

APPETIZERS

Stuffed Mini Yorkies

With slivers of Alberta house smoked beef in beef marrow au jus, and topped with horseradish aioli and chives.

14

Asian Taco

Grilled lemongrass chicken in a softshell flour taco, topped with a Banh Mi slaw & mango cilantro dressing, habanero aioli.

11

Dip, Dunk & Scoop

Fine coated potato scoops, served with habanero aioli, white bean and eggplant dip, smoked tomato chutney.

10

Pound of Wings

Crispy chicken wings with your choice of hot, honey garlic, ketchup, dill pickle, honey mustard, or lemon pepper. Served with vegetables and ranch dip.

15

Basket of Onion Rings

Crisp potato starch battered onion rings with our house-made chipotle aioli.

8

Century Nachos

Hand cut tri-colored corn tortilla with aged cheddar and garnished with olives, tomatoes, jalapenos, bell peppers, and green onions. Served with fresh salsa and sour cream.

17

Add beef or chicken \$5.

Add cheese or guacamole \$2.

SALADS AND SOUP

Classic Caesar Salad

Fresh romaine lettuce, herb croutons, and Parmesan cheese tossed in our house made dressing. Served with garlic toast.

12

Add chicken, salmon or prawns \$5

Garden Salad

Fresh garden greens, dried apricots and pumpkin seeds, cranberries, and caramelized walnuts, with choice of dressing.

10

Add chicken, salmon or prawns \$5

Century Downs Cola Chicken

Marinated grilled chicken breast, with a crispy Mediterranean almond quinoa cake. Topped with a salad from red cabbage, kale, baby orange, walnuts, and black currants and tossed in a chinook honey poppy seed dressing.

15

Chef's Daily Soup

Please ask your server for today's daily creation.

6

Add garlic toast \$2.50.

Add cheese toast for \$3.50.

CLASSICS AND BURGERS

All sandwiches and burgers come with choice of fries, steamed jasmine rice, garden salad, Caesar salad or soup of the day.

Substitute sweet potato fries \$2.

Substitute onion rings \$2.

Substitute poutine \$3.

Add cheese, guacamole, or gravy \$2.

Classic Beef Dip

Thinly sliced prime rib served on a toasted rustic sub with au jus and your choice of side.

17

Century Club Sandwich (WE)

Smoked turkey breast, black forest ham, crispy bacon, lettuce, aged cheddar, tomatoes and mayonnaise on your choice of bread. Served with your choice of side.

15

Alberta Steak Sandwich (WE)

Grilled 6oz Alberta AAA beef sirloin steak on garlic toast. Served with mushroom green peppercorn ragout and french fries.

18

Reuben Sandwich

Shaved Montreal smoked beef with warm creamy sauerkraut and smoked cheddar cheese on marble rye bread. Served with your choice of side.

15

Chicken Fingers

Served with french fries and plum sauce.

15

Grilled Chicken & Dip

Grilled marinated chicken meat on a crispy ciabatta bun, topped with mayo, caramelized onions, and smoked BBQ chicken drippings.

14

Fish & Chips

Battered cod filet made fresh to order served with lemon and homemade tartar sauce. Half order \$13.

16

Century Burger (WE)

8oz silver sterling Alberta beef burger served with lettuce, tomatoes, onions, mayo, pickles on a Kaiser bun.

15

Add aged cheddar, bacon, caramelized onions or mushrooms \$2.

Fully Loaded Century Burger

Grilled 8oz chuck burger topped with habanero aioli, fresh avocado, caramelized onions, bacon, and finished with Fontina cheese. Served on a warm kaiser bun.

17

House BBQ Burger

2.5 oz beef patty topped with Fontina cheese, stout BBQ sauce, house-smoked pulled pork, and pickled slaw on a brioche bun. Served with steak fries.

10

Add additional patties for \$3.

Grilled Chicken Burger

Cream brie cheese, bacon jam, and truffle aioli. Served on a warm pretzel bun.

15

Vegan "Beyond Burger"

Fresh avocado, smoked tomato chutney, with potato scoops and white bean and eggplant dip. Served on a warm pretzel bun.

16

GRILLED CHEESE CORNER

Breakfast Grilled Cheese

A mix of Gruyere and Manchego cheese, crispy bacon, and topped with sunny side eggs on grilled sourdough.

12

Cheese Steak Grilled Cheese

Caramelized onion & peppers, slivers of sirloin, on a beer focaccia bread covered with Swiss Raclette cheese.

15

Hawaiian Grilled Cheese

Fresh grilled pineapples, slow cooked ham, Fontina cheese, slices of tomato, Hawaiian BBQ sauce on Hawaiian sweet bread.

13

TASTE OF ASIA

Teriyaki Chicken Stir-Fry

With vegetables and your choice of chow mein noodles or rice. Substitute chicken for sesame-crusting tofu for a vegetarian delight!

17

Peanut Sate Pho

In house made broth served with rice noodles, Alberta beef brisket, green onions, bean sprouts, cilantro and julienne English cucumber.

15

Ramen Bowl

Five spiced house-smoked beef brisket, meatballs, and Korean kimchi pork dumplings, over chow mein noodles in a miso broth. Garnished with green onions, fresh slivers of radish, and a hard-boiled egg.

16

Combo Meal

Grilled lemongrass chicken thigh meat on vermicelli noodles and Mama Athena's pork & vegetable spring rolls.

16

ENTRÉES

Ahi Tuna Steak

Steamed rice, avocado tartar, wasabi lime butter sauce, suveed egg yolk, and a tapioca cracker.

20

Steak & Frites

Bacon-wrapped 4oz beef tenderloin with green peppercorn mushroom cognac cream. Served with duck fat french fries.

18

DESSERT

Warm Apple Walnut Brownie

Served on apple whiskey sauce & vanilla ice cream.

6

Classic Crème Brûlée

Served with meringue cookies.

7

Flourless Chocolate Cake

Served with hickory-smoked espresso ice cream, spiced orange cocoa crumble, passion fruit, and calamansi yogurt mousse.

8



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.