

TO START + SHARE

HICKORY-SMOKED CHICKEN WINGS **DF**

buttermilk ranch, hickory wood smoke **19**
lemon pepper, BBQ, hot, mild, honey garlic, teriyaki, salt & pepper, or plain

CRISP FRIED CRAB RANGOON

blue crab, cream cheese, pickle slaw, bang bang sauce **16**

CRISPY MOZZARELLA STICKS **V**

marinara sauce **17**

DEEP FRIED PICKLES **V DF**

vegan ranch **12**

LOADED POTATO SKINS

fried potato skins, cheddar cheese, bacon, green onion, sour cream **18**

SKYLARK NACHO MOUNTAIN **V**

cheddar & monterey jack cheese, black olives, green onions, tomato, jalapeño, sour cream, salsa **15**
add beef barbacoa **9** | add chicken carintas **6** | add guacamole **3**

DORITO NACHOS **V**

cheesy Doritos, beef barbacoa, cheddar & monterey jack cheese, green onions, jalapeño, tomato, corn, black beans, black olives, pico de gallo, avocado crema, South west sauce **21**

BUTTER CHICKEN FLATBREAD

naan, chicken, butter chicken sauce, mozzarella, raita **18**

BOWLS + SALADS

TEXAS CHILI BOWL

garlic toast, cheddar, sour cream, green onions **16**

CHEFS DAILY SOUP

large **9** | small **7**

HARVEST SALAD **V GF DF**

baby lettuce, cucumber, tomato, carrot, choice of dressing **large 12** | **small 6**
add chicken carintas **6** | add salmon **12**

CAESAR SALAD **V**

romaine lettuce, focaccia croutons, garlic dressing, crispy capers, Parmesan **large 18** | **small 9**
add chicken carintas **6** | add salmon **12**

SOUTHWEST CHOPPED SALAD **V**

chopped green salad, roasted sweet potato, black beans, tortilla chips, avocado, jalapeño, green onions, black olives, southwest dressing, avocado crema, cheddar **19**
add chicken carintas **6** | add beef barbacoa **9**



HANDHELDS

*choice of house-cut fries, caesar salad, green salad, or upgrade to sweet potato fries or poutine **3***

THE SKYLARK CARNIVORE BURGER

ground NY striploin, chuck, brisket, potato bun, lettuce, tomato, Skylark sauce, cheddar cheese **22**

MONSTER BURGER CHALLENGE

eight burger patties, 3/4 lb cheddar cheese, lettuce, tomato, bacon, garlic aioli, 1 lb of fries, coleslaw **58**
finish entire meal in less than 30 mins and its free

THE CLUB

grilled chicken breast, bacon, fried egg, seven-grain bread, lettuce, tomato, pesto mayonnaise **21**

PRIME RIB BEEF DIP

shaved prime rib, pretzel baguette, horseradish mayo, Swiss cheese, au jus **24**

NY STRIPLOIN STEAK SANDWICH

6oz grilled NY striploin, grilled baguette, mushrooms, onion rings, onions, garlic butter **28**

BUFFALO SHRIMP WRAP

spicy shrimp, lettuce, tomato, pickle, cheddar, blue cheese sauce **21**
make it vegetarian with buffalo cauliflower bites **V**

FOOT LONG CHILI CHEESE DOG

Texas chili, cheddar, green onions, sour cream, house-cut fries **22**

MAINS

ITALIAN SAUSAGE & BEEF LASAGNA

garlic toast, caesar salad **24**

BATTERED HADDOCK + FRIES **DF**

haddock, tartar sauce, coleslaw, house-cut fries **26**

CREAMY PESTO CHICKEN PARMIGIANA

crispy fried chicken breast, pesto sauce, linguine, mushrooms, focaccia garlic toast **28**

SMOKED BBQ BABY BACK RIBS **DF**

Texas BBQ sauce, coleslaw, house-cut fries **36**

CRISPY CHICKEN TENDERS & FRIES **DF**

plum sauce, house-cut fries **22**

DF Dairy-free

V Vegetarian

GF Gluten-friendly: *Food items may come in contact with non-gluten free ingredients

18% gratuity will be applied to tables of 8 or more guests. Please notify your server of any allergies.



DESSERTS

TRIPLE LAYER CHOCOLATE CAKE

Callebaut chocolate crémeux, buttermilk chocolate sponge 12

NEW YORK CHEESECAKE

strawberry compote 14

DEEP DISH APPLE PIE **V**

warm caramel sauce, vanilla ice cream 12

CRÈME BRÛLÉE **GF**

custard, caramelized sugar 10

COCKTAILS

MARGARITA 2oz

tequila blanco, lime juice, simple syrup, salt 13

MALIBU SUNSET 2oz

Malibu rum, pineapple juice, Grenadine, cherry 13

SUMMERTIME 2oz

spiced rum, ginger ale, orange juice 13

WHISKEY SOUR 2oz

bourbon, fresh lemon juice, simple syrup, lemon slice and Maraschino cherry 14

THE LARK 2oz

grape or raspberry vodka, red Sour Puss, Blue Curaçao, 7Up 14

THE COSMOPOLITAN 2oz

vodka, Cointreau, fresh lemon juice, cranberry juice, lemon for garnish 14

SANGRIA 2oz

Chambord, wine, orange juice, fruit 15

ORANGE EMPRESS 2oz

Empress gin, orange juice, simple syrup, lemon juice, orange slice 15

MOJITO 2oz

white rum, lime juice, fresh mint, soda 13

HOUSE HIGHBALLS

single 7 | double 12

WEEKLY SPECIALS

available only with purchase of a drink and only in-house

MONDAY

Canmore Brewing Beer, Railway IPA, Ten Peaks Pale Ale, seasonal sour 6

TUESDAY

chef's feature pasta with garlic toast 15

WEDNESDAY

hickory-smoked chicken wings 10
lemon pepper, BBQ, hot, mild, honey garlic, teriyaki, salt & pepper, or plain

THURSDAY

prime rib beef dip 16
available from 11 AM - 4 PM

prime rib dinner 38

available from 4 PM - 9 PM

FRIDAY

NY striploin steak sandwich 16

SATURDAY

Texas BBQ beef ribs – 18
1/2 price house wine bottles

SUNDAY

Classic Caesar 5

CLASSIC CAESAR 2oz

celery salt, vodka, Clamato juice, Worcestershire sauce, hot sauce, celery, lemon wedge and pickle 14

MOSCOW MULE 2oz

vodka, ginger beer, fresh lime juice, mint spring 15

OLD FASHIONED 2oz

bourbon, sugar, Angostura bitters, orange peel and cherry 15

TOM COLLINS 2oz

gin, simple syrup, soda, lemon juice 13

MANHATTAN 2oz

rye, sweet vermouth, bitters, cherry 14

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