

Appetizers Served Daily from 11:30 am - 10 pm

Calamari \$9
Fried Crisp and tossed in Lemon Pepper with Fresh Tzatziki and Chipolte Aioli.

Wings \$12
One pound of perfectly cooked Wings flavored to your liking.
Hot, Medium, Mild, Honey Garlic, Lemon Pepper, Salt and Pepper, Barbeque, Teriyaki, Sweet Chili.

Red & White Hummus \$13
Two distinct flavors, Roasted Red Pepper and Lemon Garlic partnered together and served with Naan Bread.

Dry Ribs \$10
Succulent mouth watering breaded Pork morsels. Lightly dusted with Sea Salt & Pepper. Served with Plum Sauce.

Spring Rolls \$9
Vietnamese Vegetarian Spring Rolls served with Sweet Chili sauce.

Nachos \$14
Made with tri-coloured Tortilla Chips layered with Tomatoes, Jalapenos, Sweet Bell Peppers, Fresh Green Onion, and Cheese Blend. Served with Sour Cream and Salsa.
Add Ground Bison, or Chicken to Nachos \$4.00

Ciabatta Cheese Bread \$10
Fresh Garlic Ciabatta wedges smothered in our Cheese blend. Served with Marinara Sauce.

Stampede Platter \$25
Our own tasty Ciabatta Cheese Bread, Crispy Calamari, Vegetarian Spring Rolls, and one pound of Wings. Served with Marinara, Tzatziki, Ranch and Sweet Chili sauces. Wing flavour your choice.
Serves 3-4 people.

Bruschetta \$9
Bruschetta made from "5"s own spice and herb blend.
Add Cheese for \$1.50

Cheese Platter \$16
Simply elegant Cheese Platter for Two. Canadian Cheese, Grapes, Strawberries and Crackers.

Bison Meatballs \$10
Free Range Bison meatballs stuffed with aged Canadian Cheddar nestled in a rich roasted Tomato Coulis.

Chicken Quesadilla \$12
Crispy Chicken Quesadilla filled with diced Tomatoes, Bell Peppers, Fresh Green Onions and Cheese blend. Served with Salsa and Sour Cream.
Vegetarian option available.

Soups & Salads

French Onion Soup \$9
Our Hearty Signature French Onion Soup served with Garlic Bread.

Soup of the Day \$6
5's Home made Soup of the Day served with a fresh Roll.

Mixed Greens
Mixed Baby Greens and Cucumber, Carrots and Tomato, with Our Signature Maple Balsamic Dressing.

Caesar Salad
Traditional Caesar Salad with Asiago Cheese, Garlic Crouton and creamy dressing.

Salads come in three sizes unless specified:
Appetizer \$9 Entrée \$14 Side \$6

Spinach Salad
Tender Spinach leaves with roasted Red Peppers, toasted Sunflower seeds and sundried Cranberries with Maple Balsamic Dressing.
Add Fire Grilled Chicken, Sirloin Steak, or Salmon to top above salad. \$5

Bison Taco Salad \$15
5th Avenue's Signature Bison Taco Salad. Crisp Tortilla bowl filled with Mixed Greens, diced Tomato, Green Onion, Ground Bison topped with Cheese Blend Served with a creamy Chipotle Ranch dressing.
Add 2 oz Salsa and Sour Cream for \$1.50

Kiwi Citrus Salmon Salad \$15
Fire grilled Salmon marinated in Kiwi Citrus blend then nestled on a bed of Baby Mixed Greens draped with Roasted Red Peppers, Orange slices, Sunflower seeds. Served with Citrus Kiwi dressing.

Lunch Buffet Served 11:30 am - 2 pm

Monday, Tuesday, Wednesday, Friday \$17.95
Featuring a Carving Station

Thursdays \$24.95
Featuring Alberta Prime Rib and Seafood

Groups of 9 or more are subject to an 18 percent Gratuity