



Welcome To

# SADDLERY

ON MARKET

114 Market Ave.  
**(204) 615-1898**  
saddleryonmarket@shaw.ca

## Mains

### Steak Frites 32

10 oz New York, bone marrow butter, chives, demi-glace

### Ribeye Steak 35

12 oz ribeye, wild mushroom, caramelized onions, whiskey demi-glace, buttermilk mashed potato, seasonal vegetables

### Manitoba Pickerel 28

Citrus caper Buere blanc.

Served with Manitoba wild rice and seasonal vegetables

### BBQ Ribs 28

Full rack of Manitoba pork baby back ribs, house BBQ sauce. Served with fries and coleslaw

### Rigatoni with Veal Meatballs 24

Topped with house roasted tomato sauce, cremini mushrooms, ricotta cheese, Grana Padano

### Porchetta 26

Slow roasted Manitoba pork belly, green apple slaw, salsa Verde, herb pan jus. Served with buttermilk-mashed potatoes and seasonal vegetables

### Seafood Linguini 27

Prawns, mussels, squid, fresh herbs, citrus white wine cream, Grana Padano

### Hunter Chicken 26

Grilled bone in chicken breast topped with a cremini mushroom demi-glace. Served with sweet potato mashed and seasonal vegetables

**ADD LEMON GARLIC PRAWNS TO YOUR MAIN 8**

**ADD SAUTEED MUSHROOMS TO YOUR MAIN 4**

## Family Style

*For 2 - 3 people*

### Surf and Turf 90

24 oz ribeye steak, sautéed mushrooms, lemon garlic prawns, calamari, buttermilk-mashed potatoes, seasonal vegetables

### The Explorer 80

10 oz New York strip, bone in BBQ chicken breast, full rack of BBQ baby back ribs, buttermilk mashed potatoes, seasonal vegetables

### The Pioneers 75

Charcuterie Board, Greek salad, Insalata Caprese, rigatoni with veal meatballs, grilled garlic baguette

## Burgers & Such

*Served with Fries*

### Classic Burger 12

½ lb. ground chuck, lettuce, tomato, Bermuda onion, aioli, mustard, pretzel bun

**ADD CHEDDAR 1 ½    ADD BACON 2**

### The Saddlery Burger 14

½ lb. ground chuck, lettuce, tomato, pancetta, provolone, caramelized onions, house BBQ sauce, pretzel bun

### Quinoa Burger 15

House made quinoa patty, lettuce, tomato, red onion, feta, tzatziki, pretzel bun

### Chicken Club 15

Grilled chicken breast, chipotle mayo, cheddar, mozzarella, pancetta, lettuce, tomato, ciabatta

### Beer Braised Brisket Sandwich 16

Slow braised beef brisket, caramelized onions, horseradish crème, toasted ciabatta

### The Cubano 15

Pulled pork, smoked ham, mozzarella, pickles, mustard, aioli, garlic French bread

### Montreal Smoked Meat 12

Fresh rye bread, butter, Dijon mustard

**SUB SOUP or HOUSE SALAD 3**

## Flatbreads

### The Market Special 14

House tomato sauce, chorizo sausage, cremini mushrooms, Bermuda onions, sweet peppers, mozzarella, pancetta

### Kale and Feta 13

House tomato sauce, baby kale, caramelized onions, feta, balsamic reduction

### BBQ Chicken 14

House BBQ sauce, roasted chicken, Bermuda onions, mozzarella, bacon, pineapple

### Margarita 13

House tomato sauce, fresh garlic, fresh basil, Roma tomatoes, Buffalo mozzarella, olive oil, fresh sea salt

## Soup

- Baked French Onion 8**  
**Manitoba Bison Chili 8**  
**Daily Homemade Soup 6**

## Salad

### Greek Salad 14

Romaine lettuce, feta, sweet peppers, red onions, tomatoes, cucumbers, Kalamata olives, house made vinaigrette

### Kale Caesar Salad 13

Baby kale, bacon lardon, caper roasted garlic aioli, fresh crostini, Grana Padano

### Roasted Beet and Goat Cheese 14

Spinach, red onion, goat cheese, candied pecans, roasted shallot vinaigrette

### Insalata Caprese 13

Beefsteak tomato, Buffalo mozzarella, fresh basil, balsamic reduction, roasted garlic aioli, Grana Padano

### Arugula Salad 13

Arugula, green apple, blue cheese, cashews, pickled red onion, lemon cucumber vinaigrette

### *ADD TO YOUR SALAD*

### Grilled Chicken Breast 5

### Lemon Garlic Prawns 8

## Beverages

### Coffee / Tea 3

### Espresso 3 1/2

### Cappuccino 4

### Latte 4

### Frappe (Mediterranean iced coffee) 3 3/4

### Soft Drinks 3 1/4

## Sides

### Bread Basket 6

### Garlic Toast (2) 4

### Cheese Toast (2) 6

### Butter Milk Mashed Potatoes 4

### Side of Seasonal Vegetables 4

## Shares

### Veal Meatballs 13

House tomato sauce, Grana Padano, fresh basil, crostini

### Charcuterie Board 18

Cured meats, cheese of the moment, house pickles, fig jam, local honey, grilled baguette

### Calamari 15

Crispy squid, coarse sea salt, cracked black pepper, fresh herbs, chili lime crèma

### Chicken Wings 13

Sea salt and pepper, Korean, ginger honey garlic

### Chicken Tenders 13

House made chicken fingers, fries, honey dill dip

### Warm Olives 10

Olives, cherry tomato, feta cheese, fresh basil, lemon, olive oil, crostini

### Coconut Cashew Tuna Tartar 16

Yellow fin tuna, coconut milk, citrus, red onion, cashews, fresh cilantro, chilies, crispy wontons

### Pickerel Tacos 14

Local tempura pickerel, coleslaw, pickled jalapeno, fresh cilantro, grilled tortilla

### Bison Nachos 18

Sloppy Joe ground Bison, corn chips, fresh jalapeno, Pico de Gallo, citrus crèma, fresh cilantro, cheddar, mozzarella

### Pulled Pork Poutine 14

Fries, slow roasted pork shoulder, sweet peas, cheese curds, demi glace

### Mussels 17

Fresh basil, garlic, brown butter, white wine, grilled baguette

### Crispy Brussel Sprouts 9

Lemon basil aioli, Grana Padano, chili oil, coarse sea salt

### Mac and Cheese 13

Bacon lardon, 3 cheeses

### Prawns Scampi Sizzler 16

Fresh herbs, garlic butter, white wine, crispy capers, grilled baguette

### Truffle Parmesan Fries 9