

STARTERS & SNACKS

FRENCH FRIES

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

POUTINE

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

Pierogi Poutine - cheddar cheese Pierogis' dunked in a mess o' poutine loaded with cheese curds, gravy, bacon & green onions. 11

FISH BITES

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

GUANGZHOU LETTUCE WRAPS

Chilled ultra-crispy butter lettuce cups filled with wok fried sweet and spicy chicken, water chestnuts, shitake mushrooms and crispy fried mei fun rice noodles with special umami dipping sauce. 11

WAVES OF SWEET POTATO

Crisp fried sweet potato waves tossed in warm butter, maple syrup, brown sugar & cinnamon. Served with sriracha mayo dip. 9

SHRIMP TRIO

Three is not a crowd - crisp fried panko-breaded shrimp, gyoza dumpling & garlic buttered shrimp, served with a side of sweet chili and seafood cocktail sauce. 12

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

MINI TACO BITES

3 mini taco sliders filled with seasoned beef, refried beans, lettuce, sour cream & guacamole. 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

SOUPS & SALADS

SOUP OF THE DAY

Ask your server for our two daily selections. Your choice of Texas toast, bannock on the side. 6
Add 1\$ for cheese toast

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

NLC GARDEN SALAD

Fresh mixed lettuce, tomato wedges, sliced cucumbers, red onion, julienne watermelon radish, house-made focaccia croutons and parmesan crisp. Ask your server for our selection of house dressings. 10
Smaller appetites. 8
Add boneless dry ribs, fish bites or grilled chicken breast. 5

PRAIRIE BERRY SALAD

A refreshing combination of chopped romaine lettuce, leafy greens, Saskatoon berries, blueberries, strawberries, and sliced red onion topped with candied walnuts and crumbled Saskatchewan feta cheese. Served with side of poppy seed dressing. 13

NORTHERN LIGHTS SIGNATURE PIES

Try our selection of classic house-made pies baked fresh daily. Please ask your server for today's availability. 5 A la Mode 6.5
Sugar-free pie available upon request.

SASKATOON BERRY CRUMBLE

Bursting with Saskatoon berries and topped with a crisp layer of toasted oats, sugar and almonds; this in house creation is served with a generous dollop of whipped cream. 6 A la mode 7.5

NUTELLA BROWNIES

Two chocolate swirled brownies with pockets of pure Nutella studded throughout, topped with vanilla ice cream and drizzled with raspberry and chocolate sauce. 7.5

DESSERTS

MEET OUR CHEFS!!

TRY ONE OR ALL OF THEIR SIGNATURE CREATIONS!

GRILLED BRUSCHETTA

Chef Moralde's version of tomato bruschetta. Marinated diced tomatoes with red onion and fresh basil on 4 pieces of grilled herb focaccia bread garnished with basil pesto and parmesan cheese. **11**



Executive Chef Edgar Moralde Painted Hand Casino

Originally, from Manila, Philippines Chef Edgar started his career working in fine dining restaurants where his cooking expertise continued to grow. After arriving in Canada, he joined the team at Painted Hand Casino as a Sous Chef and was later promoted to Executive Chef after 2 years. Chef Edgar's attention to detail and high standard of food quality always provides our guests with a memorable dining experience.

SOY-GINGER CHICKEN & SHRIMP BBQ

A delectable savoury Chargrilled Chicken Breast & Jumbo White Shrimp marinated in soy, ginger, garlic & citrus, served with refreshing grilled Pineapple Salsa, Java Rice, Stir-fry Mixed Vegetables & Ponzu Sauce for Dipping. **18**



Executive Chef Genalyn "Ghena" Dioso Northern Lights Casino

For Chef Dioso, working in the kitchen started over 20 years ago in the Philippines with her family. She is a Journeyman Red Seal certified Chef and became Executive Chef at Northern Lights Casino in the spring of 2016. She has been voted Prince Albert's Best of the Best Local Chef for 2017, 2018 and 2019. She is an active member of the culinary community and continues to strive for inclusion of indigenous ingredients and foods.

CHOCOLATE CARAMEL FLAN CAKE

Chef Dexter incorporates creaminess and richness in one simple dish. Decadent moist chocolate cake meets traditional vanilla flan garnished with a sugar tuile, whip cream, and fresh fruit. **6**



Executive Chef Dexter Sayo Gold Eagle Casino

Originally, from the Island of the Philippines, Dexter brings many years of culinary expertise to your table. After spending more than a decade honing his skills in hotels, casino resorts, and cruise ships, Dexter joined the culinary team at Gold Eagle Casino as Sous Chef in 2016. By the summer of 2018, he accepted the position of Executive Chef and now directs the culinary operations at Gold Eagle Casino. He and his team of skilled staff welcome you and are dedicated in providing you with an excellent dining experience each time you visit.

BURGERS & SANDWICHES

All sandwiches are served with choice of fries, mashed potatoes or soup. Add \$1 for sweet potato waves, Caesar or NLC 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. **15**

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. **16**

Try our lettuce-wrap option!

THE "SASKY" BURGER

All natural south Saskatchewan prime beef, aged 30 days, provincial cured bacon, cranberry mustard, sage infused farmer's cheese from Coteau Hills Creamery and sautéed prairie mushrooms on a potato-scallion bun to complete this local made masterpiece. **16**

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. **16**

FRENCH TOAST SANDWICH

Two slices of egg dipped French toast stuffed with mozzarella cheese, black forest ham and maple bacon. **15**

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

NEW YORK STEAK*

10oz Canadian beef strip loin, aged 21 days, broiled the way you like it, topped with sautéed garlic mushrooms. **25**

FILET MIGNON & SHRIMP*

4oz bacon wrapped beef tenderloin topped with broiled shrimp brushed with herb butter and served with a creamy garlic sauce. **26**

LIGHTLIFE BURGER

This plant based burger packs 20 grams of protein with 0 grams of cholesterol and is gluten and soy free. Topped with melted vegan cheese, fresh lettuce, tomato, pickles and a gluten free bun. It looks and cooks like a traditional burger!!

17

CLASSIC ROAST TURKEY CLUBHOUSE

Two Layer sandwich with tender roast 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**

BUFFALO CHICKEN BACON & CHEESE SUB

Crisp strips of chicken breast, tossed in mild buffalo sauce with bacon, leaf lettuce, sliced tomatoes and Dijon mustard, served on a soft French bread. **16**

THICK AND HEARTY DENVER SANDWICH

Three egg omelet with sautéed ham, red and green peppers, green onions and cheddar cheese on Texas toast. **13**

SHEPHERD'S PIE

A hearty comfort dish made with creamy mashed potatoes, extra lean beef, peas & carrots served with a side of herb-garlic toast. **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**

CHICKEN, HAM & CHEESE BAKE

Baked casserole layered with seasoned sliced chicken breast, black forest ham and melted Swiss cheese, topped with a béchamel white wine cream. **16**

MAINS

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

WEEKLY FEATURES

FISH AND CHIPS

A generous portion of house made Pilsner battered Pacific fillets with fries, coleslaw and lemon wedge. 15

CHICKEN FINGERS

Crispy strips of seasoned chicken breast served with coleslaw and your choice of dip. 15

INDIAN TACO

Taco beef stacked high on our signature fry bread with melted shredded cheddar cheese, chopped lettuce and diced tomatoes. 14

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

FARMER'S BREAKFAST SKILLET

Skillet seared potato hash, tossed with bacon, breakfast sausage, sautéed peppers and onions topped with two eggs, cooked any style and melted cheddar cheese. Served with 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 0.5

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. 17

Traditional - two eggs any style, crisp bacon strips, sausage, pan-fried creamer potatoes or potato pancakes, Texas toast and preserves. 12

WEEKLY FEATURES

EVERYDAY

SOUP AND SANDWICH

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

MONDAY TO FRIDAY

CHEF'S LUNCH

Ask your server about our chef's lunch feature. 13
11:00 am - 2:00 pm

EVERYDAY

THE ORIENT EXPRESS

Authentic Asian menu options available all day everyday!
Stir-fried Cantonese style noodles with crispy wontons. 14
Ramen noodle soup with pork spring rolls. 14
Chicken Karaage with Sriracha mayonnaise dip. 12

EVERYDAY

NORTH STAR INTERNATIONAL BUFFET

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

Salad Bar 12 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, Gluten Free

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