

## APPETIZERS

**Stuffed Mini Yorkies** 15  
With slivers of Alberta house smoked beef in beef marrow au jus. Topped with horseradish aioli and chives.

**Asian Tacos** 11  
Grilled Lemongrass chicken in a softshell flour taco, topped with a Banh Mi slaw & mango cilantro dressing and habanero aioli.

**Dip, Dunk & Scoop** 10  
Fine coated potato scoops, served with habanero aioli, white bean & eggplant dip and smoked tomato chutney.

**Pound of Wings** 15  
Crispy chicken wings with choice of hot, honey garlic, ketchup flavour, dill pickle flavour, honey mustard, or lemon pepper.  
Served with vegetables and ranch dip.

**Onion Rings** 8  
Potato starch battered onion rings delivered crisp, with our house made chipotle-lime aioli.

**Century Nachos** 18  
Hand cut tri-colored corn tortilla with aged cheddar and garnished with olives, tomatoes, jalapeno, bell peppers and green onions. Served with fresh salsa and sour cream  
Add beef or chicken \$5 each; extra cheese or guacamole \$2 each.

## SALADS & SOUP

**Classic Caesar Salad** 12  
Fresh romaine lettuce, herb croutons and parmesan cheese tossed in our house made dressing. Served with garlic toast.  
Add chicken, salmon or prawns \$5 each.

**Garden Salad** 10  
Fresh garden greens, dried apricots, pumpkin seeds, carrot and parsnip chips.  
With choice of dressing.  
Add your chicken, salmon or prawns \$5 each.

**Chef's Daily Soup** 6  
Please ask your server for today's daily creation.  
Add garlic toast \$2.50 each.  
Add cheese toast for \$3.50 each.



Please advise your server of any food allergies or concerns. GST not included. Prices do not include gratuity. 18% gratuity added to groups of 8 or more.

## BURGERS & CLASSICS

All sandwiches and burgers come with choice of fries, steamed jasmine rice, garden salad, caesar salad or soup of the day.  
Add sweet potato fries \$2 each / Add poutine \$3 each / Add gravy \$2.  
Add onion rings \$2 / Add fresh avocado \$3.

**Century Burger** 16  
8oz silver sterling Alberta beef burger served with lettuce, tomato, onion, pickles, on a Kaiser bun.  
Add aged cheddar, bacon, caramelized onions or mushrooms \$2 each.

**Fully Loaded Century Burger** 18  
8oz silver sterling Alberta beef burger, on a toasted Kaiser bun with habanero aioli, bacon, caramelized onions, avocado and topped with cheese.  
Add mushrooms \$2 each.

**Grilled Chicken Burger** 17  
On a warm pretzel bun, with cream brie cheese, bacon jam and truffle aioli.

**House BBQ Smash Burger** 12  
Brioche bun, 2.5oz beef pattie topped with Fontina cheese, stout bbq sauce, house smoked pulled pork, pickled slaw and steak fries.  
Add as many 2.5oz beef patties as you want for \$3 - per pattie.

**Classic Beef Dip** 18  
Thinly sliced prime rib served on a toasted rustic sub with au jus and french fries.

**Century Club Sandwich** 15  
Smoked turkey breast, black forest ham, crispy bacon, lettuce, aged cheddar, tomatoes and mayonnaise on your choice of bread.

**Alberta Steak Sandwich** 19  
Grilled 6oz Alberta AAA beef sirloin steak on garlic toast, served with french fries and mushroom green peppercorn ragout.

**Chicken Fingers** 15  
Served with french fries and plum sauce.

**Grilled Chicken Dip** 16  
Grilled marinated chicken meat on a crispy ciabatta bun, topped with mayo, caramelized onions and smoked BBQ chicken drippings

## GRILLED CHEESE

**Breakfast Grilled Cheese** 15  
Grilled sour dough bread with a mix of Gruyere and Manchego cheese, crispy bacon and topped with sunny side eggs, served with french fries.

**Cheese Steak Grilled Cheese** 18  
Slivers of sirloin and caramelized onion & peppers on beer focaccia bread covered with Swiss Raclette cheese served with french fries.

**Hawaiian Grilled Cheese** 13  
Fresh grilled pineapples, slow cooked ham, Fontina cheese, slices of tomato, Hawaiian BBQ sauce on Hawaiian sweet bread served with french fries.

## TASTE OF ASIA

**Teriyaki Chicken Stir-Fry** 17  
With vegetables and your choice of chow mein noodles or rice. Substitute chicken for sesame-crusting tofu for a vegetarian delight!

**Ramen Bowl** 17  
Five spiced house smoked beef brisket, meatballs and Korean Kim Chi pork dumplings, over chow mein noodles, in a miso broth. Garnished with green onions, fresh slivers of radish, boiled egg and lotus root.

**Combo Meal** 16  
Grilled lemongrass chicken thigh meat on vermicelli noodles with Mama Athena's pork & vegetable spring roll and fermented papaya & carrots.

**Peanut Sate Pho** 16  
In house made broth served with rice noodles, smoked beef brisket & beef tongue, green onions, bean sprouts, cilantro and julienne of English cucumber.

## ENTRÉES

**Ahi Tuna Steak** 23  
Steamed rice with unagi, avocado tatar, burnt soya butter sauce, sous vide egg yolk and tapioca cracker, popcorn shoots.

**Fish & Chips** 16  
Battered cod fillet made fresh to order served with lemon and homemade tartar sauce. Half order \$13.

**Century Downs Steak & Frites** 19  
Bacon wrapped 4oz beef tenderloin, green peppercorn mushroom cognac cream and served with duck fat french fries.

**Tandoori Grilled Salmon** 21  
Mango yoghurt cream, coconut macaroon crumble, Pickled shallots, vegetable biryani and micro greens.

**12oz Rib Eye Steak** 30  
Served with a "Tiroler Grostl" and roasted garlic whipped butter

## VEGGIE CORNER

**Vegan "Chicken Tenders"** 16  
With sweet potato fries tossed in ginger simple syrup and avocado sesame dip.

**Smoked Burger** 15  
Smoked cashew nuts, portobello mushroom and chickpea burger, on a warm greek olive ciabatta with roasted red bell pepper coulis, caramelized onions and served with sweet potato fries.

**Crispy Cauliflower Bites** 11  
Topped with vegan unagi sauce and served with kale chips with avocado sesame dip.