

Our Feature Steaks – Jack Daniels BBQ

Top of the World \$32
12 oz. New York

Home Run \$27
9 oz. New York

Grilled to your liking and basted with our own Jack Daniels BBQ sauce and sautéed mushrooms.
Served with your choice of side, vegetable of the evening and a dinner roll.

Mississippi Food Festival

Appetizers

Feature *Bill's Way Breaded Pickles* \$11⁹⁵

Breaded dill pickle spears, deep fried until golden brown. They really are good!

Sugar Shack Spring Rolls \$12⁹⁵

You get a half dozen of these tasty treats! Made in-house with a blend of ground veal and ground pork, tossed with a medley of herbs and spices. Served with a sweet & spicy dipping sauce.

Bear Chair Battered Shrimp \$13⁵⁰

A dozen shrimp, battered and deep fried until golden brown. Served with cocktail sauce.

Salads

Tubing Three Leaf Salad \$8⁵⁰ add chicken breast for an extra \$5 

Mixed greens tossed with crisp apples, dried cranberries and Feta cheese.
Drizzled with a creamy yogurt based raspberry dressing.

Snow Bear Strawberry Caesar Salad \$7⁵⁰ add a chicken breast for an extra \$5

Crisp Romaine, tossed with in-house made croutons, sliced fresh strawberries and Parmesan cheese.
Your choice of in-house made Caesar dressing or Kraft® Asiago Caesar dressing. The perfect blend of flavours for your taste buds!

Pasta

Cottage Cove Chicken Portofino Large \$18⁵⁰ Small \$14

Sautéed chicken with baby shrimp and fresh oregano, tossed with a creamy Alfredo sauce and tender Spaghetti noodles. Served with a side of garlic toast.

Squirrel Chair Sun-dried Tomato Pesto Shrimp Pasta Large \$19 Small \$14⁵⁰

Sautéed mushrooms, red onions and shrimp, tossed with Sun-Dried Tomato Pesto, Alfredo sauce and tender Spaghetti noodles. Served with a slice of garlic toast.

Powder Keg Peppered Shrimp Pasta Large \$19 Small \$16⁵⁰

Ten Tiger shrimp, sautéed in olive oil, fresh garlic, fresh basil, onions, red peppers & mushrooms.
Tossed with a Rosé sauce, Parmesan cheese and tender Penne noodles.
Served with a side of garlic toast.

Feature *Cabin Junction Chicken Mushroom Fettuccine Alfredo*

Large \$19⁹⁵ Small \$14⁹⁵

Chicken breast, sliced and sautéed with garlic, mushrooms and fresh oregano.
Tossed with Fettuccine noodles and Alfredo sauce. Served with garlic toast.

***Chef's Note: All menu ingredients are not listed. Please advise your server of any allergies or diet requirements.
Thank you.*

 **Gluten Free**

 **Contains Peanuts**

 **Spicy**

Golden Treasures

Skier's Steak \$20

A 6 oz. Sirloin Cap steak, done to your liking, smothered with sautéed mushrooms, peppers and onions. Served with your choice of side, and a dinner roll.

Bear's Eye Steak \$23

A 6 oz. Sirloin Cap steak, done to your liking, smothered with Shrimp Scampi. Served with your choice of side, and a dinner roll.

Entrées

Feature *Boarder's Burger with Nachos* \$16⁵⁰

A 6 oz. Chicken breast, seasoned with our own Cajun spice, served on a sesame seed bun with lettuce, tomato, and mayo. Accompanied with crisp nachos and cheese sauce, green onions and tomatoes. Served with a side of Salsa and sour cream.

Porcupine Portobello Chicken \$21⁵⁰

Marinated chicken breast, grilled and topped with roasted yellow peppers, red onions, Portobello mushrooms, Dijon mustard and Havarti cheese. Served with your choice of side, vegetable of the evening and a dinner roll.

5th Avenue Fifteen Shrimp \$27

5 each of your 3 choices – Shrimp Parmigiano, Battered Shrimp, Thai Shrimp or Breaded Shrimp. Served with a choice of side, vegetable of the evening and a dinner roll.

Trail Turkey Schnitzel \$23

2 white turkey breasts, breaded and served with creamy mushroom sauce. Served with your choice of side, vegetable of the evening and a dinner roll.

Sunshine Steak & Lobster \$50

The Classic Combo! A 7 oz. New York steak, grilled to your liking, and topped with sautéed mushrooms, alongside a 6 oz. Bohemian Lobster tail. Served with hot drawn butter, choice of side, vegetable of the evening and a dinner roll.

Park Avenue Pumpkin Seed Encrusted and Maple Salmon \$26

A 6 oz Salmon fillet, seasoned and drizzled with Canadian Maple syrup, crushed pumpkin seeds and a chili oil. Oven baked until perfection! Served with your choice of side, vegetable of the evening and a dinner roll.

The Final Run

Warm Ginger Caramel Spice Cake \$7

Diced apples, mingled with a moist ginger spice cake and topped with a caramel sauce. Served warm with ice cream.

Turtle Cheesecake \$7⁵⁰

Pecans, creamy caramel and rich chocolate, all wrapped up in a decadent cheesecake!

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SUPER PASSES Lift Only Tubing is separate	Last year regular priced Season Pass	SUPER PASS	Number of visits to break even
Child (6 - 12)	\$349	\$189	4.7
Youth (13 - 17)	\$499	\$249	5.8
Adult (18 - 64)	\$599	\$289	5.8
Senior (65+)	\$499	\$249	5.5
Tubing Pass		\$169	5.8
Tubing add on	With one of the above passes	\$39	Prices do not include tax
Sale Starts March 15, 2018 and ends April 13, 2018 Order online www.asessippi.com or Call 1-204-564-2000 The Super Pass is your lift pass for the rest of this season and all of next season too!			