLT \$9)

Blackened chicken breast, real cheddar, double smoked bacon, lettuce, tomato, red onion, and roast garlic aioli.

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.

Chicken Quesadilla **15**

Sautéed red and green peppers, onions and chicken dusted with Cajun seasoning and served in a crispy flour tortilla with melted cheese with salsa and sour cream

Chicken Fingers **12**

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

Pastas

Spaghetti Bolognese **16**

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

Prawn Linguini **18**

Five Tiger prawns, garlic, shallots, white wine, heavy cream, parmesan cheese, tomatoes, fresh herbs. 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 Turkey Sandwich **14**

House roasted Turkey breast 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 heritage mix topped with a hardboiled egg, all wrapped in a flour tortilla and drizzled with balsamic vinaigrette.

Veggie Wrap **13**

Red and green peppers, tomatoes, cucumbers, onions and heritage salad mix with garlic 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.