

STARTERS

SOUP OF THE DAY

Made fresh daily, served with a baguette. Cup 5.95 Bowl 7.95

POUTINE

St. James' version on the classic with our house cut fries and fresh cheese curds, topped with homemade gravy and garnished with green onions. 12.95
+ bacon or chorizo 1.95

PATTY'S PICKLES

Crusted and fried, served with Irish stone ground mustard dip. 11.95

GINGER BEEF

House cut, tempura fried AAA sirloin and sautéed vegetables tossed in our own sweet and spicy ginger sauce. 13.95
+ add rice and make it a bowl 3.00

CABO FISH TACOS

3 soft tortilla shells loaded with seasoned basa, coleslaw, pico de gallo, cilantro and our signature tangy sauce. 13.95
+ extra taco 3.50

AHI TUNA TACOS

3 soft tortilla shells with sesame crusted and seared ahi tuna, mango sesame slaw topped with our house made mango salsa and served with wasabi mayo. 14.95 make it a meal 16.95

NACHOS

Tri-colored tortilla chips smothered with blended cheese, diced tomatoes, chives, olives and jalapeños. Served with salsa and sour cream. (serves 2-4) 25.95
+ chicken or beef 3.95 extra sour cream 1.50
+ guacamole 1.95 extra salsa 1.95

SWEET POTATO FRIES

A delicious and healthy alternative to the originals. 9.95

CHICKEN WINGS

Choose from: mild, medium, hot, suicide, honey garlic, teriyaki, sweet chili, BBQ, salt & pepper and lemon pepper. 14.95

ONION RINGS

Hand cut yellow onions battered in our made from scratch beer batter, fried crisp and served with Sriracha ketchup. 10.95

VEGETABLE BOARD

Fresh and seasonal, served with naan bread and house made tzatziki. 13.95

HOMESTYLE MEATBALLS

Alberta beef meatballs simmered in marinara, topped with asiago and served with toasted baguette. 13.95

RUEBEN CROQUETTES

Crispy potato croquettes filled with corned beef, sauerkraut, swiss cheese and topped with our stone ground mustard aioli. 12.95

GREENS

+ grilled or blackened chicken or sauteed shrimp (4) to any salad 3.95
+ seared tuna \$4.95, + half avocado \$2.50 or + a baguette for 1.50

AAA SIRLOIN STEAK SALAD

Mixed greens tossed with our house made maple balsamic vinaigrette, topped with crisp red onion, diced pears, feta cheese and toasted sunflower seeds. Served with a 6oz AAA sirloin steak. 17.95

CAESAR SALAD

Crisp romaine lettuce tossed with rustic croutons, bacon and parmesan cheese in our creamy garlic caesar dressing. 12.95
- Side 6.50

SANTA FE CHICKEN SALAD

Spicy cajun chicken, fresh spring mix lettuce, avocado and corn salsa, tossed with a peanut-lime vinaigrette. Topped with shredded tortilla crisps. 17.95

SPINACH SALAD

Baby spinach leaves tossed with sundried cranberries and almonds in a poppy seed vinaigrette. 12.95 - Side 6.50

ROASTED BEET, KALE AND GOATCHEESE SALAD

Fresh kale, roasted beets, and creamy goat cheese tossed in our house made red wine vinaigrette. 13.95

FLATBREADS

VEGETARIAN PESTO

Red and green peppers, mushrooms, red onion, feta cheese, roma tomatoes, drizzled with pesto sauce. 15.95

PEAR, BACON AND CAMEMBERT

Our tomato jam, poached pears, bacon, mozzarella and camembert 15.95

THE MEATY

Pepperoni, ground beef, capicola, mozzarella. 15.95

BRUNCH AVAILABLE WEEKENDS & LONG WEEKEND MONDAYS

10:00am - 2:00pm



PARTIES OF 8 OR MORE

Subject to 18% autogravity and 1 bill policy

1ST STREET FAVORITES

Proudly serving Alberta AAA Certified Angus Beef

AAA SIRLOIN STEAK SANDWICH

Our 6oz AAA Alberta sirloin grilled to your specification. Served on garlic toast and topped with crispy onions. 17.95
top with caramelized onions or mushrooms 1.00
+ grilled shrimp (4) 3.95

ORIGINAL SHEPHERD'S PIE

A blend of lean ground beef, corned beef and country vegetables, stewed in rich gravy and topped with our house made mashed potatoes and baked until golden brown. Served with mushy peas. 15.95
+ cheese 1.50

FINNEGAN'S FISH & CHIPS

Two delicious pieces of Atlantic cod in our signature Keith's batter. Served with crispy fries, tartar sauce and coleslaw. 16.95

CAJUN GRILLED SALMON

Fresh Pacific salmon seasoned with cajun spice, topped with fresh tomato and mango salsa, served on wilted kale and wild rice. 16.95

ST. JAMES MAC N' CHEESE

A blend of cheddar, jack and parmesan in a house made cream sauce tossed with chorzito and baked golden brown, served with a toasted baguette. 14.95

GRILLED, CAJUN CHICKEN

Grilled, cajun spiced chicken breast, served with rice pilaf and mushy peas, side of hot sauce. 14.95

HOMEMADE PUB CURRY

A spicy, traditional Irish pub-style yellow curry served with basmati rice and grilled naan bread. 14.95
+ add chicken or shrimp 3.95

BETWEEN THE BREAD

Choose one of the following sides: soup, house cut fries, house or Caesar salad, mashed potatoes & gravy or mushy peas. Substitute sweet potato fries, onion rings or spinach salad for 1.50. Add poutine or mac n' cheese for 3.95. Gluten free bun 2.00.

GRILLED CHICKEN CLUB

The traditional triple decker sandwich: stacked with grilled chicken breast, bacon, lettuce, tomato and cheddar cheese on your choice of toasted bread (white or multi-grain) or in a wrap. 15.95

O'MALLEY'S BEEF DIP

Roasted, thinly sliced beef accompanied by our famous horseradish au jus. Served on a lightly buttered pretzel baguette with garlic aioli. 15.95
+ mushrooms, sautéed onion or swiss cheese 1.00

VEGETABLE QUESADILLA

Cajun and chili sautéed bell peppers, onions, and tomatoes with three cheese blend, in a flour tortilla. Served with our house made pico de gallo. 13.95

+ grilled chicken 3.95

CHICKEN TENDERS

Tender chicken breaded in our panko crust, served with plum sauce and fries. 15.95

tossed in hot sauce 1.00

BUFFALO CHICKEN WRAP

Breaded chicken tossed in hot sauce, shredded lettuce, grated cheese and banana peppers, finished with ranch dressing and rolled in a flour tortilla. 15.95

CABO FISH TACO MEAL

3 soft tortilla shells loaded with seasoned basa, coleslaw, pico de gallo, cilantro and our signature tangy hot sauce, served with your choice of a side. 15.95 + extra taco 3.50

MEATBALL SANDWICH

Home made Alberta beef meatballs, marinara sauce, and mozzarella cheese on a grilled Vienna pretzel bun. 14.95

GRILLED VEGGIE NANWICH

Grilled red pepper, zucchini, and caramelized onions, with swiss cheese, garlic aioli and balsamic reduction. Finished with lettuce and tomato on grilled naan bread. 13.95

ST. JAMES HOUSE-MADE BURGERS

SMOKED WHITE CHEDDAR AND BACON

Made-in-house Alberta beef chuck and brisket patty, topped with lettuce, tomatoes, red onion, dill pickle and garlic aioli, served on a fresh pretzel bun. 17.95

BISON BURGER

Made-in-house Canadian Bison patty, topped with our homemade sweet onion, bacon and mayo jam, lettuce, tomatoes and served on a pretzel bun. 16.95

+ additional toppings 1.00 ea
(bacon, sautéed mushrooms, caramelized onions, jalapeños, cheddar or swiss cheese)

DESSERTS [PERFECT TO SHARE]

HOME STYLE APPLE CRISP

Sweet baked apples with an oatmeal and brown sugar crust, topped with french vanilla ice cream. 7.95

MUD PIE

Our house made version of the classic mud pie. Layered peanut butter, fudge, vanilla and chocolate ice cream. With an Oreo crust, and topped with crushed Skor bar. 7.95