Small Plates or Share	Greatest	Hits from 2020 Menu			
Chicken Wings\$171½ pounds of your favorite flavor - hot, teriyaki, honey garlic, salt & pepper, BBQ, or dry cajun, served with ranch dressingavailable gluten & dairy freeChicken & Vegetable Gyoza\$16	Silver Springs 1971-2021	Soup Bowl \$9 Cup \$6 Silver Springs Mushroom Soup			
With ponzu & Japanese pickles dairy free					
Grilled Shrimp Cocktail \$17 Roasted garlic & red pepper grilled prawns with lemon & sriracha aioli gluten & dairy free	Caesar Salad ¹ /2 \$9 full \$13				
Grilled Beanz\$13Spiced marinated grilled green beans with honey yogurt, toasted almonds & charred lime gluten freeChili Chicken Bites\$16Tender chicken tossed with sweet chili & mixed peppers. Finished with green onion & crispy chow mein noodlesOn the side	ad 1/2 \$9 full \$13 e, strawberry vinaigrette, dried cranberry, candied ds & goat cheese gluten & dairy free \$21 ns and tomatoes tossed with a soy vinaigrette. nee top sirloin, avocado, roasted red peppers and trumble gluten free				
Fries: \$3 Gravy: \$2 Garlic Baguette (2): \$4 Dipping Sauce: \$1	Add: Grilled chicken breast \$6	or poached cod \$6 or shrimp skewer (5 pieces) \$8			
Sandwiches & Such choice of fries, cup of son gluten free buns	From the Stone We use house made pizza dough & sauce				
Lobster salad, celery, mayonnaise, warm croissantRoyale with Cheese\$18Thick 100% Canadian chuck beef patty with Americar lettuce, tomato and Silver Springs sauceAdd for \$3 each:Add for \$3 each:Extra patty, Bacon Cheese, Fresh jalapeños, FrieFrench Dip\$18Thinly sliced prime rib piled high on a pretzel baguetteChicken Fingers\$16Served with fries & sriracha aiolidairy free	ed egg e, served au jus 2 2 piece \$17 rred lemon & your choice of fries, up of soup	8" 12" Doctor Zhivago \$15 \$18 Roasted red peppers, red onion, roasted mushrooms, goat cheese, fresh tomato Wicked Sweet Meaty Meat \$16 \$19 Pepperoni, ham, chorizo, taco beef, short rib, bacon \$16 \$19 Meat sauce, taco beef, chorizo sausage, red onion, fresh tomato, cheddar & monterey jack cheese, jalapeño sour cream drizzle Aloha Brah! \$12 \$16 Classic Hawaiian \$12 \$14 available gluten free in 12 inch only All pizzas come with mozzarella cheese <i>Choose your base:</i>			
Entrees available after 4 pm Alberta Rack of Lamb \$35 Smashed baby potatoes & carrot puree available gluten Short Rib Pappardelle \$21 Short rib tossed with pappardelle & cream, with truffl baguette \$21 Poached Cod \$21 Atlantic cod over baby roasted potatoes & seasonal ve lemon oil & charred lemon gluten free \$19 braised short rib, chimichurri, mashed potatoes, season gravy \$18 Veal liver, caramelized onions, seasonal vegetables, bac available gluten free \$18	le zest & garlic getables with arugula, nal vegetables & beef	Toppings 8 inch \$1 each 12 inch \$2 each mozzarella cheese green peppers goat cheese red peppers gorgonzola cheese red onion bacon fresh jalapeños pepperoni fresh tomato ham mushrooms chorizo pineapple short rib Silver			

Fiols 12 & under Pizza \$12 Pepperoni, 3 cheese or hawaiian		Dessert				
		Flourless Chocolate Almond Torte \$9.50 whipped cream				
Fingers & Fries \$12	2		gluten free			Silver
Cheeseburger \$12	2		Sticky Toffee Pudd	ing	\$9.50	Springs
Pasta Alfredo \$12	2		vanilla ice cream			
Garlic baguette			Selected Silver Spri	0	-	
All kid's meals include cream with either rasp			Ask your server for yo	ur selections	dairy free	
			After Dinner			
Baileys & Coffee		\$8		Ristretto	short	\$2
Blueberry Tea \$7		Espresso s		hot \$2		
Hot Toddy Irich Coffee		\$7 \$7	N	Lungo long		\$2 \$2
Irish Coffee \$7			Cappuccine Cappuccine			\$3 \$6
		ſ	NESPRESSO	Latte cup)	\$3
				Latte boy		\$6 \$2 5 0
				Iced Coff	ee	\$3.50
Draught Beer]	Pomestic Bottles		Featured Cocktails	
			k Traditional	\$7.75 \$6.50	Anonal Spritz	2.25oz \$6.50
Local		Bud Bud Lig	rht	\$6.50 \$6.50	Aperol Spritz-	
Coors Light - Light	Ale	Bud Lig	,ht Lime	\$6.50	- Canada'a Cun	2507 \$12.00
14oz Sleeve	\$6.50	Canadi		\$6.50 \$6.50	Canada's Cup Sweet vermouth	-2.5oz \$12.00 , gin, Makers Mark
20oz Pint	\$9.50	Coors I Keiths	lgnt	\$6.50 \$6.50		bitters, ginger beer
Pitcher	\$23.00	Kokane	e	\$6.50	Garibaldi-loz	\$6.00
50 th Anniversary A	le	Molson		\$6.50	Campari, Orang	•
14oz Sleeve	\$5.25		ns Honey Brown	\$7.75	Gingerale	
20oz Pint	\$6.75	Village	Blonde Blacksmith	\$7.75 \$7.75	The Ochoa-2c	z \$18.50
Pitcher	\$19.00	Village		\$7.75	Jim Reich Reco	mmended!
Half Hitch Shotgur	n Wedding	Wild R	ose IPA	\$7.75	5	, lime juice, simple
14oz Sleeve	\$6.50		ose Velvet Fog	\$7.75 \$7.75	syrup	
20oz Pint	\$9.50	Wild R	Wild Rose Wraspberry		Sangria	
Pitcher	\$23.00	Imported Beer		•	Red or White 60z Red or whit cranberry juice,	e wine, Brandy, soda,
Alexander Keith's 140z Sleeve	\$6.50				seasonal fruit	linic juice, OJ,
20oz Pint	\$9.50	Corona Guinne		\$8.00 \$8.00		
Pitcher	\$23.00	Heinek		\$8.00		
		Kronen	bourg Blanc	\$8.00	Mocktails	
Zero Issues Nemesi 140z Sleeve	is \$7.00		bourg Rouge	\$8.00		
20oz Pint	\$7.00 \$10.00	Stella		\$8.00	Arnold Palme	s \$2.50
Pitcher	\$25.00		Gluten Free Bee)r	$\frac{1}{2}$ & $\frac{1}{2}$ Lemonad	
Wild Rose Wred		Whi	stler Forager	\$8.00	Roy Rogers	\$2.50
14oz Sleeve	\$6.50		0		Pepsi & grenadi	
20oz Pint	\$9.50		Nu Al-I-I- D			
Pitcher	\$23.00		Non-Alcoholic Be leken 0.0	\$5.50	Shirley Templ OJ, 7-Up, grenad	
Impor	t	Bud	Lero	\$5.50		
Stella Artois - Belgi	um Pilsner		A . I			
	\$7.50		Cider			
14oz Sleeve						
20oz Pint	\$10.50	Stroi	ngbow Bottle	\$8.00		
	\$10.50 \$25.00	Steig	ngbow Bottle Jl Radler Can nagan Springs Can	\$8.00 \$9.00 \$7.50		