

STARTERS & SNACKS

FRENCH FRIES

A pound of golden fries with your choice of gravy, Chipotle mayo, cheese sauce or our house made lucky 7's dip. 6

POUTINE

Traditional Poutine with house-made gravy and melted cheese curds. 9

FISH BITES

Hand-dipped bite size tempura battered Pacific fillets served with our house recipe tart and spicy mayo dip. 9

GOURMET CRUMBED ONION RINGS

Sliced jumbo sweet Spanish onions coated in crisp panko breadcrumbs, served with our signature lucky 7's dipping sauce. 9

SHRIMP FRIES

Crispy fried Panko-breaded shrimp on a basket of fries with a side of seafood dipping sauce. 11

BONELESS DRY RIBS

Crispy boneless ribs tossed with cracked pepper and lemon salt, vegetable sticks on the side, try them with our lucky 7's dipping sauce! 11

WAFFLE FRIES

Crispy waffle cut potato fries, served with Chipotle mayonnaise, cheese sauce or lucky 7's dipping sauce. 9

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

SOUPS & SALADS

SOUP OF THE DAY

Ask your server for our two daily selections. Your choice of Texas toast, bannock, or biscuit on the side. 6

CAESAR SALAD

Crisp romaine, bacon, parmesan and focaccia croutons tossed in asiago Caesar dressing.

Served with herb & garlic toast. 10

Add boneless dry ribs, fish bites, or grilled chicken breast. 5

Smaller Appetites. 7

GARDEN SALAD

Fresh mix lettuce, cherry tomatoes, cucumbers, shredded red cabbage, carrots and scallions.

Ask your server for our house salad dressing or other selections. 10

Add boneless dry ribs, fish bites or grilled chicken breast. 5

Smaller Appetites. 6

TACO SALAD

Chopped iceberg lettuce, diced tomatoes, scallions and shredded cheddar served in a crispy tortilla bowl, topped with your choice of taco beef or grilled seasoned chicken breast.

Salsa and sour cream on the side. Your choice of spinach & herb, tomato basil, whole wheat, or a traditional white tortilla shell. Fresh, light, high in protein and delicious! 14

NORTHERN LIGHTS SIGNATURE PIES

Try our selection of traditional old style pies, made fresh daily. Please ask your server for today's availability. 5 A la Mode 6.50

Sugar-free pie available upon request.

TRADITIONAL FRY BREAD

Our very own house-made fry bread with Saskatoon berry compote, dusted with caster sugar and topped with fresh whipped cream. Served with maple walnut or vanilla ice cream. 7

BANANA CARAMEL XANGO

Rich, creamy banana cheesecake filled pastry, rolled in cinnamon sugar, topped with vanilla ice cream and drizzled with caramel sauce.

6.50

DESSERTS

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.



CASINO & HOTEL

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

All sandwiches are served with choice of fries, mashed potatoes or soup. Add \$1 for waffle fries, onion rings, Caesar, or garden salad.

ROAST BEEF DIP

Thinly sliced roast beef topped with sautéed onions on a soft country style bun served with creamy horseradish and a garlic and herb scented pan jus for dipping. 14

SIGA BURGER

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

CHEESEBURGER LETTUCE WRAP

Flavorful grilled beef burger topped with sliced tomatoes, red onion, and melted cheddar cheese, wrapped in fresh lettuce. 15

THE ULTIMATE CHICKEN BURGER

Your choice of a six ounce grilled or crispy-coated chicken breast served on a soft potato scallion bun with lucky 7's sauce, dill pickle, leaf lettuce, tomato, crisp bacon, and Swiss cheese. 15

CHICKEN CAESAR WRAP

Your choice of grilled or crunchy-coated breast of chicken, chopped romaine lettuce, bacon bits, focaccia croutons, and shaved parmesan tossed in asiago caesar dressing wrapped in a soft flour tortilla. Choice of spinach & herb, tomato basil, whole wheat or a traditional flour tortilla. 13

CLASSIC ROAST TURKEY CLUBHOUSE

Two layer sandwich with tender roasted turkey breast, smoked black forest ham, bacon, tomatoes, leaf lettuce, mayo and cheddar cheese on Texas toast. 15

STEAK SANDWICH*

Tender 6 oz. strip loin steak aged 21 days and grilled the way you like it, served on toasted focaccia bread topped with sautéed mushrooms and caramelized onion. Served with Jack Daniels BBQ sauce on the side. 17

SMOKED PORK BBQ SANDWICH

Hand carved smoked pork glazed with Northern Lights signature bbq sauce on a Kaiser bun topped with red cabbage and apple slaw. 14

THICK AND HEARTY DENVER SANDWICH

Three egg omelet folded with sauteed ham, red and green peppers, green onions and cheddar cheese on Texas toast. 12

MAINS

All main courses excluding shepherd's pie and ginger beef are served with fresh market vegetables and your choice of steamed Jasmine rice, fries, mashed potato, or soup. Add \$1 for waffle fries, onion rings, Caesar, or garden salad. Please allow 15-20 min. cooking time for well-done steak.

NEW YORK STEAK*

10 oz Canadian beef strip loin, aged 21 days, broiled the way you like it, topped with sautéed garlic mushrooms and grilled asparagus. 23

T-BONE STEAK*

10 oz premium cut T-bone steak, grilled the way you like it, topped with sautéed mushrooms and grilled asparagus. 28

SHEPHERD'S PIE

A hearty main dish made with creamy mashed potatoes, extra lean beef and peas & carrots. 15

PAN FRIED WALLEYE

North Saskatchewan walleye fillet, pan-fried with a herb & spice mixture and clarified butter until light and crispy, served with fresh lemon and our tart and spicy dip. 18

GINGER BEEF STIR-FRY

Crispy-coated strips of beef glazed with our house-made ginger sauce and stir-fried Asian mixed vegetables on steamed jasmine rice. 15

PORK TENDERLOIN STEAK

Pan seared medallions of pork tenderloin covered with savoury onion gravy. 15

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.

NORTHSTAR CLASSICS

FISH AND CHIPS

A generous portion of house made Pilsner-battered Pacific fillets with fries, coleslaw, and lemon wedge. 14

CHICKEN FINGERS

Crispy strips of seasoned chicken breast served with coleslaw and your choice of dip. 14

INDIAN TACO

Taco beef stacked high on our signature fry bread with melted shredded cheddar cheese, chopped lettuce and diced tomatoes. 13

MORNING FEATURES

EVERYDAY - AVAILABLE FROM

9:00 AM - 11:00 AM

2 EGG BREAKFAST

Two eggs, choice of ham, bacon or sausage, pan-fried creamer potatoes, or potato pancakes, and choice of toast. 6

OATMEAL

Cinnamon raisin oatmeal served with choice of toast. 6

FRENCH TOAST

Three custard dipped pieces of thick cut French bread, griddled to a golden brown, served with butter and maple syrup. 6

RANCHER'S JACKPOT BREAKFAST

Two eggs, Salisbury steak topped with mushroom gravy and grilled farmer's sausage, served with pan-fried creamer potatoes or potato pancakes, and your choice of toast. 14

CHEESE OMELET

Three egg omelet served with pan-fried creamer potatoes or potato pancakes and choice of toast. 7

Add bacon, ham or sausage 1

Add tomatoes, peppers, onions, mushrooms, spinach 0.50

HEALTHY START

Fruit salad, served with cottage cheese and your choice of toast. 8

Coffee/Tea \$2⁹⁵
 Tomato Juice \$2²⁵
 Specialty Tea \$2⁹⁵

DAILY SOUP AND SANDWICH COMBO

Please ask your server for today's fresh made sandwich and hand-crafted soup of the day. 12

ALL DAY BREAKFAST

Steak n' eggs* - 6 oz. strip loin steak, two eggs any style, pan-fried creamer potatoes, or potato pancakes, Texas toast and preserves. 16

Traditional - two eggs any style, crisp bacon strips, sausage, pan-fried creamer potatoes, or potato pancakes, Texas toast and preserves. 11

LUNCH FEATURES

EVERYDAY

SOUP AND SANDWICH

In a hurry? Dash away after having our homemade soup and daily sandwich creation. 12

11:00 am - 2:00 pm

MONDAY TO FRIDAY

CHEF'S LUNCH

Ask your server about our chef's lunch feature. 12

11:00 am - 2:00 pm

EVENING FEATURES

EVERYDAY

NORTH STAR INTERNATIONAL BUFFET

Featuring a wide variety of traditional dishes from around the globe. 16

Salad Bar 11 Dessert Bar 6

Sunday to Thursday 5:00 pm - 8:00 pm

Friday and Saturday 5:00 pm - 9:00 pm

Bread options: White, Whole Wheat, Marble Rye, Fry Bread, Baked or Toasted Bannock, or Gluten Free.

Bottled Water \$2⁰⁰
 Juice \$4²⁵
 Soft drinks \$2⁹⁵

WEEKLY FEATURES