



## STARTERS

### Trio of Dips 8.99 V GF

Three **BW** healthy spreads with a mini baguette.

### Butchers Block 18.99 V GF

Chef's selection of cured meats, **BW** rillet, smoked fish pâté, artisan cheese, olives, chutney and pickled vegetables. Served with a demi baguette and **BW** crackers.

### Nachos 16.99 V GF

House fried corn chips smothered in fresh mozzarella, pico de gallo and refried beans. Finished with sour cream, cilantro and guacamole.  
Add Pulled Chicken 4.00

### Canadian Baked Brie 18.99 V GF

Local caramelized pear and sage, toasted walnuts, glazed with a red wine syrup and served with **BW** crackers. Sounds too good to pass up, eh?

### Mussels 23.99

*Vancouver Island mussels done your way:* GF

**Marinière**, shallot, thyme, garlic, white wine and lemon.

**Beer**, caramelized onion, herbs and maple bacon.

**Yellow curry**, julienne carrot, celery, coconut milk and fresh cilantro ranch dressing.

### Fried Calamari 12.99 GF

Hand cut, tossed in fennel and paprika seasoning, served with our **BW** aioli.

### Sticky Confit Duck Wings 13.99

Chinese five-spice, orange soy glaze and finished with sesame seed. Go ahead and order them... Don't be a chicken.

### House-made Flat Bread 14.99

**Roasted Cajun Chicken**, grilled red pepper, spinach and caramelized spiced onion with cilantro ranch.

**Caramelized pear**, arugula, pesto, V pickled red onion and roasted root vegetable, finished with truffle aioli.

### Flat Bread of the Day

Please ask your server

### Brad Pitt Prawn Cocktail 15.99

You know the scene from Ocean's 11; a martini glass filled with prawns and finished with our **BW** cocktail sauce. GF

Add the **George Clooney** for the full Ocean's experience 9.99

### Poutine 12.99 GF

*/pu.tin/ Or as we French Canadian say: /pu.tsin/*

The Montreal classic has moved out West! Fries, real cheese curds and **BW** gravy.

Add Pulled Chicken 4.00

### TELE-MARK SKIS 99.99

183cm skis once owned by the "BIG Al Reid" The Once World Heavy Weight Tele-Daffy-Champion!

<b>V</b>	Vegetarian	These dishes can be made vegetarian or
<b>GF</b>	Gluten Free	gluten free <b>upon request</b> . Please ask your server, and tell us of any allergies
<b>BW</b>	BullWheel	House made signature creations.

## MAINS

### Half Rotisserie Chicken 17.99 GF

Comes in fresh, slowly cooked in our rotisserie and flavoured with the **BW** brine, adding moisture and tenderness. Served with **BW** slaw and fries.

### Overnight Lamb Shank 25.99 GF

Slowly braised in red wine and tomato, served with creamy mashed potato and roasted vegetables. Finished with its own red wine sauce.

### Pan Seared Salmon 26.99 GF

Served on a bed of mussels in a tomato, basil and onion broth with sautéed greens and a half baguette.

## BOWLS

*Every batch made from scratch.*

*From pasta to sauce, every ingredient is made in **BW***

### Traditional Spaghetti 17.99 V

Tomato and basil Napoli.

### Meat Balls 21.99

**BW** meatballs served in our rich Napoli sauce and spaghetti.

### Lamb Ragu Pappardelle 22.99

Slow-braised with root vegetables, fresh tomato and rosemary. Finished with shaved parmesan.

### Spaghetti from the Sea 26.99

Calamari, mussels, lobster and salmon tossed with olive oil, garlic, chili and fresh herbs.

### Traditional Carbonara 22.99 V

Maple bacon, onion and cream, served with linguini and finished with shaved parmesan.

### Soup of the Moment 9.99

Please ask your server

### Stew of the Day 13.99

Please ask your server

## BURGERS

*All burgers are served with fries or **BW** salad.*

### The Now Famous BullWheel Burger 15.99 GF

Hand pressed 6oz beef patty topped with bacon jam, crispy onion, **BW** aioli, tomato, lettuce and cheese.

### Grilled BC Salmon Burger 17.99 GF

5oz salmon patty with arugula, pickled red onion, cucumber, tomato and cilantro ranch sauce.

Add Havarti dill cheese 1.50

### Spicy Pulled Chicken Burger 15.99 GF

Pulled rotisserie chicken, **BW** slaw, and seeded mustard aioli.

### Veggie Deluxe 17.99 V GF

Grilled Portobello mushroom with grilled red pepper, zucchini, and eggplant. Finished with fried haloumi cheese and truffle aioli.

### Steak Sandwich 13.99 GF

Grilled striploin, slaw and fries.

Made famous by The Mid-Town in Halifax.

## CHAR-GRILLED STEAK

All steaks are served with Pommé William, and choice of **BW** salad or roasted vegetables. GF

*With your choice of sauce:  
Peppercorn, Bernaise, Red Wine Sauce or Creamy Mushroom*

6oz Tenderloin 27.99

8oz Striploin 25.99

16oz Striploin 37.99

25oz Rib Eye Bone In 69.99

Add Prawns 6.00

## BULLWHEEL FAVOURITES

### Beef Carpaccio 19.99 GF

Seared with our secret spice and finished with toasted pine nuts, arugula, shaved parmesan and truffle aioli. Served with charred baguette.

### Atlantic Lobster Chowder 8.99 GF

Creamy smoked seafood chowder finished with mussels and clams.

### Fish Tacos 11.99 GF

Flaky, tender white fish topped with **BW** slaw, pickled red onion, cilantro ranch dressing and pico de gallo.

### Sachetti Foie Gras 18.99

Stuffed truffle and ricotta pasta tossed in rich foie gras sauce. Finished with pine nuts, arugula and shaved parmesan.

## SALADS

### Classic Caesar Salad 13.99 V GF

Crisp romaine, herb spiced croutons, shaved parmesan, crispy capers and tossed with **BW** Caesar dressing.

### Leaf Green Salad 17.99 V GF

Marinated "BC" blueberries, red onion, candied nut, cucumber, grape tomato and feta. Finished with **BW** dressing.

### Roasted Vegetable Salad 17.99 V GF

Today's roasted vegetables, quinoa, arugula, spinach and kale mix, feta, tossed with red pepper hummus.

## ADD-ONS

Add any of the following to any item on the menu:

Add Pulled Chicken 4.00

Add Salmon 9.00

Add Prawns 6.00