

# ENTRÉE SALADS

Dressings: blue cheese, ranch, 1000 island or citrus mango vinaigrette.

## BLACK 'N BLUE STEAK SALAD

Cajun New York steak on baby greens mixed with chopped tomatoes, roasted red pepper, cucumbers, red onion, caramelized pecans and crumbled blue cheese, then finished with a honey Dijon vinaigrette. Served with grilled garlic focaccia bread. \$17.99

## SETTLER CHICKEN SALAD

A chargrilled 6oz chicken breast on top of baby greens, avocado, tomato, blueberries and feta cheese with our own citrus mango vinaigrette. Served with grilled garlic focaccia bread. \$17.99

## CLASSIC CAESAR

Crisp romaine, homestyle croutons, garlic Caesar dressing and parmesan cheese with grilled garlic focaccia bread.

Full order \$13.99 | Half order \$9.99

Add a fire-grilled 6oz BC chicken breast or sautéed black tiger prawns for \$4.99

## TACO SALAD

Mexi-spiced Canadian ground beef or a grilled 6oz BC chicken breast on seasonal market-fresh greens with cheese, olives, jalapeños, banana peppers, green onions and ripe tomatoes with homemade fire-roasted salsa. Served with homemade tortilla strips. \$16.99

Add guacamole \$1.99

## JAKARTA CHICKEN SALAD

A 6oz BC chicken breast marinated in our sweet and spicy Jakarta sauce with peppers, onions and Asian noodles on seasonal greens. Served with homemade tortilla strips. \$16.99

## WEST COAST GREENS

A grilled 5oz wild salmon fillet on top of baby greens, roasted red peppers, dried figs, artichoke hearts and feta cheese with toasted sesame soy dressing.

Served with grilled garlic focaccia bread. \$17.99

# SANDWICHES

Served with fries, soup or salad. Substitute seasoned wedge-cut fries \$2.99, or onion rings or Caesar salad \$1.99

## MEATLOAF SANDWICH

A perfect blend of ground beef and pork atop a soft ciabatta bun with garlic aioli, sweet caramelized onions and topped with crisp arugula. \$14.99

## GRILLED CAJUN SALMON SANDWICH

5oz wild salmon fillet on a ciabatta bun with lettuce, tomato, red onion and roasted garlic aioli. \$15.99

## REUBEN SANDWICH

Thinly sliced corned beef piled high, topped with sauerkraut, mozzarella cheese, and mustard served on grilled rye bread. \$14.99

## BARON OF BEEF

Thin tender slices of slow-roasted Canadian beef on an oven-baked ciabatta bun and served with homemade au jus and fries. \$15.99

## PULLED PORK

Slow-roasted tender pork seasoned to perfection with our own homemade coleslaw topped with spicy chipotle mayo on a grilled ciabatta bun. \$15.99

## MEDITERRANEAN CHICKEN

A tender fire-grilled 6oz BC chicken breast with sweet roasted red pepper and melted feta cheese. Served on a fresh ciabatta bun with grilled zucchini and our own pesto mayo sauce. \$15.99

## PUB CLUB

Served on two toasted country slices of bread with a fire-grilled 6oz BC chicken breast, bacon, crisp lettuce, ripe tomato and mayo. \$16.99  
Add cheese 99¢

## GRILLED CHICKEN & BRUSCHETTA

A fire-grilled 6oz BC chicken breast topped with tangy bruschetta and Monterey jack cheese. Served on a grilled ciabatta bun with fresh lettuce and our homemade pesto mayo sauce. \$15.99

## PHILLY MELT

Slow-roasted Canadian beef with our own Settler Philly sauce on grilled parmesan sourdough with melted jack cheese, onions, and peppers. \$14.99

# APPETIZERS

Additional dips, sauces and dressings available at 99¢ each

## WINGS

A dozen wings slathered with your choice of hot, BBQ, honey garlic, teriyaki, Montreal spice, Caribbean jerk or sweet and spicy Jakarta sauce. \$13.99

## SEAFOOD DIP

Our shrimp and real crab seafood blend baked with cheese and served with crisp tortillas for dipping. \$12.99

## BRUSCHETTA

Our own pesto brushed flatbread topped with tangy Settler tomato and herb bruschetta, parmesan cheese and broiled to a golden brown. \$11.99

## SEAFOOD STUFFED MUSHROOM CAPS

Our shrimp and real crab seafood blend over plump mushroom caps and baked with cheese. Served with garlic toast. \$10.99

## CALAMARI

Lightly dusted tender calamari, jalapeños, red onion and tzatziki for dipping. \$13.99

## QUESADILLA

Grilled seasoned BC chicken breast or Canadian NY steak with melted cheese, ripe tomato, onions and sweet peppers. Served with homemade fire-roasted salsa and sour cream. \$13.99

Make it a meal! Add a cup of our tasty soup or a fresh tossed salad for \$2.99

## CHICKEN TENDERS

Crispy breaded BC chicken tenders with your choice of plum or honey mustard sauce. \$12.99  
Add fries for \$1.99

## APPY PLATTER (2-3 people)

A medley of selected Settler appetizers featuring hot wings, zucchini sticks, potato wedges, onion rings, spring rolls, carrots, celery and broccoli with plum and ranch sauces for dipping. \$16.99



## FRENCH ONION SOUP

The Settler's own recipe served with grilled focaccia garlic bread. \$7.99

## VEGGIES & DIP

A basket of seasonal market-fresh veggies served with ranch and blue cheese for dipping. \$10.99

## SETTLER NACHOS

Fully loaded with diced tomatoes, black olives, green onions, jalapeños and our 3-cheese blend on crisp tortilla chips. Served with homemade fire-roasted salsa and sour cream. \$16.99

## NACHO EXTRAS

Add 4oz guacamole for \$3.99

Add taco beef or grilled BC chicken for \$4.99

Add extra nacho cheese for \$1.99

## FLAT BREAD PIZZA

### MARGARITA PERSONAL PIZZA

Fresh sliced tomatoes with a blend of mozza and Edam cheeses on our own tomato sauce finished with basil. \$12.99

### BBQ CHICKEN PERSONAL PIZZA

Grilled chicken, bacon, caramelized onions and a blend of mozza and Edam cheeses topped with a tangy BBQ sauce. \$13.99

### MEDITERRANEAN PERSONAL PIZZA

Grilled zucchini, roasted red pepper, artichoke hearts, sun-dried tomato pesto, garlic and feta cheese on top of our own tomato sauce. \$13.99

### THE ITALIAN

Capicollo, chorizo sausage and mushrooms with a blend of mozza and Edam cheeses on our own tomato sauce. \$13.99

# BURGERS



All of our burgers are served with crisp lettuce, sweet red onion, ripe tomato, pickle, and mayo with your choice of fries or soup or salad. Substitute seasoned wedge-cut fries for \$2.99, or onion rings or Caesar salad for \$1.99

## THE LOADED BURGER

*Our Best Seller!*

All-Canadian beef patty with melted cheddar cheese, crisp bacon, and sautéed mushrooms piled high with our own tangy Settler hamburger sauce.

\$16.99

## BLACKENED CAJUN CHICKEN BURGER

A fire-grilled 6oz Cajun spiced BC chicken breast topped with cool, creamy ranch dressing. \$15.99

## SPICY BLUE CHEESE BURGER

A 5oz all-Canadian beef patty dressed with our Settler mild spicy jalapeño blue cheese sauce. \$15.99

## SETTLER LAMB BURGER

A homemade chargrilled 6oz lamb patty topped with cheddar cheese, tomato, crisp arugula, mint mayo and our own Settler burger sauce. \$15.99

## VEGETARIAN BURGER

Garden vegetable patty made with brown rice and soya protein with our own tangy Settler hamburger sauce. \$15.99

Add cheese 99¢

Add mushroom 99¢

### DARE TO DOUBLE!

Double the patty, double the toppings for an additional \$5.99!



# SCHNITZELS

Served with baked potato, seasonal veggies, and your choice of soup or salad.

## SETTLER SCHNITZEL

A lightly seasoned and breaded pork cutlet topped with sautéed BC mushrooms, mozza cheese and homestyle gravy. \$21.99

**NEW**

## SONOMA SCHNITZEL

A lightly breaded BC chicken breast topped with guacamole, tomatoes, chives and Monterey jack cheese. \$22.99

# SETTLER BOWLS

## COCONUT CURRY RICE BOWL

Seasonal veggies delicately cooked and blended with our own mildly spicy creamy coconut curry sauce, tossed together and served on a piping hot bowl of rice. \$17.99

## MONGOLIAN NOODLE BOWL

Tender NY steak strips, seasonal veggies tossed in sesame seed oil, fresh garlic, ginger and our own Hoi-Sin sauce. Served on top of steaming chow mein noodles. \$21.99

# FIRE-GRILLED STEAKS

Served with baked potato, seasonal veggies and your choice of soup or salad.

## OUR STEAK STORY

We use only Canadian "AA" grain-fed beef aged a minimum of 28 days.  
Steaks are fire-grilled to your specifications:



Blue Rare 130° Rare 140° Medium Rare 145° Medium 160° Medium Well 170° Well Done 185°

### 16oz BONE-IN RIB STEAK

Back by popular demand, a Canadian 16oz rib steak is a juicy 'AA' cut for the GIANT appetite! \$34.99

### THE NEW YORK

Our famous 10oz New York steak done as you like it! \$27.99

## STEAK TOPPERS

Complement your steak with one of our tasty sauces:  
Sweet peppercorn brandy, BBQ or Tangy Caribbean jerk for \$1.99

Top off your steak with BC mushrooms sautéed in garlic for \$1.99  
or succulent pan-fried black tiger prawns for \$4.99

## PUB FAVOURITES

Substitute seasoned wedge-cut fries for \$2.99, or Caesar salad or onion rings for \$1.99

### BAKED CHICKEN ENCHILADA

BC chicken wrapped in a warm tortilla with rice, beans, red pepper and cheeses. Served with salad, spicy potato wedges, salsa and sour cream. \$21.99

### SALMON GONE WILD

A 6oz wild Pacific Ocean salmon fillet pan-roasted to perfection topped with a spicy soy glaze. Served with salad, rice and fresh seasonal veggies. \$23.99

### SETTLER FISH & CHIPS

Two pieces of wild Pacific cod served with crisp golden fries, creamy tartar sauce and lemon wedges. \$19.99

### OLD SETTLER'S FAMOUS BBQ RIBS

A one-pound rack of tender baby back ribs slow-roasted in Settler BBQ sauce. Served with baked potato, fresh seasonal veggies and salad. \$24.99



### MEATLOAF DINNER

½ pound of our perfectly seasoned ground beef and pork meatloaf, topped with sweet caramelized onions and drizzled with our own fresh herb and garlic sauce.  
Served with baked potato, fresh seasonal veggies and salad. \$21.99



### UKRAINIAN PLATTER

Grilled farmer's sausage, perogies with fried onions, bacon and sour cream.  
Served with fresh seasonal veggies and salad. \$21.99

## BEER ON TAP

Rickard's Red  
Coors Light  
Molson Canadian  
Sleeman Honey Brown Lager  
Guinness  
OK Springs 1516 Bavarian Lager  
OK Springs Pale Ale  
Sleeman Original Draught  
West Coast IPA  
Rotating Craft Line

## BOTTLED BEER

Kokanee	MGD	Pilsner
Budweiser	Molson 67	Heineken
Canadian	Bud Light Lime	Corona
Innis & Gunn	Bud Light	Stella Artois
Coors Banquet	Keith's IPA	Coors Light

## BOTTLED CRAFT BEER

Whistler Gluten Free	Kronenbourg Blanc
Blue Buck	Gypsy Tears Ale
Stanley Park Amber Ale	Sasquatch Stout (600ml)
Granville Raspberry Ale	

## SETTLER MARTINIS 1.5oz

Appletini  
Apple Vodka, Apple Sourpuss & Lime Juice

Purple Rain  
Vodka, Blue Curaçao & Cranberry Juice

Strawberry Cosmo  
Strawberry Vodka, Triple Sec, Cranberry & Lime Juice

Settler Tini  
Vodka, Cherry Brandy, Peach Schnapps & O.J.

Windsurfer  
Spiced Rum, Blue Curaçao & Pineapple Juice

Cosmo  
Vodka, Triple Sec, Cranberry & Lime Juice

## COOLERS & CIDERS

Twisted Tea  
Mike's Hard Lemonade  
Mike's Hard Cranberry  
Smirnoff Ice  
Smirnoff Raspberry Spritzer  
Smirnoff Green Apple  
Growers Peach Cider  
Growers Apple Cider  
Growers Pear Cider  
Lonetree Ginger Apple Cider  
Red Roof Apple Cider  
Strongbow Cider

## WINE CELLAR

### HOUSE WHITE

Domaine De Chaberton VQA Cuvée Blanc (0)  
6oz glass \$8.25    ½ ltr \$23.99    ltr \$38.99

### HOUSE RED

Domaine De Chaberton VQA Cuvée Rouge (0)  
6oz glass \$8.25    ½ ltr \$23.99    ltr \$38.99

### WHITE WINE

Calona Vineyards Pinot Gris (BC VQA) (2)  
6oz glass \$9.25    ½ ltr \$26.99    bottle \$33.99

Calona Vineyards Unoaked Chardonnay (BC VQA) (0)  
6oz glass \$8.99    ½ ltr \$25.99    bottle \$32.99

Peller Estates Sauvignon Blanc (BC VQA) (0)  
6oz glass \$8.99    ½ ltr \$25.99    bottle \$32.99

Sawmill Creek Autumn Blush (2)  
6oz glass \$8.75    ½ ltr \$24.99    bottle \$31.99

### RED WINE

Jackson Triggs Merlot (BC VQA) (0)  
6oz glass \$9.25    ½ ltr \$26.99    bottle \$33.99

Peller Estates Merlot (BC VQA) (0)  
6oz glass \$8.99    ½ ltr \$25.99    bottle \$32.99

McGuigan Black Label Shiraz (Aus) (0)  
6oz glass \$8.99    ½ ltr \$25.99    bottle \$32.99

Marcus James Malbec (Arg) (0)  
6oz glass \$8.75    ½ ltr \$24.99    bottle \$31.99

### BOTTLED WHITE

Hardy's Reisling Gewürz (Aus) (1) \$32.99  
Domaine De Chaberton Bacchus (BC VQA) (1) \$36.99  
Oyster Bay Sauvignon Blanc (NZ) (0) \$39.99

### BOTTLED RED

Cassini Cabernet Merlot (BC VQA) (0) \$38.99  
Wolf Blass Cabernet Sauvignon (Aus) (0) \$37.99  
Beaumont Pinot Noir - Organic (BC VQA) (0) \$39.99