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FIRST NATIONS INSPIRED CUISINE

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## SOUP & SALAD PLATES

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**WILD RICE SOUP WITH BANNOCK \$6**

**CHINIKI SASKATOON BERRY SOUP WITH FRY BREAD \$9**  
(ELDER GEORGIE MARK'S RECIPE)

**MIXED GREEN SALAD \$8**  
WITH CHOICE OF IN-HOUSE DRESSING

**CAESAR SALAD \$10**  
ROMAINE LETTUCE, CREAMY CAESAR DRESSING,  
SERVED WITH GARLIC TOAST  
ADD GRILLED CHICKEN BREAST \$6

**ROASTED BEET SALAD \$12**  
MIXED GREENS, GOAT CHEESE, CANDIED PECANS  
WITH WHITE BALSAMIC VINAGRETTE

**STONES NICOISE SALAD \$18**  
OVEN BAKED SALMON, BABY POTATOES, SLICED EGG, GREEN BEANS  
WITH CREAMY BUTTERMILK DRESSING

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## ENTRÉE PLATES

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*SERVED WITH YOUR CHOICE OF FRIES, WAFFLE FRIES OR SIDE SALAD*  
ADD GRAVY \$2

**CHINIKI CLUB/SUB SANDWICH \$14**  
BREADED CHICKEN TENDERS, LETTUCE, TOMATO, FRIED ONION,  
CHEDDAR CHEESE, BOAR BACON

**SALISBURY STEAK \$15**  
CAMELIZED ONION, MUSHROOM GRAVY,  
SERVED WITH SEASONAL VEGETABLES

**BEEF BURGER \$12**  
ALBERTA AAA BEEF, GARLIC AIOLI, LETTUCE, TOMATO, SERVED WITH ONION RINGS  
ADD BOAR BACON \$4

**ELK ROAST TACO \$19**  
AGED WHITE CHEDDAR CHEESE, SALSA, CHIPOTLE CRÈME FRAICHE

**CHINIKI BISON BURGER \$19**  
ALBERTA BISON, GOUDA CHEESE, DIJON MUSTARD AIOLI, LETTUCE, TOMATO  
ADD BOAR BACON \$4

