APPETIZERS

Banh mi Bao Bun Pulled Vietnamese style marinated Alberta Ribeye with pickled papaya, cucumber and carrot slaw, fresh cilantro and habanero sauce in a Bao Bun. **Flat Iron Steak Carpaccio** 20 Served with focaccia bread, olives and fried white anchovy dressing. 19 **Pound of Wings** Crispy chicken wings with your choice of hot, honey garlic, lemon pepper, whiskey maple bacon, smokey jalapeno bbq or drunken Jamaican. Served with celery sticks, carrot sticks, and ranch dip. 12 **Fried Chicken Cone** Marinated fried chicken in a waffle cone served with fresh avocado, toasted corn and mango salsa, and habanero cream. 9 **Onion Rings** Crispy tempura battered onion rings with our house made chipotle lime aioli. **Century Nachos** 20 Hand cut tri-colored corn tortillas with aged cheddar and garnished with olives, tomatoes, jalapenos, bell peppers, and green onions. Served with fresh salsa and sour cream. Add: beef \$7 | chicken \$6 | cheese \$5 | quacamole \$4 SALADS AND SOUP **The Derby Caesar Salad** 12 A blend of locally grown baby kale and fresh romaine lettuce; topped with garlic croutons and parmesan cheese and tossed in our in-house made dressing. Served with garlic toast. 11 **Garden Salad** Fresh garden greens, dried apricots, pumpkin seeds, cranberries, and caramelized walnuts with your choice of For any salad add: chicken \$6 | salmon \$8 | prawns \$7 | AAA sirloin steak \$12 15 **Buddha Salad Bowl** Locally grown kale and shiso leaves, quinoa rice sesame blend, watermelon daikon, avocado, marinated boiled egg, pickled papaya slaw with wood mushroom, and cashew nuts. Served with a creamy house dressing.

PIZZA	12"	8"
Prosciutto A blend of fresh buffalo mozzarella and gorgonzola cheese, topped with slices prosciutto.	21	16
Margarita Fresh mozzarella cheese and fresh basil.	16	11
Grilled Spicy Hawaiian Provolone cheese, capicola, fresh grilled pineapples, and drizzled with habanero aioli.	18	13
Double Down Dill Fried chicken tossed in our hot sauce and dill pickle ranch with mozzarella cheese and fried dill pickle.	20	15

Chef's Daily Soup

Please ask your server for today's daily creations.

Add: garlic toast \$2.50 | cheese toast \$3.50

BURGERS

All Burgers are served with french fries. Substitute: sweet potato fries \$2 | onion rings \$2 | poutine \$5 Add: gravy \$2.50 | fresh avocado \$4

Century Burger 16 6oz chuck beef burger served with lettuce, tomatoes, onions and pickles on a kaiser bun. Add: aged cheddar or bacon \$3 I caramelized onions or mushrooms \$2

Fully Loaded Century Burger 6oz chuck beef burger on a toasted kaiser bun with habanero aioli, bacon, caramelized onions, avocado, and topped with cheese.

Grilled Chicken Dip Marinated grilled chicken on a warm pretzel sub bun, with roasted cipollini onion aioli, melted applewood smoked cheddar cheese, topped with crispy onions, and served with a smoky BBQ au jus.

CLASSICS

choice of bread.

All Classic Dishes are served with french fries.

Classic Beef Dip 19 Thinly sliced prime rib served on a toasted rustic sub with au jus. Century Club Sandwich W 16 Smoked turkey breast, black forest ham, crispy bacon, lettuce, aged cheddar, tomatoes and mayonnaise on your

Steak Sandwich **20** Grilled 6oz AAA beef sirloin steak on garlic toast.

Served with mushroom green peppercorn ragout. 17 **Chicken Fingers** Served with plum sauce.

Panini Cuban Sandwich Shaved house smoked pork shoulder and crispy pork skin, Dijon mustard, roasted sweet garlic tapenade, Swiss cheese, smokey barbecue bacon and pickles on sour dough bread.

Fish & Chips 18 Battered cod fillet made fresh to order served with lemon and homemade tartar sauce. Half order \$15

VEGGIE CORNER

Vietnamese Spring Roll 14

Jicama, wood mushroom, taro root, , carrots and rice vermicelli wrapped in rice paper and fried. Served with a sesame peanut dip.

Creamy Ramen 16 Vegetable and creamy coconut ramen broth with noodles, broccoli, shitake tofu crumble, watermelon daikon and

vegan lemon grass chicken. Mexican Oaxacan Bowl

Roasted chipotle sweet potatoes, red onions, bell peppers and fresh avocado served over black beans with vegan chorizo sausage. Topped with crispy pickled slaw, candied pecans, and corn tortillas.

Please let our team know if vegan, all dishes can be done 100% plant based.

ENTRÉES

19

17

15

Pork Belly and Pork Tenderloin

Crispy pork belly with a sweet soy foie gras sauce, served on creamy pineapple sauerkraut. A pork tenderloin in black garlic pesto wrapped in prosciutto, topped with an apple and bing cherry relish, and served on smoked cheddar cheese polenta.

24

28

18

16

Braised Boneless Beef Short Rib Served with pommes Bernie with bacon, kabocha puree and caramelized shallots.

Zander Filet and Scallops 25 Served with kohlrabi mash, cider velouté and a walnut crumble.

32 **12oz Smoked Ribeye Steak** Drizzled with blueberry reduction served on Austrian fried bread dumpling with watercress salad.

Grilled Salmon 23 Grilled salmon served on a potato cake, with green pea chorizo, red wine poached pear chutney, pea shoots, and a

TASTE OF ASIA

lobster cream sauce.

Terivaki Chicken Stir-Frv 17 With vegetables and your choice of chow mein noodles or rice.

Ramen Bowl Five spiced house smoked beef brisket, fried pork belly and Korean kimchi pork dumplings over ramen noodles in a miso broth. Garnished with green onions, fresh slivers of watermelon daikon, ramen egg and garlic sesame oil.

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

In House-made Chicken Dumplings 13 Served with garlic chili oil and sweet soy dip.





Winners' Zone and Winners' Edge members get a 10% discount with the presentation of their membership.

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.