

---For Sharing---

Chicken Wings

Choice of boneless or bone in wings. Hot sauce with parmesan, buffalo & jalapeno, hot barbeque, teriyaki, honey garlic, salt & cracked pepper. Served with fresh vegetables & ranch. 15

Salt & Pepper Dry Ribs GF

Marinated with lemon, garlic & oregano tossed with sea salt & cracked black pepper. 14

Sea Salt & Cracked Pepper Calamari Bites

Lightly breaded with green onions & served with homemade Thai curry aioli. 14

Crispy Polenta Fries GF

Creamy seasoned polenta deep fried and sprinkled with parmesan, served with choice of spicy dill sauce or roasted garlic aioli. 13

Chicharon GF

Pork rind tossed in chipotle mango seasoning served with a spicy vinegar dip. 12

Green Bean Tempura

Golden battered crispy green beans served with spicy red pepper aioli. 13

Chicken & Spinach Artichoke Dip

Shredded chicken, sautéed spinach & artichoke served with fried pita bread. 14

Coconut Shrimp GF

Deep fried shrimp coated in sweet coconut and panko served with mango jalapeno aioli. 15

Loaded Chili Cheese Fries

Tater tots topped with chili con carne, mixed cheese, guacamole and topped with sour cream. 14

Nachos GF

Tri coloured corn tortilla chips, mixed cheese, tomatoes, scallions, black olives & jalapenos. Served with salsa & sour cream.

Full Order 18 Half Order 14

Chili Con Carne +7

Guacamole +3

Sour Cream & Salsa +3

Extra Cheese +2.50

Korean BBQ Wings

Bone-in chicken wings marinated in sweet, spicy & tangy sauce with gochujang on the side. 16

Greek Flat Bread

Oven baked flat bread with baby spinach, confit tomatoes, Red onions, black olives and crumbled feta finished with herb truffle oil. 14

---Salads & Soups---

Authentic Shoyu Ramen Homestyle broth with marinated pork, noodles, boiled egg & bean sprouts topped with green onion and fresh garlic. 16 GF

Japanese Sesame Slaw with Crispy Chicken Crunchy coleslaw made with white cabbage and carrots topped with crispy chicken served with roasted sesame dressing 15 GF

Chef's Soup of the Day Bowl 8 Cup 6

Homestyle Caesar Salad Crisp Romaine served with Focaccia croutons, fresh parmesan & crispy bacon bits in homemade dressing. Served with focaccia garlic toast. Full 11 Half 9 GF

Market House Salad Mixed California greens, with local tomatoes & cucumbers, carrots, onions and served with pumpkin seeds and a creamy poppy seed dressing .

Full 10 Half 8 GF

---Enhancements---

Cajun Style Chicken Breast +8

Sirloin Steak +10

Garlic Prawns +10

---All Day Breakfast---

Blume Breakfast GF

2 eggs (any style) with your choice of bacon or premium sausage. Served with hash browns & toast. 14

Add Bacon or Sausage + 2

Filipino Breakfast Bowl GF

2 eggs sunny side up served on top of garlic rice with choice of beef tapa or pork Longganisa with fresh tomato on the side. 15

Pan Scrambler GF

2 eggs (any style) with bacon & ham, sausage, cheese, chopped green onions & served over tater tots. Served with toast. 15

Monte Cristo Waffle Sandwich GF

Crispy waffles with smoked ham, scrambled eggs and Swiss cheese served with maple syrup. 15

Gluten Free Bread Available + 1.25

---Children's Menu---

Comes with choice of fries, seasonal vegetables or veggies with dip.

Beef Sliders 10

Mac & Cheese 8

Chicken Fingers 8

Individual Cheese Pizza 8

Hot Dog 8

Small Beverage & Ice Cream Included.

Roy Rogers +1

Shirley Temple +1

Sundae +1.5

---Entrees---

Braised Lamb Shank GF

Slow-cooked Alberta lamb shank served with creamy polenta and sautéed carrots with celery topped with fresh gremolata
27

Steak and Coconut Shrimp

*6oz Top Sirloin hand cut in house and grilled to your liking.
Served with fried coconut shrimp, garlic mashed potatoes & seasonal vegetables.*
28

Mirage Stir Fry Noodles GF

Stir-fry spaghetti noodles & chicken in char siu (Asian BBQ sauce) sauce with sautéed mushrooms topped with chopped peanuts and fresh cilantro.
18

---Hand Helds---

Served with homemade fries.

\$2.00 to substitute sweet potato fries, soup, Caesar or market house salad

\$2 to substitute a gluten free bun

Blume Burger 18

Beef burger coated in maple Jack Daniels glaze topped with tomatoes, bacon, breaded onion, old cheddar and coleslaw served on a pretzel bun.

Cheese Burger 16

Homemade burger with old cheddar topped with lettuce, tomato, pickles, mustard & ketchup on a pretzel bun.

Taco al Pastor 15

Pork shoulder marinated in achiote paste and adobo chipotle served with grilled pineapple and red onion in a warm 6" tortilla.

Veggie Burger 16 GF

Homemade vegetarian patty, tomato, onion, grilled pepper with red pepper aioli topped wrapped with lettuce.

Steak Sandwich 18

Grilled 6oz Alberta sirloin steak with sautéed onions & mushrooms served with salsa verde on garlic focaccia bread.

Prime Rib Melt 16

Slices of prime rib with caramelized onions, Swiss cheese & horseradish mayo on focaccia bread served with red wine au jus.

Buffalo Chicken Wrap 16

Crispy chicken tenders, bacon, lettuce, tomato, onion, mixed cheese tossed with buffalo dressing.

Sticky Pork Bao Bun 16 Additional Bun + 4

Slow cooked pork belly in hoisin sauce with pickled carrots and cucumber served on a steamed bun with toasted sesame seeds.

Smoked Chicken Clubhouse 15

A classic with an update! Chicken breast & ham with lettuce, tomato, bacon, Swiss cheese with our signature aioli.

---Pizza---

Available in 12" or a Flatbread

Basic Cheese 10

Pepperoni 12

Hawaiian 12

Meat Lovers 14

South of the Border (Taco) 14

8" Gluten Free +2

Please Note: All of our items are prepared in an open kitchen. We try to accommodate all dietary restrictions but we cannot guarantee a 100% contact-free or allergen-free environment. Guests with severe allergies, sensitivities or food concerns are asked to notify their server when ordering.