

Duffer's

GRILL & LOUNGE

STARTERS

CHICKEN WINGS \$18

HONEY GARLIC, FRANK'S HOT, THAI CHILI, HOT HONEY, SPICY CAESAR, TERIYAKI, SALT & PEPPER, LEMON PEPPER
WITH VEGGIE STICKS & RANCH DRESSING

CHIPS & DIVOTS \$18

SEASONED LATTICE FRIES TOPPED WITH MELTED CHEDDAR & MONTEREY JACK CHEESE, DICED TOMATOES, AND GREEN ONIONS, SERVED WITH OUR SIGNATURE HONEY MUSTARD DIP

CHOICE OF BACON, SPICY BEEF OR EXTRA CHEESE \$5

SWEET SOY STICKY RIBS \$16

BONE IN PORK RIBLETS, SWEET SOY GLAZE, GREEN ONIONS, SESAME SEEDS

BAHA SHRIMP STREET TACOS \$16

2 FLOUR TACOS WITH BLACKENED SHRIMP, CABBAGE SLAW, SALSA FRESCA, CRISPY AVOCADO, SPICY CHIPOTLE CREMA

GARLIC PARMESAN FRIES \$14

PARMESAN, FRESH HERBS, GARLIC AIOLI

YAM OR ONION RINGS \$12

SERVED WITH CHIPOTLE AIOLI

ROASTED TOMATOES & WHIPPED FETA \$18

BABY TOMATOES, ROASTED GARLIC, FRESH HERBS, WHIPPED FETA, BALSAMIC REDUCTION, CROSTINI

SWEET CHILI CHICKEN BITES \$16

CRISPY CHICKEN TOSSED IN A SPICY SWEET CHILI GLAZE, CUCUMBER, CRISPY WONTON STRIPS, GREEN ONIONS & SESAME SEEDS

SOUPS & SALADS

DAILY SOUP MADE IN HOUSE

CUP \$6
BOWL WITH GARLIC TOAST \$10

CAESAR SALAD SMALL \$10 FULL \$16

ROMAINE, BABY KALE, BACON CRUMBLE, HERB CROUTONS, CRISPY CAPERS, PARMESAN CRISP

SHUSWAP SALAD GF \$18

ARTISAN GREENS, QUINOA, GOAT CHEESE, ROASTED BEETS, FRESH BLUEBERRIES, DRIED CRANBERRIES, CANDIED WALNUTS, WITH A DIJON VINAIGRETTE

ASIAN SESAME POWER BOWL \$18

ARTISAN GREENS, LO MEIN NOODLES, BELL PEPPERS, EDAMAME, SLAW, CARROTS, CUCUMBER, CILANTRO, SPROUTS, CRUSHED PEANUTS, SESAME GINGER, VINAIGRETTE DRIZZLED WITH SPICY PEANUT SAUCE

ADD: CHICKEN \$8 PRAWNS \$9
CRISPY TOFU \$7

BURGERS & HANDHELDS

SERVED WITH CHOICE OF FRIES, SOUP OR GARDEN SALAD.

GLUTEN BUN \$3
UPGRADE TO CAESAR SALAD, YAM FRIES, OR ONION RINGS \$3
POUTINE OR GARLIC PARMESAN FRIES \$5

DUFFER'S BURGER \$20

HAND CRAFTED CHUCK PATTY, LETTUCE, TOMATO, RED ONION, CHEDDAR CHEESE, PICKLES, GARLIC HERB AIOLI, BRIOCHE BUN
ADD: BACON \$3

CHICKEN STRIPS \$18

MADE FRESH IN HOUSE - HAND BREADED CHICKEN STRIPS SERVED WITH OUR SIGNATURE HONEY MUSTARD

BEEF DIP \$22

SLOW ROASTED BEEF, BRAISED RED ONIONS, SMOKY BBQ SAUCE, CIABATTA BUN, AU JUS

BURGERS & HANDHELDS

NASHVILLE CHICKEN SANDWICH \$19

CRISPY FRIED CHICKEN THIGH GLAZED IN HONEY SRIRACHA SAUCE, CRUNCHY SLAW, STACKED PICKLES, RED ONION, BRIOCHE BUN

SPROUT BURGER V \$17

ALL PLANT VEGGIE PATTY, RED ONION, SPROUTS, GOAT CHEESE, GARLIC HERB AIOLI, BRIOCHE BUN

AHI TUNA BURGER \$24

PAN SEARED BLACKENED AHI TUNA, CRISP BACON, AVOCADO, LETTUCE, TOMATO, RED ONION, SPICY AIOLI, BRIOCHE BUN

TURKEY BLT \$19

CRISPY BACON, ROASTED TURKEY, LETTUCE, TOMATO, RED ONION, CHEDDAR CHEESE, TOASTED CIABATTA BUN

DESSERTS

STICKY TOFFEE PUDDING \$9

WARM SPICE DATE CAKE, LAYERED CUSTARD, MELTED CARAMEL SAUCE, VANILLA BEAN ICE CREAM & WHIP CREAM

NEW YORK CHEESE CAKE \$9

CLASSIC CHEESECAKE, GRAHAM CRUMB BASE.
ASK YOUR SERVER FOR THE FEATURE TOPPING

CHOCOLATE CHIP COOKIE SUNDAY \$8

WARM CHOCOLATE CHIP COOKIE, VANILLA BEAN & CHOCOLATE ICE CREAM, CHOCOLATE & CARAMEL DRIZZLE

MAINS

FISH & CHIPS 1 PC \$18 2 PC \$24

HAND DIPPED CRAFT BEER BATTERED HADDOCK, CREAMY SLAW, DILL TARTAR, LEMON WEDGE & FRIES

AHI TUNA TATAKI BOWL \$26

PAN SEARED SESAME CRUSTED AHI TUNA, SWEET SOY, STEAMED RICE, SLAW, EDAMAME, MANGO, CUCUMBER, BELL PEPPERS, AVOCADO, SPICY AIOLI

PRAWN SCAMPI RAVIOLI \$24

GARLIC PRAWNS, CHEESE STUFFED RAVIOLI, SUNDRIED TOMATOES, WILTED SPINACH, ROASTED GARLIC, CREAM SAUCE, PARMESAN, GARLIC TOAST

RED THAI CURRY GF/V \$19

EXOTIC BLEND OF ASIAN INSPIRED VEGETABLES IN A MEDIUM SPICY RED THAI COCONUT SAUCE SERVED WITH STEAMED RICE

ADD CHICKEN \$8, PRAWNS \$9 OR TOFU \$7



EVERY DAY IS A GREAT DAY IN BLIND BAY