

STARTERS

CHEESE LOAF

Toasted garlic loaf topped with cheddar, mozzarella and feta cheeses. Served with mediterranean salsa on the side. **10**

BONELESS DRY RIBS

Boneless pork dry ribs, dusted with our house-made crispy coating then tossed in sea salt and cracked pepper. Served with your choice of ranch, honey garlic, hot sriracha, or bbq sauce for dipping. **11**

CHICKEN WINGS

One pound of crispy chicken wings available with your choice of hot, honey garlic, salt & pepper, lemon pepper, or buffalo ranch. **14**

Thunder crunch boneless wings. **14**

MINI INDIAN TACOS

Three individual tacos served with crisp lettuce, garden tomato, shredded cheese, and our in-house seasoned ground beef on Saskatchewan style fry bread. **12**

POUTINE

Traditional - Seasoned fries layered with fresh melted cheese curds, topped with our signature gravy. **9**

Buffalo Chicken Poutine - Crispy chicken bites layered with cheese curds and savoury chicken gravy topped with a buffalo-ranch drizzle and fresh green onions. **12**

CHIPS N' DIP

Fresh sliced, cottage cut, potato chips seasoned and served with bacon cheddar dip. **8**

NACHOS

Great for sharing! House fried corn tortilla chips, red onions, tomatoes, sweet peppers, jalapeno peppers, and black beans all layered with melted mozzarella and cheddar cheeses. Served with sour cream and salsa on the side. **15**

Add seasoned ground beef **4**

TORPEDO SHRIMP

A half pound of shrimp coated in a light crunchy jacket of Japanese panko bread crumbs served with a fire roasted jalapeno-lime dip. **11**

SOUPS & SALADS

Add chicken or maple smoked salmon to any salad. **4**

SOUP OF THE DAY

Served with a dinner roll or bannock and butter. **6**

WILD MUSHROOM SOUP

Foraged wild mushrooms united in a velvety soup, enriched with cream cheese and an earthy hint of roasted garlic and fresh rosemary. Served with a warm garlic baguette. **7.5**

TANGLED GREEN LEAF SALAD

Artisan lettuce blend paired with cherry tomatoes, fresh cucumber, shredded carrot, and crisp watermelon radish chips served with your choice or dressing. **10** appetizer size **6**

CAESAR SALAD

Romaine lettuce tossed with oven-baked croutons, asiago cheese and bacon bits brought together with a garlic asiago dressing and fresh lemon. **10** appetizer size **8**

DRY RIBS & CAESAR

Our house-made boneless dry ribs tossed in sea salt and cracked pepper accompanied by a generous serving of Caesar salad, your choice of ranch, honey garlic, hot sriracha, or bbq sauce for dipping. **16**

MEDITERRANEAN SALAD

Greek marinated peppers, red onion, cured Kalamata olives, cucumber, popped capers, and cherry tomatoes served over chopped romaine lettuce, topped with crumbled feta cheese **12**

CHOPPED CHARCUTERIE SALAD

Crisp iceberg lettuce, ripe tomato, English cucumber, red onion, pepperoncini peppers, shredded mozzarella and cheddar cheeses, topped with genoa salami, capicola ham and sliced egg. Served with Arrowhead house dressing **14**

Show your Players Club card to receive a 10% discount.

If you have any allergies or require a gluten free option please advise your server.

A two dollar charge will be added to all split orders. All menu prices do not include applicable taxes. Side orders available upon request. *Notice: These menu items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Executive Chef John Morris

Bear Claw Casino and Hotel

Originally from Regina, Saskatchewan, and a member of the Starblanket First Nation, Chef Morris started his career working at restaurants in Regina and Banf. As his culinary expertise continued to grow, Chef Morris then moved to Vancouver to experience kitchen operations at a very busy downtown dinner theater. He then returned to Regina and worked within the hotel environment, eventually moving on to join the team as Executive Chef for the Painted Hand Casino in Yorkton. While at the casino, John obtained his red seal certification for professional cooking and has since transferred his talents to Bear Claw Casino & Hotel as Executive Chef, where he constantly strives to offer the casino and hotel guests a top-notch culinary experience during every visit.



CANTONESE CHAR SUI SPRING ROLLS

Chef Morris's own recipe for marinated barbeque pork and vegetables that are hand wrapped with thin rice paper and quick fried until crisp and golden brown served with his homemade sweet & sour sauce. **9**

Executive Chef Yvon "Coy" Delorme

Dakota Dunes Casino

Born and raised in Manitoba, Chef Delorme started his culinary career in the hotel sector of the food service industry. He then took on the role of an assistant instructor where he taught culinary skills to many young and upcoming chefs.

During this time, he also owned and operated a small French style restaurant. In 2012, Coy moved to Saskatchewan and joined the Dakota Dunes team in a support role as Sous Chef. During the spring of 2016, he accepted the position of Executive Chef, now oversees all culinary operations, and has been providing exceptional first nation's hospitality to all of Dakota Dunes' guests.



BROILED BEEF STRIPLOIN MEDALLIONS

Chef Delorme's passion for aged Canadian raised beef takes front stage in his selected dish: two strip loin medallions served with a foraged wild mushroom risotto cake and Béarnaise compound butter caged in puff pastry with chargrilled asparagus and baby carrots. **23**

Executive Chef Lindsay Sletten

Living Sky Casino

Lindsay discovered her passion for cooking at a very young age. At the age of 14, she began working in a small cafe in her hometown of Hazlet, Saskatchewan. Upon completing school, Lindsay began cooking for an oilfield catering company and travelled throughout northern Alberta working in several different kitchens. Lindsay returned to Saskatchewan in 2008 and has since completed her professional cook's designation and earned her red seal certification. Taking over Living Sky Casino's kitchen operations in 2011, Lindsay ensures that each guest's dining experience is memorable.



CARROT CAKE

Chef Sletten incorporates an abundance of fresh garden carrots into this amazingly light cake with candied walnuts, thick cream cheese icing and a drizzle of caramel sauce with black raisin coulis. **6**

BURGERS & SANDWICHES

Served with one of the following: Soup of the Day, Tossed Salad or Seasoned Fries. Upgrade your side to Caesar Salad, Sweet Potato Fries or Onion Rings. **2**

DENVER

Three eggs whisked together and folded with baked ham, scallions, and cheddar cheese on your choice of toast. **12**

THE SIGA BURGER

Grilled butcher's cut beef burger, cheddar cheese, smoky bacon, tomatoes, red onions, kosher dill and leaf lettuce served on a soft potato-scallion bun. **15**

CHICKEN BACON RANCH

House breaded chicken breast paired with smoky side bacon, drizzled with peppercorn ranch dressing, shredded iceberg lettuce, ripe tomatoes and cheddar cheese all layered together in grilled flatbread. **14**

ROAST TURKEY CLUBHOUSE

Triple decker, toasted white or whole wheat bread, shaved roasted turkey breast, with smoky bacon strips, fresh tomato, leaf lettuce, cheddar, and mayonnaise. **15**

CAJUN COLLINS

Cajun spiced beef brought together with caramelized peppers and sweet onion served on a toasted Panini roll with a warm cheddar cheese dipping sauce. **14**

CARVER IN THE RYE

House made corned beef, hand carved on grilled rye with local made Gravelbourg mustard and our signature fresh cut coleslaw served with pickled beets. **14**

SMOKED CHICKEN WRAP

In house, smoked chicken, mixed with diced plum tomatoes, fresh avocado, sweet corn, roasted peppers, and iceberg lettuce wrapped in a soft flour tortilla with creamy gorgonzola cheese. **15**

NEW YORK STEAK*

10 oz Canadian beef aged 21 days and grilled to perfection seasoned with our smoked steak spice and topped with grilled asparagus and sautéed mushrooms, served with your choice of side and seasonal vegetables. **23**

STEAK SANDWICH*

Tender 6 oz New York strip loin, aged 21 days, served on garlic-buttered bannock with crisp battered onion rings. Your choice of fries, salad or soup of the day. **17**

8OZ RIBEYE*

Aged Canadian grilled ribeye steak, done your way, finished with fried onions, grilled asparagus, your choice of side and fresh vegetables. **22**

STOVETOP FAVORITES

All entrees are served with Yukon gold mashed potato or pepper rice pilaf and fresh vegetable of the day, unless stated on menu.

TORTELLINI ROSÉ

Cheese filled tortellini pasta tossed in a creamy pesto-tomato sauce finished with grilled Italian sausage, asiago cheese and a warm garlic baguette. **17**

GINGER BEEF & GREENS

Ginger marinated beef, seared and stir fried with broccoli, green onion, bok choy, and julienne carrots tossed in a sweet ginger sauce on bell pepper rice pilaf. **16**

CREAMY MACARONI CARBONARA

Tender macaroni simmered in chardonnay cream with parmesan cheese and diced Parma ham, your choice of herb-grilled chicken breast, or lemon-broiled shrimp, finished in the oven with an herb crust and served with a warm garlic baguette. **18**

MUSTARD CRUSTED SALMON

Pan seared skinless boneless 6 oz Atlantic salmon filet, finished in the oven with a Saskatchewan grainy mustard and local honey crust, served with your choice of mashed potato or rice pilaf and seasonal vegetables. **19**

CHICKEN SANTA FE

Plump grilled chicken breast in zesty taco seasoned tomato salsa topped with sautéed bell peppers, onions, and crisp tortilla chips drizzled with cumin infused sour cream. Served with your choice of potato or rice and fresh buttered vegetables. **17**

BBQ BACK RIBS

Dry rubbed with our signature blend of spices and slow cooked until fork tender, fire grilled and basted with your choice of zesty mustard infused Carolina BBQ sauce or traditional Memphis style, with molasses. Served with your choice of fries or mashed potato and fresh vegetables. **Full rack 23 Half rack 14**

SMOKE SIGNALS MIXED GRILL

Sticky grilled BBQ back ribs, butter basted grilled shrimp and chargrilled seasoned chicken breast all served with your choice of potato and fresh mixed vegetables. **20**

OFF THE GRILL

ARROWHEAD CLASSICS

BEER BATTERED FISH

A generous portion of house made, pilsner battered pacific fillets with seasoned fries, coleslaw, tartar sauce, and lemon. 14

Lighter portion 11

ALL DAY BREAKFAST

Steak n' eggs* - 6oz strip loin steak, two eggs any style, griddle-seared breakfast potatoes, toast and preserves. 16

Traditional - two eggs any style, sautéed new potatoes with onions, four strips of crisp bacon, toast, butter and preserves. 12

CHICKEN FINGERS & FRIES

Tender strips of white meat with a crunchy golden brown coating, seasoned fries and coleslaw. Your choice of plum, bbq, or honey garlic sauce. 14

SUNDAY BREAKFAST

Steak N' Eggs - Your Sunday tradition! Our 6 oz strip loin steak grilled the way you like it, with two eggs any style, crisp fried hash browns, toast and preserves. 12

10:00 am - 2:00 pm

BURGER MONDAYS

All burgers come prepared with 5 ounces of our signature butcher's cut beef, sliced pickle, leaf lettuce, tomato, onion and our in house burger sauce. Served with seasoned fries, soup, or garden salad. 14

Aussie Burger - With the lot - pickled beetroot, bacon, fried egg, sliced cheddar, and grilled pineapple.

The Parisian - French Roquefort blue cheese and caramelized grilled onion on a toasted baguette.

Mexican Fiesta - Taco seasoned beef with guacamole, sour cream, and Queso Mexicano cheese.

Mushroom Madness - Loads of fresh sautéed mushrooms and melted mozzarella cheese.

Oh Canada - Double farm aged cheddar with grilled Canadian back bacon.

4:00 pm - 9:00 pm

TUESDAY PIZZA NIGHT

Build your pizza the way you like it, have it baked in our brick oven, and enjoy our fresh salad bar while you wait. salad bar or pizza. 13

4:30 pm - 9:00 pm

WEEKLY FEATURES

DESSERTS

BROWNIE ICE BOMBE

A chocolate brownie encased in butterscotch ice cream dipped in a thin layer of chocolate with crushed praline and espresso chocolate sauce. 6

PEACH AND CINNAMON BREAD PUDDING

Bread pudding, baked with ripe peaches and a hint of cinnamon, served warm with peach syrup and whipped cream. 6

STRAWBERRY SHORTCAKE

Three layers of light shortcake filled with fresh strawberry compote and whipped cream. 6

PIE OF THE DAY

Please ask your server for our featured pie of the day. 5

WILD WEST WEDNESDAYS

You pick your sides and how much you want from our loaded buffet table, including baked beans, mashed potatoes, baked potatoes, biscuits and gravy, corn on the cob, rice, vegetables and an extensive salad bar with all the fixings. All this paired with your choice of: 8oz New York Steak - Full rack of Kansas style BBQ ribs - Half-roasted chicken with Carolina BBQ sauce - or - Quarter chicken with a half rack of ribs. 21

A bit of cowboy advice, "Always drink water upstream from the herd"

4:30 pm - 9:00 pm

THRILL OF THE GRILL THURSDAYS

Look over our food bar and select your style of noodle or steamed rice, add your choice of fresh vegetables, then select your sauce, seasonings, and chicken, beef or shrimp.

Watch our chef then grill all of your ingredients together in our hand held woks! 18

4:30 pm - 9:00 pm

FISH FRYDAY

Fish & Chips - Our famous Pilsner-battered Pacific fillets. Served with crisp fries, fresh lemon, tartar sauce and coleslaw. 12

Served all day

SATURDAY DINNER BUFFET

Always featuring whole roasted striploin of beef carved the way you like and chilled peel and eat shrimp with cocktail sauce and lemon. Served alongside of the freshest salad ingredients and a selection of hot entrees. Finish your meal by choosing from an array of sweets from our dessert table. 25

4:00 pm - 8:00 pm