

APPETIZERS

“Banh mi Bao Bun” 11
Pulled Vietnamese style marinated Alberta Ribeye, pickled papaya, cucumber and carrot slaw, fresh cilantro, habanero sauce in a Bao Bun.

Tiger Prawn Crustini 16
Red Argentinian tiger prawns in a spicy lemon beurre blanc with bell peppers, on a crostini, pecorino shavings, and roasted green onion oil.

Pound of Wings 18
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.

Onion Rings 9
Crispy tempura battered onion rings with our house made chipotle lime aioli.

Century Nachos 19
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. Add: beef \$7 | chicken \$6 | cheese \$5 | guacamole \$4

SALADS AND SOUP

Classic Caesar Salad 12
Fresh romaine lettuce, herb croutons, and parmesan cheese tossed in our house made dressing. Served with garlic toast.

Garden Salad 10
Fresh garden greens, dried apricots, pumpkin seeds, cranberries, and caramelized walnuts with your choice of dressing. For any salad add: chicken \$6 | salmon \$8 | prawns \$7 | AAA sirloin steak \$12

Mediterranean Salad with Chicken Shawarma 16
Heirloom cherry tomatoes, cucumbers, shallots, red radish, chickpeas, kalamata olives, goat feta cheese, parsley and mint. Tossed in a lemon, locally harvested organic canola oil vinaigrette with zaatar, pita bread and sweet sauce.

The Derby’s “Cobb Salad” 16
Crispy iceberg and romaine lettuce tossed in a peach vinaigrette, topped with caramelized walnuts, dehydrated peach slivers, crumbled blue cheese, fresh avocado, charred tomato, marinated boiled egg, and sesame cucumbers.

Chef’s Daily Soup 6
Please ask your server for today’s daily creations. Add: garlic toast \$2.50 | cheese toast \$3.50

PIZZA 12” 8”

Century Meat 20 15
Pizza sauce, pancetta, smoked farmer sausage, shredded Alberta beef ribeye, and mozzarella cheese.

Margarita 16 11
Pizza sauce, fresh mozzarella cheese and fresh basil.

Grilled Spicy Hawaiian 18 13
Pizza sauce, provolone cheese, capicola, fresh grilled pineapples, and drizzled with habanero aioli.

Beef Donair 19 14
Beef donair meat, fresh tomato, pickled onion, sweet sauce, garlic sumac aioli, mozzarella and pecorino cheese.

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 W 16
6oz Alberta chuck beef burger served with lettuce, tomato, onion and pickle on a kaiser bun. Add: aged cheddar or bacon \$3 | caramelized onions or mushrooms \$2

Fully Loaded Century Burger 19
6oz Alberta chuck beef burger on a toasted kaiser bun with habanero aioli, bacon, caramelized onions, avocado, and topped with cheese.

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

CLASSICS

All Classic Dishes are served with french fries.

Classic Beef Dip 18
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 choice of bread.

Canadian Steak Sandwich 19
Grilled 6oz Canadian AAA beef sirloin steak on garlic toast. Served with mushroom green peppercorn ragout.

Chicken Fingers 16
Served with plum sauce.

Panini Cuban Sandwich 16
Shaved house smoked pork shoulder & crispy pork skin, Dijon mustard, roasted sweet garlic tapenade, Swiss cheese, smokey barbecue bacon, and pickles, on sour dough bread.

Fish & Chips 17
Battered cod fillet made fresh to order served with lemon and homemade tartar sauce. Half order \$14

VEGGIE CORNER

Smoked Burger 19
A smoked cashew nut, portobello mushroom and chickpea burger, on a warm pretzel bun served with chipotle lime mayo, avocado, fried crispy onions and vegan feta cheese. Served with chipotle mango sweet potato fries.

Paneer Pasanda 16
Marinated and pan seared vegan paneer sandwiches, in a rich cashew nut gravy, served with “Kulcha” flat bread and basmati rice.

Mexican Oaxacan Bowl 17
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 server know if you are vegan, all dishes can be done 100% plant based.

ENTRÉES

Beef Donair 16
Wrapped in pita bread with red onions, shredded lettuce, tomatoes, hummus, sweet sauce, drizzled with zaatar oil. Served with cheese fries and sumac aioli.

Traditional Indian Lamb Curry 19
Slow cooked lamb stew with roasted fresh coconut and onion in natural braising liquid, with “Mint and Green Pea Pulao”. Served with basmati green pea and cardamon rice, and naan bread.

From the Backyard BBQ for Two 50
10oz grilled Alberta Striploin topped with Saskatoon berry ketchup and blue cheese, in house smoked BBQ beef short rib, and beef marrow bone with roasted garlic butter, served with hot smokey BBQ seasoned steak fries, and small Caesar salad with garlic bread.

12oz Smoked Rib Eye Steak 32
Drizzled with blue berry reduction, served on Austrian fried bread dumpling. Served with watercress salad.

Grilled Salmon Pasta 22
Grilled salmon drizzled with lobster cream sauce, on pappardelle tossed in a fire roasted jalapeno almond pesto, with toasted cherry tomato and corn, and pecorino cheese.

TASTE OF ASIA

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

Ramen Bowl 17
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, ramen egg and lotus root.

Combo Meal 16
Grilled lemon grass chicken thigh meat on vermicelli noodles and Mama Athena’s pork & vegetable spring rolls, fermented papaya and carrots.

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



W 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.