

SHARE PLATES

BAJA FISH TACOS 13

Warm soft tortillas, spiced B.C. cod, tropical salsa, cabbage, guacamole, sour cream, cilantro & lime.

MEATBALL SKILLET 15

House made beef & pork meatballs braised in tomato basil marinara sauce and served with garlic bread.

MEDITERRANEAN FLAT BREAD 13.5

Artisan dough baked with peppers, olives, artichokes, roasted tomatoes & goat cheese. Finished with arugula & balsamic syrup.

QUESADILLAS 12.5

Flour tortilla stuffed with cheddar & mozzarella cheeses, scallions and tomatoes. Served with salsa & sour cream.

>> CHICKEN QUESADILLA 17 PULLED PORK QUESADILLA 17

POUTINE 14

Spiced fries topped with artisan cheese curds & gravy.

FRIED & SPICED

House cut Kennebec fries. Sm 5 Lrg 8 Onion rings. Sm 6 Lrg 9

Yam planks with balsamic syrup. Sm 6 Lrg 9

CHICKEN STRIPS & CHIPS 14.5

Panko & herb crusted chicken with Kennebec fries and celery sticks.

>> Choice of plum, BBQ, ranch, honey garlic, hot or mango sriracha. >> STRIPS ONLY 11

TACO DIP 14

Layers of refried beans, cream cheese, salsa, and sour cream. Topped with cheddar & mozzarella cheeses, guacamole, and scallions. Served hot or cold with tortilla chips and Naan bread.

NACHOS Sm 11 Med 16 Lrg 20

Corn chips with cheddar & mozzarella cheeses, scallions, tomatoes, jalapenos, & black olives. Served with salsa & sour cream.

>> Side guacamole 1.25 *Add chopped chicken breast or chili 5.75

CHICKEN WINGS 14.5

One pound of seasoned B.C. chicken. Dredged and crisped. Blue cheese or ranch dressing.

>> Choice of: Salt & Pepper, House BBQ, Hot, Mango Sriracha or Honey Garlic.

LETTUCE "JAMMERS" 14.5

Build your own lettuce cups with lightly pickled julienned vegetables, rice noodles, pea shoots, roasted cashews and Thai chili sauce.

>> Choice of ahi tuna poke, pulled pork, chicken, or extra vegetables.

DAILY SOUP

Chef's creation Cup 4 Bowl 6

10 FRENCH ONION

Sherry beef broth with caramelized onions, herbed croutons, melted swiss and parmesan cheeses.

14.5 BUTTER CHICKEN

Slow simmered chicken with tomato and Indian spices. Basmati rice, cilantro, lime crema, shaved carrot, and baked naan bread.

12.5 CHILI CON CARNE

Angus beef, peppers, onions, tomatoes, beans, cheese, and spices. Finished with sour cream. Served with garlic bread.

Sm 6 Lrg 10 ROLAND'S GREENS

Artisan lettuces, maple vinaigrette, vegetables, goat cheese, raisins, and pumpkin seeds.

Sm 7 Lrg 11 CAESAR SALAD

Romaine lettuce, garlic dressing, croutons, and parmesan cheese.

BOWLS + SALADS

ADD TO ANY SALAD

Chicken breast 5.75

Steel head 6

SANDWICHES 'N STUFF

Sandwiches accompanied by your choice of house cut fries, salad, or coleslaw. Substitute onion rings, yam fries, or Caesar salad for 1.25

TURKEY CLUBHOUSE 15

Shaved turkey breast with smoked bacon, lettuce, tomatoes, cheddar cheese, and mayonnaise on toasted cranberry sourdough.

ROLAND'S REUBEN 15

Shaved Montreal smoked meat on toasted marble rye bread. Sauerkraut, mustard, pub sauce and swiss cheese.

BEEF DIP 13.50

Thinly sliced house roasted Alberta beef on toasted garlic buttered baguette with horseradish mayo and au jus dipping sauce.

BIG RICH BEEF DIP 17

Our house beef dip with bacon, cheddar cheese, sautéed onions & mushrooms, mayo, and lettuce.

BBQ PULLED PORK 14

Slow cooked marinated pork shoulder topped with house BBQ sauce, house mayo, and coleslaw on a toasted brioche bun.

STEAK SANDWICH 19

Grilled 6oz marinated New York steak served "open faced" on toasted garlic buttered baguette with arugula, Roland's pub mayonnaise & caramelized onions.

FISH & CHIPS 2pc 16 3pc 19.5

Beer battered B.C. Ling cod with fries, coleslaw and lemon tartar sauce.

All beef burgers are garnished with lettuce, tomato, dill pickles, red onion, and Roland's pub mayonnaise. Brioche or multigrain bun. Customize 1.5 each; bacon, swiss, cheddar, jalapeno jack, mushrooms, sherry onions.

BURGERS

>> Your choice of house cut fries, salad, or coleslaw. Substitute onion rings, yam fries, or Caesar salad for 1.25

ROLAND'S BURGER 14.5

Seasoned 6 ounce certified Angus beef patty.

HOUSE DELUXE BURGER 16.5

Dressed with Montreal steak spice, jalapeno jack cheese, bacon jam, piparra peppers, and house BBQ sauce.

STEEL HEAD 15.5

6oz Norwegian steel head filet marinated in ginger, scallions, light soy, and brown sugar. Pickled vegetables, and tartar sauce.

CHICKEN & WAFFLE SANDWICH 16.5

Panko & herb crusted jerk spiced chicken breast served between two Belgian waffles with bacon, jalapeno jack cheese, lettuce, tomato, Roland's pub mayonnaise, and mango chutney.

THE VEGGIE 14

House made patty of chick peas, lentils, rice, vegetables and middle eastern spices. Topped with lettuce, tomato, and Roland's mayo.

SIDE DIPS 1.25 ea.

Caesar dressing, honey mustard, blue cheese dip, ranch dressing, maple vinaigrette, guacamole, sour cream, salsa, mango sriracha, hot sauce, plum or Roland's mayonnaise.

KIDS' MENU

GRILLED CHEESE/CHICKEN STRIPS

HAMBURGER/BBQ PULLED PORK SANDWICH

Served with fries & celery sticks or Roland's greens, and a small pop. 11

BREAKFAST

12.75 EGGS BENEDICT

- Black forest ham.

- House smoked salmon, pickled red onion and capers.

- BBQ pulled pork.

>> All served on toasted English muffins with hollandaise and garlic & rosemary hash browns.

13 HUEVOS RANCHEROS

Warm flour tortilla with refried beans, scrambled eggs, scallions, sour cream, sriracha, Pico de Gallo, and cheese. Served with hash browns.

>> add bacon 1.5 add guacamole 1.25

12.75 CREEKSIDE BREAKFAST

Two eggs any style with your choice of bacon or breakfast sausage, toast and hash browns.

13 PULLED PORK HASH

Slow cooked BBQ pork shoulder, sweet corn, onion, and root vegetable hash. Topped with soft poached eggs and scallions.

SATURDAYS,
SUNDAYS +
HOLIDAYS
11AM - 2PM

SIDES:

Bacon or Breakfast Sausage. 4

Hash Browns, Extra Egg,
Hollandaise, White or Whole
Wheat Toast. 3

Roland's