

APPETIZERS

MINI BEEF TACOS 🌶️🌶️

Four mini tacos filled with slow roasted adobo beef, spicy Rocoto salsa, shredded green cabbage and crispy tortilla strips. \$11.95



Mini Shrimp Tacos

MINI CHICKEN TACOS 🌶️🌶️

Four grilled flour tortillas stuffed with spiced chicken, fresh guacamole, roasted tomato salsa and crispy tortilla strips. \$11.95

MINI SHRIMP TACOS 🌶️🌶️

Four baby tacos filled with blackened baby shrimp, creamy green cabbage, fresh cilantro and crispy tortilla strips. \$11.95

BUFFALO BURGER TRIPLETS 🌶️

Three buffalo mini burgers with green leaf, tomato and Chipotle mayo. \$14.95

Add smoked bacon or cheese for \$2.25

SHRIMP CEVICHE COCKTAIL 🌶️🌶️ 🍴

Black tiger shrimp marinated in lime juice with cilantro, red onions and red Thai chilies. \$17.95

Freeport Wings



CHICHARRÓN CON YUCA 🍴

Peruvian-style marinated pork belly, fried yuca (cassava), lime wedges and salsa criolla. \$14.95

CALAMARI 🌶️🌶️

Golden crispy mini squid calamari, jalapeños and sweet peppers. Served with Tzatziki sauce and zesty Rocoto salsa. \$14.95

FREEPORT WINGS 🍴

1 pound of plump, juicy fried chicken wings tossed in your choice of sauce. Served with veggie sticks, ranch dressing and fresh fried potato chips. \$15.95

(Barbeque, Buffalo, Lemon Pepper, Jerk, Rosemary Salt, Sweet Thai Chili, S&P) 🍴 🌿

Non-Gluten free options: Honey Garlic, Teriyaki

TRI-COLOUR NACHOS 🍴

Perfect for sharing! Hand cut tri-colour nachos topped with tomatoes, peppers, green onions, fresh jalapeños and shredded nacho cheese. Served with sour cream and fresh roasted tomato salsa. \$18.95

Add guacamole for \$3.95. 🍴 🌿

Add Adobo beef or chicken carnitas for \$4.95 🍴 🌶️




Shrimp Ceviche Cocktail

SALADS

CLASSIC CAESAR SALAD

Garlic and citrus Caesar dressing with crunchy romaine, herb croutons and crispy smoked bacon. Garnished with shredded Parmesan and a fresh lemon wedge. \$12.95

Add chicken breast \$5.95 


Add black tiger shrimp \$6.95 



Baby Spinach Salad

PEAR AND WALNUT SALAD


Grilled Anjou pear with Canadian maple candied walnuts and aged Applewood smoked cheddar on a bed of artisanal baby greens. Drizzled with house-made white balsamic and raspberry vinaigrette. \$14.95


Add chicken breast \$5.95 

Add black tiger shrimp \$6.95 

BABY SPINACH SALAD


Crispy smoked bacon, white button mushrooms, sweet red onions, hardboiled egg and roasted sundried toscano tomatoes served on a bed of baby spinach with house-made apple balsamic and extra virgin olive oil vinaigrette. \$14.95


Add chicken breast \$5.95 

Add black tiger shrimp \$6.95 

WILD BERRY SALAD

Fresh mixed berries, pumpkin seeds and goat cheese on Tuscan green leaf lettuce. Drizzled with house-made Saskatoon berry vinaigrette. \$14.95

Add chicken breast \$5.95 

Add black tiger shrimp \$6.95 



Wild Berry Salad

BURGERS

Comes with a choice of side: French fries, coleslaw, soup or salad. Substitute sweet potato fries or fried yuca/cassava for \$2.45.

CHEESEBURGER DELUXE

A grilled 6oz Alberta beef patty topped with cheddar cheese. Served with mayo, ripe tomato, crisp lettuce, dill pickle and sweet onions on a toasted Brioche bun. \$15.95

Substitute veggie patty for beef at no additional cost. ✓
Add smoked bacon for \$2.25



Barbeque Supreme

BARBEQUE SUPREME

This 6oz Alberta beef burger is packed with a fried egg, cheddar cheese, crispy haystack potatoes, BBQ sauce and mayo. Served with ripe tomato, crisp lettuce, dill pickle and red onions on a toasted Brioche bun. \$17.95

Substitute veggie patty for beef at no additional cost. ✓
Add smoked bacon for \$2.25

SoCAL BURGER

This 6oz Alberta beef burger is filled with guacamole, fresh jalapeños and chipotle mayo. Served with ripe tomato, crisp lettuce, dill pickle and red onions on a toasted Brioche bun. \$17.95

Substitute veggie patty for beef at no additional cost. ✓
Add smoked bacon or cheese for \$2.25

CHIPOTLE CHICKEN BURGER

Pan-seared herb chicken breast piled high on an onion Kaiser with smoked Chipotle mayo, lettuce, fresh tomato slices, dill pickle and sweet onions. \$15.95

Substitute veggie patty for chicken at no additional cost. ✓
Add smoked bacon or cheese for \$2.25



SoCal Burger

SANDWICHES

Comes with a choice of side: French fries, coleslaw, soup or salad. Substitute sweet potato fries or fried yuca/cassava for \$2.45.



Peruvian Brasa Sandwich



PERUVIAN BRASA SANDWICH

Peruvian rotisserie chicken pulled and tossed with **HOT** Brasa sauce. Topped with creamy coleslaw on a toasted onion bun. \$16.95

PULLED PORK SANDWICH

Hand-shredded slow-cooked pork shoulder and caramelized onions smothered in Mesquite BBQ sauce with creamy coleslaw on an onion bun. \$16.95

ARTISAN CHICKEN SANDWICH

A toasted potato rosemary bun with herb marinated chicken breast, smoked bacon, creamy Havarti cheese and roasted red bell pepper mayo. Comes with ripe tomato and crisp lettuce. \$16.95



CHEESE STEAK SANDWICH

Thin sliced Alberta roast beef with peppers, onions, mushrooms and Havarti Cheese on a toasted French baguette bun. \$15.95

Cheese Steak Sandwich



NEW YORK STEAK SANDWICH

An 8 oz. hand-cut AAA+ New York striploin steak; char-grilled to order and stacked on toasted herb Focaccia bread. Topped with button mushrooms sautéed in Café de Paris compound butter \$29.95



New York Striploin Steak

SPICY **GLUTEN FREE** **VEGETARIAN**



Artisan Chicken Sandwich



PASTA

SPAGHETTI BOLOGNESE

Zesty mirepoix based tomato sauce enhanced with Alberta beef, red wine and sweet basil. Served over steaming spaghetti pasta and accompanied by garlic toast. \$15.95



Pepper Prawn Pappardelle

ALFREDO CHICKEN PENNE

Free range herb marinated chicken breast, white button mushrooms and julienne onions with penne pasta in a garlicky Alfredo sauce. Served with herb garlic bread. \$18.95

PEPPER PRAWN PAPPARDELLE

Black tiger prawns sautéed with sweet bell peppers, fennel and onions in a roasted red pepper sauce served over Pappardelle pasta. Served with garlic toast. \$21.95

MUMBAI SEAFOOD FETTUCCINI

Pan seared black tiger prawns and sea scallops tossed with Fettuccini noodles, peppers and onions and drenched in a velvety curry cream sauce. Served with garlic Naan bread. \$23.95

ENTREES

NEW YORK STRIPLAIN STEAK

In-house hand-cut 8oz New York striploin steak, seasoned and grilled to perfection. Finished with a herbed compound butter and served with a choice of starch and chef's choice of vegetables. \$29.95

PERUVIAN ROTISSERIE CHICKEN

Half of a rotisserie chicken; marinated in Peruvian black mint. Served with a Peruvian yellow pepper dipping sauce, a choice of starch and chef's choice of vegetables. \$27.95

ASIAN SESAME SALMON

Pacific pan seared salmon double glazed with an Asian inspired sauce. Served with jasmine rice and chef's choice of vegetables. \$34.95

BLACKENED COD FILLET

Blackened cod fillet accompanied by a fresh pineapple jalapeño salsa. Served with choice of starch and chef's choice of vegetables. \$29.95

HADDOCK FISH AND CHIPS

Lime marinated haddock loins dusted with corn flour and fried until crispy, served with golden fries, creamy coleslaw and tartar sauce. \$17.95

LIVER AND ONIONS

Fried breaded liver; dressed with sautéed onions, smoky bacon and Espagnole gravy. Served with choice of starch and chef's choice of vegetables. \$16.95



Peruvian
Rotisserie
Chicken



Asian Sesame
Salmon



Blackened
Cod Fillet

SIDE ORDERS

French fries	✕	✓	\$4.95
Side salad	✕	✓	\$5.95
Side Caesar salad			\$6.95
Sweet potato fries		✓	\$6.95
Fried yuca/Cassava	✕		\$6.95
Garlic toast		✓	\$2.95
Soup of the day			\$5.95
Gravy			\$2.95
Chicken breast	✕		\$5.95
Sautéed shrimp	✕		\$6.95
Garlic cheese toast		✓	\$3.95

BEVERAGES

Soft Drinks	\$3.00
Coffee	\$3.00
Tea	\$3.00
Juice	\$3.00
Milk	\$2.50
Chocolate Milk	\$3.00
Hot Chocolate	\$3.50
Sparkling water	\$3.25



FREEPORT

FOOD DRINK