



BACKTRACK

SINCE 1883

TO START & SHARE

SOUP DE JOUR • FRENCH ONION

Chef prepared everyday

Bowl • 9 Cup • 5

CRISPY CHICKEN WINGS • 18

Garlic Parmesan, Sriracha Hot, Salt & Pepper, House BBQ
with Celery, Carrots, & Parmesan Dip

TACOS CAMPEON •

Three Soft Shell Tacos filled with Coleslaw, Pico de Gallo, Your Choice of Protein & Drizzled with Taco Sauce.

CHICKEN 17 FISH 17

SHRIMP 18 BLACK BEANS 15

THE TRACK NACHOS • 21

Half Order • 17

Tricolored Corn Tortilla Chips, Formagio, Pickled Jalapenos, Pico de Gallo, Scallions. Drizzled with Cheese & Taco Sauce

Add: Spicy Beef, Cajun Chicken \$6
Pulled Pork \$5

SZECHUAN CHICKEN LETTUCE WRAPS • 16

Romaine Lettuce, Sauteed Vegetables with a Szechuan Peanut Sauce and Crispy Noodles

SALT & PEPPER BONE IN DRY RIBS • 16

Crispy marinated Pork Ribs, Salt, Cracked Pepper with a side of house Ranch

PACIFIC SALMON CAKES • 15

Three Chef Crafted Salmon Cakes. Served with a Creamy Lemon Aioli

POUTINE • 12

Crispy French Fries with House Gravy & Decadent White Cheddar Cheese Curds

Add Pulled Pork • \$5

TRACK PLATTER • 48

1lb Chicken Wings, 1lb Dry Ribs, Meatballs, 1/4 Nachos

MEATBALLS MARINARA • 15

5 House Made Meatballs, Marinara Sauce & Shaved Parmesan

RICKY'S TUNA FLAIR • 17

Sushi Rice, Avocado, Mango, Shredded Radish, Ahi Tuna, Drizzled with Sriracha Aioli. Served with Crisp Prawn Crackers & Soy Ginger Sauce

CHICKEN QUESADILLA • 15.5

Mixed Cheddar Cheese, Cajun Chicken, Pico de Gallo & Green Onion Served with a Side of Sour Cream

BAO BUNS • 17

Three House Made Steamed Bao Buns, Shredded Korean Pork Shoulder, Pickled Vegetables, Cilantro, Chili Lime Sauce.

BUFFALO CHEESE DIP • 15

Shredded Chicken, Buffalo Sauce Mixed Together with Melted Cheeses. Served with Tri-Color Corn Chips & Raw Veggies.

SALADS

CAESAR SALAD • 15.5

Charred Vegetable Caesar Dressing, Smoked Bacon, Herbed Croutons, Grana Padano

TRACK HOUSE SALAD • 15

Artisan Lettuce, Carrots, Cucumber, Sun-dried Cranberries, Sunflower Seeds. Honey Feta Vinaigrette Dressing

ADD: GRILLED CHICKEN • \$6

SHRIMP • \$7 SALMON • \$7

SOUTHWEST CHICKEN BBQ • 19

Shredded Iceberg & Romaine Lettuce, Corn Kernels, Fresh Tomato, Black Beans, Basil, Crispy Cajun Strips. Cilantro & Lime Ranch Dressing

TACO SALAD • 17

Tortilla Bowl, Shredded Iceberg Lettuce, Formagio, Pico de Gallo, Pickled Jalapenos, Avocado, Scallions. Sour Cream Dressing

Add: Spicy Beef or Cajun Chicken \$6

CITRUS SALMON SALAD • 19

4 ounces of Salmon, Artisan Lettuce, Grapefruit, Orange, Cucumber, Red Onion, Fennel, Avocado, Feta Cheese. Dill Vinaigrette



BACKTRACK

SINCE 1883

BURGERS & SANDWICHES

CRISPY CHICKEN BURGER • 18.5

Crispy Chicken, Kaiser Bun, Smoked Bacon, Cabbage Slaw, Dijonaise, Pickle, Aged Cheddar

BUILD YOUR OWN BURGER • 14

House Ground 100% Beef Patty, Brioche Bun, Iceberg Lettuce, Burger Sauce, Sliced Tomato

Add on:

Swiss Cheese - Mozzarella - Old Cheddar - American Cheese • \$1

Sauteed Mushrooms - Sauteed Onions - Dill Pickle - Jalapeno - Banana Peppers • \$1

Extra Patty • \$6 • Smoked Bacon • \$3

ROSEMARY CHICKEN FOCACCIA • 18

Grilled Rosemary Chicken, Swiss Cheese, Dijonaise, Crispy Iceberg Lettuce, Sliced Tomato, Bacon, on a Ciabatta Focaccia Bun

BEEF DIP • 17

Thinly sliced Roast Beef served on a Sub Bun with Au Jus

Add on: Cheese, Bell Peppers, Mushrooms, Onions • \$1 each

STEAK SANDWICH • 21

7 oz Alberta Prime Sirloin, Thick Texas Cut Toast, Crispy Onions with Dijonaise

BUFFALO CHICKEN WRAP • 17

Crispy Chicken Tenders tossed in Sriracha, wrapped with Shredded Cheese, Crunchy Iceberg Lettuce, Pico de Gallo & House Ranch

ROASTED TURKEY CLUB • 18

Roasted Smoked Turkey Breast, Old Bay Remoulade, Iceberg lettuce, Sliced Tomato, Crispy Bacon, Swiss Cheese, on Triple Stacked Brown Bread

GRILLED AHI TUNA BURGER • 19

Brioche Bun, Iceberg Lettuce, Mango Salsa, Avocado, Sriracha Aioli

CHOICE OF SIDE: CAESAR SALAD • HOUSE SALAD • FRENCH FRIES • YAM FRIES • SOUP
• SIDE POUTINE \$5.5 •

NOODLES/RICE/GRILLED

AMORE ALFREDO • 16

Creamy House Made Alfredo Sauce, Fettuccini Noodles and Shaved Grana Padano

Add: Shrimp \$7
Chicken \$6

BAKED MAC'N CHEESE • 16

Cavatappi Noodles with Melted Mixed Cheeses. Topped with Crispy Baked Bread Crumbs

Add: Bacon \$3
Chicken \$6

CLASSIC SPAGHETTI & MEATBALLS • 19.5

Marinara Sauce with Made in House Meatballs. Topped with Parmesan Flakes, Parsley & Grana Padano

COD FISH & CHIPS • 19

Two Pieces of Beer Battered Cod served with Old Bay Remoulade & Coleslaw

TUNA POKE BOWL • 18.5

Marinated Ahi Tuna, Edamame, Raddish, Avocado & Cucumber with Sriracha Aioli atop a pile of Sushi Rice

BBQ BABY BACK RIBS •

Served with French Fries & Coleslaw

Full Rack: \$27
Half Rack: \$19.5

BUTTER CHICKEN • 19

Basmati Rice, Creamy Made in House Butter Chicken, Naan Bread

SALMON RISOTTO • 18

Pan-seared Wild Salmon, Arborio Rice, Diced Carrots, Zucchini with Basil Threads & Lemon

THAI GRILLED CHICKEN BOWL • 19

Coconut Green Curry Sauce, Grilled Thai Chicken, Cucumber, Shredded Lettuce served on a bed of Rice Noodles

KOREAN BIBIMBAP • 18.5

Steamed Rice, Sauteed Julienne Carrots, Zucchini, Mushrooms, Bean Sprouts. Served with Beef Bulgogi & topped with a Fried Egg